Rebekah Altieri

4402 W 36th St, Unit 112, Phoenix, AZ (602) 784-4011

2021 – Present Union Juice, LLC Phoenix, AZ

Restaurant Consulting, FOH

Operational consulting for legacy NYC-area restaurant/bar clients as well as a local Scottsdale restaurant

2022 – 2024 Laserboxx Phoenix, AZ

Health and Wellness Hospitality company (sale of business near completion)

- Built a successful company in Arcadia, based upon self-improvement, growth, and nutrition
- Operated this hospitality company for 2+ years, managing all operations and back office; 5.0 stars rated

2019 – 2021 Blu Mar Restaurant Southampton, NY

General Manager, upscale casual Mediterranean restaurant

- Led buildout and management of all restaurant/bar operations for a high volume "Hamptons casual" dining experience, providing all training at a Hamptons restaurant and boutique hotel
- Recruited a Michelin level chef, hiring 50 people, setting up all systems, processes, kitchen equipment/dining

2017 – 2019 Cachet Hospitality Group New York, NY

General Manager – Multiple Restaurant/Bars and Live Venue

- Led the buildout, hiring, and training of The Playboy Club, boutique hotel, black box theatre, and Eden Local restaurant
- Implemented new policies, processes and procedures to efficiently execute daily operations
- Created opening budgets, operational goals, and financial expectations

2005 – 2015 Destino Restaurant New York, NY

General Manager/Operating Partner, upscale casual Italian Restaurant and Bar

- Managed a very successful Italian smart casual eatery for 9+ years, averaged 200 customers per day within a 2800 Sq foot footprint; 60 employees; Ultimately responsible for every employee and aspect of the business, BOH and FOH
- Managed the restaurant daily, also establishing a successful catering and banquet business
- Authored all policies and standard operating procedures with a cohesive culture and very low employee turnover

2010 – 2011 BJ3 Restaurant Group/What Happens When New York, NY

General Manager/Operating Partner, upscale casual dining

- Installation and management of a restaurant Pop Up; Won awards for food, customer service/ambience
- Created nine (9) different themes and installation movements where everything changed each month; Led all elements of the successful opening of the restaurant: hiring, training, product development, system creation

2008 – 2009 Surf Lodge

CFO and Operations, upscale casual Mediterranean Restaurant/Bar

Montauk, NY

- Operating partner instrumental in the opening of this restaurant/bar/hotel in the Hamptons
- Worked alongside owner, implementing all accounting practices, budgetary, and labor standards

2006 – 2009 Southern Hospitality New York, NY

Operations Manager, casual BBQ and Bar, multiple franchise locations

- Managed all aspects of physical buildouts of several casual BBQ/bar franchises in partnership with Justin Timberlake
- Instrumental in establishing all processes, budgets, financial, and POS systems for this high-profile NYC chain

NOTE: Other bars/restaurants and hospitality projects (from 2005-2017) can be provided as well as many references available upon request.

Education:

CUNY Bernard M Baruch College

Accounting

New York, NY

Other Skills and Interests:

ServSafe Certified. Responsible Alcohol Service Certifications. Proficient in Microsoft Office, TimePro Payroll, ADP, PAYCHEX, Avero Slingshot, Inventory Management, CRM's, Daylight Catering Management, Toast, Aloha, Quickbooks Desktop/PRO.

Co-founded Breadcrumb, a restaurant POS business, which was acquired by Groupon.

Lover of cycling and dogs. Almost Home Dog Rescue Foundation supporter.