

ROXANNE FUNK

BARTENDER

PROFESSIONAL SUMMARY

Professional Bartender with experience creating and serving drinks in high-end establishments. Talented in mixing drinks, serving customers, and creating an enjoyable atmosphere in the bar. Skilled in maintaining a professional demeanor while tending to a busy bar, creating signature cocktails, and providing excellent customer service.

EXPERIENCE

Bartender

July 2024 - Present | Little Daisy Cafe, Thompson , Dallas , TX

- French-American restaurant in the Thompson.
- Efficiently setting up the bar to execute the shift.
- Displayed and retained extensive knowledge of liquor, wine, and beer.
- Maintained understanding of menu items to answer patron questions regarding food, drinks, and preparation methods.
- Conducted bar inventory on regular basis to complete daily requisition sheets.
- Maintained an organized and clean work environment, ensuring all customer areas were properly stocked with supplies.
- Prepared beverages and cocktails according to mixing and presentation standards and recipes.
- Created new and exciting cocktails and beverages based on item availability and seasonal interest.
- Worked closely with wait staff to communicate customer needs during busy shifts.

Lead Bartender/ Mixologist

July 2021 - March 2024 | Cowboys Club, Frisco

- Jerry Jones' exclusive social club of the Dallas Cowboys
- Volume Bartending,
- Volume fine dining
- Bimonthly cocktail menu creations
- Developing cocktails to suit members and guests' tastes
- Multi-functional full service dining

CONTACT

- 📞 945-234-8847
- ✉️ roxy.funk@ymail.com
- 📍 Dallas, TX

SKILLS

- Fine dining
- Craft cocktail creations
- Expertise in liquors and wine
- Volume bartending
- Knowledge of fine cuisine/cooking techniques
- Customer service expertise
- Clear and effective communication
- Hospitality service expertise
- Complex Problem-Solving
- Creative Mixology

- Detailed menu knowledge
- Extensive liquor and wine knowledge
- Opening and closing down the bar efficiently and effectively
- Specialized in event bartending
- Creating cocktail batches, syrups, tinctures, specialty cocktails and garnish preparations
- Retaining and establishing member connections

Bartender

July 2020 - July 2021 | The Charles, Dallas

- Upscale loosely Italian inspired fine dining experience
- Trained and skilled in pacing and coursing out meals from 3-7 courses
- Detailed food and beverage knowledge
- Immersed guests in the experience of the Charles and trained in menu spiel
- Team oriented night services
- Trained in volume services

EDUCATION

Associates in Business

January 2001

Tarrant County College

CERTIFICATIONS

- Food Handlers
- TABC

REFERENCES

Stacy Bowers — Legends, Cowboys Club

Director Of Cowboys Club Former Boss

(512) 799-2031

sbowers@legends.net