

PAUL MATTHEW PRINCE

HOSPITALITY PROFESSIONAL

EXPERIENCE

LEAD BARTENDER

South Coast Botanic Garden, Palos Verdes
2022- 2025

- Cocktail Development: Craft innovative recipes, maintain consistency, and keep up with current trends.
- Private Events, Public Programming, and Concessions
- Shift Leader: Supervise operations during shifts.
- Customer Service: Deliver exceptional service and foster connections with patrons.

BARTENDER, SHIFT LEAD

Spring Street Smokehouse, Los Angeles
2017 - 2020

- Manage daily operations including scheduling, coordinating with kitchen staffing, and ensuring smooth operations
- Inventory Control Oversee inventory of food, beverage, and supplies purchasing
- Engage with guests and build rapport with repeat customers
- Enforce health and safety compliance
- Leadership Inspire and motivate team members to achieve goals, maintain systems, and procedures

BARTENDER, MIXOLOGIST

Los Angeles Athletic Club, Los Angeles
2014 - 2017

- Offered outstanding bartending services in a prestigious, private members-only club and hotel environment, guaranteeing an exceptional guest experience.
- Skillfully crafted a diverse range of craft cocktails, traditional beverages, and tailored drink orders with both accuracy and innovation.
- Provided personalized service by interacting with members, suggesting drink options, and catering to individual preferences.

LEAD BARTENDER, MIXOLOGIST

Hotel Sixty, Beverly Hills
2011 - 2014

- Demonstrate proficiency in classic and contemporary cocktail techniques
- Developed craft cocktail program and menu
- Follow safe alcohol service standards
- Effectively managed a team, delegate and motivate staff
- Cultivate a sophisticated and professional environment fostering repeat customers

CONTACT



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Dallas, Texas

SUMMARY

Accomplished mixologist with more than 15 years of experience in high-end bars, restaurants, and nightclubs. Skilled in front-of-house operations, bar management, cocktail creation, and delivering exceptional customer service in fast-paced environments. Proven track record of enhancing beverage programs and contributing to business growth.

SKILLS

- In-depth knowledge of food, spirits, and wine
- Demonstrated success in a high-end restaurant and bar setting
- Strong management abilities
- Problem-solving skills | Multitasking expertise
- Proficient in computer usage

BARTENDER

2005 - 2011

Crocker Club Nightclub
Xino Restaurant & Lounge
Rush Street Bar

REFERENCES UPON REQUEST