



Benjamin Clark

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LinkedIn

Key Skills

Luxury cocktail service

Wine and spirit pairing

Table-side mixology

Guest relations in fine dining

Premium ingredient sourcing

Fine dining bartender with over nine years of experience crafting upscale cocktails and pairing wines in Michelin-starred restaurants. Specializes in sophisticated mixology, table-side cocktail preparation, and enhancing guest dining experiences with curated beverage selections.

Professional Experience

Senior Bartender

Le Chateau, Chicago, IL

June 2019 - Present

- Created a refined cocktail program that increased wine and cocktail pairings by 35%
- Provided table-side cocktail service, offering personalized recommendations for an elite clientele
- Trained junior bartenders on proper glassware selection, spirit aging, and presentation techniques

Bartender

The Grand Table, Chicago, IL

August 2014 - June 2019

- Assisted sommeliers in curating wine pairings for tasting menus and fine dining guests
- Maintained a meticulous bar setup, ensuring top-tier service for high-profile patrons

Education

University of Chicago, IL | June 2014

Bachelor of Science in Hospitality & Culinary Arts

Certifications

- Certified Sommelier (CMS Level 1) | September 2018
- ServSafe Alcohol Certification | June 2014