



# Benjamin Clark

## Fine Dining Bartender

Chicago, IL  
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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 Château, 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

### Bachelor of Science in Hospitality & Culinary Arts *University of Chicago, IL | June 2014*

## Key Skills

- Luxury cocktail service
- Wine and spirit pairing
- Table-side mixology
- Guest relations in fine dining
- Premium ingredient sourcing

## Certifications

### Certified Sommelier (CMS Level 1) *(September 2018)*

### ServSafe Alcohol Certification *(June 2014)*