

Benjamin Clark

Fine Dining Bartender

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.

PERSONAL INFORMATION

(321) 987-6540

benjamin.clark@example.com

Chicago, IL

KEY SKILLS

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

PROFESSIONAL EXPERIENCE

June 2019 - Present

Senior Bartender, Le Château, Chicago, IL

- 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

August 2014 - June 2019

Bartender, The Grand Table, Chicago, IL

- 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

CERTIFICATIONS

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