

Jamie Marcus

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Experience

Zin Restaurant and Wine Bar- Assistant Catering Director - Seasonal, Current

Staffing all events, on site set up and supervision, lead server/captain

Assist in kitchen and in all areas of service

Monkey Bar/Cafe Bernardo - General Manager Sacramento 2009 - 2011

Paragary Restaurant Group

Effectively managed all general responsibilities of the café and bar

Hired, supervised, and trained a staff of 20

Increased revenue by over 30%

Creatively structured bar promotions, events, and special events

Developed and marketed a successful banquet and catering business

Oscar De La Renta - Assistant Manager Las Vegas 2007 - 2009

Consistently a top seller within the company

Met and exceeded set sales targets

Cultivated a large local and visiting clientele through superior clienteling practices

Managed operational responsibilities and an inventory in excess of 3 million dollars

Anthropologie - Home Department Sales Manager Las Vegas 2005 - 2007

Supervised and trained a team of 30

Responsible for the visual merchandising of the Home Department

Managed all special orders and commercial accounts

Consistently led the department in exceeding all monthly and yearly sales plans

Additional Relevant Experience

Cafe Lulu, Living Room Cafe - San Diego - General Manager

Managed complete day to day operations of both stores

David Berkeley Fine Wine and Specialty Foods - Dept. Manager, Sacramento

Sales, staff training, ordering, merchandising

On Call Event Catering - 2000 to Present

Corporate and Private Events ~ Fine dining to casual, Wine Country to San Diego

Zin Restaurant, Farmstead Restaurant, Chef Richard Visconte, Smoke Catering

Education

University of Miami and Arizona State University

English/Communications

Skills

I am an experienced manager and strong team leader with a complex understanding of guest experience, warm and genuine hospitality, and fine tuned service. Along with food, wine, beer and cocktail knowledge, I have professional serving, cooking, baking, bartending and barista experience~ restaurant and special event settings. I have a thorough understanding of food preparation and safety, P & L's, purchasing, costs and inventory control. Experience in event marketing, product development, and merchandising. Servsafe Mgr Certified. I am proficient in Micros, Squirrel, Word, Outlook, and Excel.

References

Stacy Paragary - Owner Paragary Restaurant Group
stacyp@paragarys.com

Susan Mall - Director of Catering ~ Zin Restaurant and Wine Bar, Healdsburg
susan@zinrestaurant.com

Joe Esposito - Former Tour Manager to Elvis Presley
tcbjoe@gmail.com