

## Vincent Colin Corcoran

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### Education

December 2010      **California State University- Sacramento**      Sacramento, CA

- *Bachelor of Arts in Economics*

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### Skills and Expertise

- Excellent skills in relationship building and customer service
- Over fifteen years in the hospitality/ restaurant industry, including six years of fine dining experience
- Trained and certified in sales, customer service and brand building training.
- Wine training by Greystone Steakhouse, Familia Zuccardi (Mendoza), Frazier Winery and Tapa the World
- Experienced in organizing and implementing schedules and inventories
- Experience with assisting with VIP guests and large groups
- Volunteered and trained in craft beers by Ruhstaller Brewery

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### Experience

May 2013- Present      **Mulvaney's**      Sacramento, CA  
*Server/bartender*

- Greeted, provided customer service and multi-tasked in a fast paced environment
- Maintained order and food quality checks for restaurant patron's orders
- Responsible for food and drink knowledge with an emphasis in farm to fork and all-natural food
- Maintained and was responsible for cash handling and register

Dec 2011- Feb 2013      **Tapa the World/Kasbah**      Sacramento, CA  
*Bartender and Server*

- Utilized high levels of energy and multi-tasking skills to fill orders and mix drinks in a fast paced environment
- Continually stocked bar with glassware, alcohol, garnishes and other supplies.
- Delivered customer service to restaurant and bar patrons
- Responsible for maintaining my register and cost control for alcohol inventory

July 2010-July 2011      **The Ranch Country Club**      San Jose, CA  
*Bartender and Banquet Server*

- Maintained a professional and courteous demeanor in a high end social setting
- Performed banquet and catering services
- Bartender and server for weddings, VIP and corporate events
- Supervision, scheduling and logistics of servers and bartenders for large corporate events

Jan 2005- May 2009      **Starwood Hotels and Resorts, Westin Horton Plaza**      San Diego, CA  
*Luggage Attendant, Bartender*

- Certified in "Rhythms of Hospitality" and "World Class Brand Service Training"
- Helped with concierge services, information regarding hotel and surrounding areas
- Assisted with banquet bartending for large events and VIP parties
- Involved in organization and application of porterage groups and room deliveries
- Recognize and greet VIP and Starwood preferred guests upon arrival
- Resolve guest concerns quickly and effectively

Jan 2000- Feb 2009      **Horton Grand Hotel**      San Diego, CA  
*Theater bartender and bellman*

- Greeted and assisted hotel guests upon arrival through departure.
- Responsible for making valet and bellman schedule and posting valet charges
- Responsible for inventory and ordering of concessions and cost control for Horton Grand Theater
- Responsible for the opening and closing of theater bar

## References

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- Timothy Lusher, **General Manager of the Westin Horton Plaza**, 619-347-1605
- Jess LeClerc, **General Manager of Tapa the World and Kasbah**, 701-741-8298
- Thomas Pavlick, **Rooms Director Starwood Hotels and Resorts**, 313-575-0706
- Andrew Kingsberry, **General Manager Mulvaney's B&L**, 916-952-9920
- Alvin Leung, **Banquet Manager of The Ranch Country Club**, 408-761-1818