

REIGN BRIGGS

OBJECTIVE

To exceed expectations in serving guests with professionalism and knowledge whilst creating a fun and upbeat environment with high turnover establishing a steady returning regular customer base and sustainable growth.

SKILLS AND ABILITIES

- Formulated and memorized entire menus, ingredients, preparations and descriptions
- Award-winning bar chef, Level I sommelier
- Expert with cocktails, spirits, wine, beer and sake, as well as pairings, product knowledge, inventory and relations with distributors, task delegation
- 23 years experience in the propulsion of top sales, high customer turnover ultimately spearheading pinnacle guest and establishment celebration
- POS system savvy
- TIPS/ServSafe certified
- Multilingual: proficient in Spanish, French, Russian, Italian and others
- Excel best under pressure with multiple tasks and a bevy of challenges whilst meticulously maintaining speedy efficient service
- Warm, honest and charismatic outgoing nature throughout multiple echelons of acquaintances
- Adaptable to any bar situation from country club to mega nightclub

RELATIVE EXPERIENCE

HEAD BAR CHEF, BAR MANAGER, SOMMELIER, PUBLIC RELATIONS

ZODIACS — PETALUMA, CA

Vivacious nightclub and specialty cocktail bar featuring international DJs, bands and community events accented by Cajun-fusion cuisine. Integral founder assisting in the concept, start-up and growth from business plan to executing the bar design, menu, training staff, bar management/maintenance and relations with distributors, inventory, P&L.

HEAD BARTENDER

5801 — PITTSBURGH, PA

Named Pittsburgh's #1 LGBT bar. High volume, high-end landmark bar with an extensive martini list. Achieved head bartender status in 3 months.

BARTENDER

ALBION/WEBSTER HALL — NEW YORK, NY

NYC megaclub venues presenting DJs, bands and events. Ultra high volume and capacity- a NYC nightclub pioneer. Assisted in the reopening of Albion 2006.

BAR CHEF

TRIBECA GRAND/CHURCH LOUNGE — NEW YORK, NY

Opulent boutique hotel lounge celebrating nouvelle cuisine, 40 specialty cocktails, wine list, music venue plus main film-screening room for the TriBeCa Film Festival. Highest individual bar sales in 6 year history.

BAR CHEF, SERVER, PUBLIC RELATIONS/SALES

BED — NEW YORK, NY

Nightclub with classic cocktails by Dale DeGroff of The Rainbow Room, Brazilian fusion cuisine by Vitor Cassassola, champagne/bottle service in beds (yes, actual beds.), as seen on Sex And The City. Assisted in the opening of BED, NYC.

HEAD BAR CHEF, SOMMELIER, BAR MANAGER

BAANG CAFE AND BAR — GREENWICH, CT

Four-star restaurant named #5 in the NYC Metropolitan Area by New York Times. Asian fusion by Peter Klein of China Grill, architecture by David Rockwell. Specialty cocktail/martini bar, upscale and sought-after. Designed new drinks menu and wine list. Highest sales in the five restaurant corporation 2001-2005.

CONCLUSION

If you are seeking an innovative experienced and skilled bartender with an eclectic background, an eye for detail and a palate that has been sculpted over a lifetime, I invite you to contact me for further interpersonal communication and familiarity. I will prove to be an integral presence and gleaming personality on your team.

*references available upon request

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