



DENISEPAZ

(279)200-2205 - jjpazmd@gmail.com
<http://linkedin.com/in/denise-paz-5a8994122>

PROFESSIONAL SUMMARY

Bartender/Banquet Captain. Experienced in managing large scale events as well as more intimate group dinners and business meetings. Over 15 yrs combined experience bartending and serving from fine dining and casual, to club scene. Diverse skill set & knowledge of craft and classic cocktails, beer and wine.

SKILLS

- Extensive food and beverage knowledge (Full bar)
- Resourceful, problem solver with common sense.
- Dedicated and loyal, strong leadership abilities.
- Micros & Aloha POS literate
- Ability to multi-task in a fast paced environment.
- Exceptional customer service

EXPERIENCE.

Bartender <i>Woody's Bar and Grill (Closed)</i>	Sacramento, CA. 02/2016 – 7/2017	(916) 287-1192 Supervisors: Chris and Jim Haggart
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- Greeted all bar guests, took both drink and food orders, making suggestions and up-selling at every opportunity.
- Prepared and served all drinks to spec to bar guests as well as to servers via service bar.
- Monitored inventory and restocked, accurately processed payments always keeping a balanced till.

Bartender/Server <i>Lion's Gate Hotel (The O' Club)</i>	McClellan Park, CA. 11/2014 – 02/2016	(916) 549-0410 Supervisor: Cristina VanBeek
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- Served guests quickly and efficiently.
- Bartended during major events with 3000+ in attendance.
- Kept a clean and organized bar and accurate cash till, ringing all orders on a Micros system
- Established friendly yet professional rapport with long standing guests as well as new customers.
- Did daily inventory, open and closed bar.

Banquet Captain/Bartender <i>Hilton Sonoma Wine Country</i>	Santa Rosa, CA. 08/2010 – 10/2014	(707)523-7555 Supervisor: Jeff Longenecker
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- Assisted Hotel's Special Events Director in coordinating hotel events from weddings to business mtgs.
- Ensured every aspect of banquet event orders were followed to customer's satisfaction, from proper linen orders and table centerpieces to set up of audio/visual equipment.
- Prepared banquet bar for events according to hosts requests. Responsible for post-event alcohol inventory, accurate cash till reconciliation and proper billing.

EDUCATION

- Arts, Hospitality Mgmt. – American River College -*Currently enrolled*
- Certification of Completion – National Bartending School, San Francisco
- Current *Serv Safe* CA.Food Handlers Card - Current *TiPS* Certification