

Gail Sayer

Seattle, WA

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(253) 392-0861

Work Experience

Server

Gordon Biersch Brewery and Restaurant - Seattle, WA

November 2018 to Present

I was employed as a team member at a brewery and restaurant. I serve American and German style food and beers. I also assist guests with the selection of hand crafted beverages that include fresh ingredients. I execute the ordering and delivery of food with ease and expertise in a high volume volume setting. Every day duties also include stocking and cleaning. I help my team run food and beverage and occasionally expo food. This restaurant closed on January 13, 2019.

Hostess

British Airways Lounge/Compass Group - SeaTac, WA

February 2019 to September 2019

Preparing and serving buffet food in an airport lounge. Setting up and breaking down beverage and food stations. Food preparation. Bartending. Cleaning. Stocking.

Bartender

Emerald Queen Hotel & Casinos - Fife, WA

February 2009 to February 2019

I was employed as a part-time on-call Bartender. I worked as a team member in events, banquets, restaurant, and main floor casino.

Server

Seattle Yacht Club - Seattle, WA

November 2017 to July 2018

Greeted members in a prompt manner with a friendly smile as they arrived at The Marine Room. I professionally explained daily specials and suggested food and beverage selections. I accurately took restaurant orders and input them into POS system. I promptly expedited food to guests and continuously checked on members to ensure an enjoyable experience. As a team member. I was diligent in completing all of my signed tasks in stocking and cleaning in our wait station. My comment cards were constantly filled with excellent ratings. I am a positive team player who is always available to help co-workers.

Bartender VIP Suites

Emerald Downs Racing - Auburn, WA

March 2012 to September 2015

I successfully worked in the private Suites as a Bartender for many years. Our team hosted many fine dining parties providing excellent guest services. Our reputation of impeccable service and gourmet dining options truly kept our guests returning year after year. I skillfully hand crafted beverages,

poured beer, and wine. Our team provided every attention to detail in order to cater to our clientele. My work area was kept clean and well stocked. Guests truly enjoyed a fun and memorable visit.

Education

Certificate in Travel

Doug Fox Travel Institute - Lynnwood, WA
June 1996 to August 1996

Business

Olympic Community College - Bremerton, WA
September 1987 to December 1987

Skills

- Customer Service (10+ years)
- POINT OF SALE (10+ years)
- POS (10+ years)
- RECEPTIONIST (10+ years)
- RETAIL SALES (Less than 1 year)
- Server (10+ years)
- Waitress
- Hostess
- Expo
- Host
- Busser
- Front Desk
- training
- fast learner
- Organizational Skills
- MS Office
- Cooking
- Sales

Certifications and Licenses

food handler certificate

Additional Information

Bartender. Restaurant Server. Hostess, Customer Service, Trainer. Beverage Server, Cook. Cashier