





# ANDREW PRICE

## BANQUET BARTENDER

### CONTACT

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Burlington, VT   
[LinkedIn](#) 

### EDUCATION

Bachelor of Arts  
Culinary Arts  
New England Culinary  
Institute  
2010 - 2014  
Montpelier, VT

### SKILLS

Lightspeed Restaurant  
AccuBar  
Drinkspiration  
Bartender's Choice  
DoorDash  
Apple Pay

### CERTIFICATIONS

Responsible Serving  
Certification  
Health and Safety  
Certification

### WORK EXPERIENCE

#### Banquet Bartender

Hotel Vermont

2020 - current / Burlington, VT

- Processed secure payment transactions with Apple Pay, resulting in a 41% increase in contactless payments during peak banquet hours.
- Coordinated with banquet staff for smooth service delivery, increasing guest satisfaction ratings by 39%.
- Managed inventory using AccuBar system to optimize cost control and reduce beverage waste by 53%.
- Placed beverage orders with Lightspeed Restaurant software, which allowed for an **average order processing time of 91 seconds**.

#### Banquet Beverage Assistant

Stoweflake Mountain Resort & Spa

2017 - 2020 / Stowe, VT

- Assisted in serving beverages during banquet events to deliver a memorable experience for guests.
- Collaborated with banquet bartenders to create specialty cocktails using the Drinkspiration app, **increasing cocktail sales by 33%**.
- Catered to individual guest preferences by leveraging Bartender's Choice, which led to an 87% customer satisfaction rate.
- Streamlined setup processes to improve efficiency with a 22% reduction in beverage station preparation time.

#### Catering Assistant

Let's Pretend Catering

2014 - 2017 / Rutland, VT

- Maintained sanitary food preparation areas, ensuring 99% compliance with health and safety regulations.
- Supported menu planning for catering events to personalize dining experiences for clients.
- Communicated with DoorDash delivery drivers to facilitate on-time orders, resulting in a 98% delivery accuracy rate.
- Adapted quickly to shifting priorities during catering events to meet customer expectations with a **96% satisfaction rate**.