

# NICOLAS [REDACTED]

BARTENDER |  
MIXOLOGIST.

## ABOUT ME

I am an *energetic* and *passionate* people person with over 10 years of experience in the service industry. I thrive on offering the *best experience* to my clients by getting to know them and creating their ideal concoction. I am comfortable in every classic cocktail recipe but I also love to *create* recipes of my own as well as recipes specifically tailored to my client's taste.

My years of experience have taught me how to deal with different personalities and how to work well under *pressure* all whilst remaining *calm* and *friendly*. I consider some of my strengths to include working well in a *team*, *communicating* effectively, staying *focused* and most importantly connecting with and offering great experiences to the clients. I have *excellent work ethic* and am a fast, determined learner.

## CONTACT DETAILS



[REDACTED]



[REDACTED]



[REDACTED]



## SKILLS

- Classic cocktail mixology.
- Cocktail recipe creation.
- Food and cocktail pairing.
- Managerial experience.
- Customer service.
- Communication and team work.
- Food safety and hygiene.
- Allergens training.
- Stock Administration and costing.
- Results orientated.

## WORK EXPERIENCE

**JULY 2024 - JANUARY 2025**

**MARCH 2025 - AUGUST 2025**

### **Bartender at [REDACTED] Voyages**

- Skilled and personable bartender with extensive experience working onboard an award-winning cruise ship, delivering exceptional guest service in fast-paced, multicultural environments while consistently upholding premium service standards.
- Highly proficient in cocktail creation and bar operations, including classic and contemporary cocktails, inventory control, upselling premium beverages, and strict adherence to international health, safety, and cleanliness standards.
- Experienced host of private cocktail events and interactive classes, confidently leading tastings, themed events, and bespoke experiences tailored to diverse guest groups and high-end clientele.
- Strong team player and communicator, recognised for professionalism under pressure, seamless collaboration with colleagues, and the ability to create welcoming, memorable experiences that contribute to guest satisfaction and revenue goals.

**SEPTEMBER 2023 - J [REDACTED]**

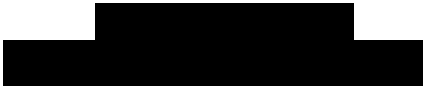
### **MIXOLOGIST at [REDACTED]**

- Delivered consistently high-standard cocktail and hot beverage service while maintaining speed, accuracy, and guest satisfaction.
- Led bar maintenance, prep, and stock distribution for multiple onboard bars, ensuring operational readiness and compliance at all times.
- Oversaw inventory management and assisted with staff coordination, minimizing shortages, waste, and service delays.

**OCTOBER 2021 - AUGUST 2022**

### **MIXOLOGIST at [REDACTED] RESTAURANT**

- Create variations and twist [REDACTED] ic cocktails.
- Create seasonal cocktail recipes.
- Create cocktails for food pairings.
- Create original cocktails to the client's taste.
- Maintain an up-to-date bar profile.
- Maintain freshly squeezed juices, dehydrated garnishes, purées and syrups fresh and clean.



## WORK EXPERIENCE CONTINUED

MAY 2021 - SEPTEMBER 2021

### RESTAURANT & BAR MANAGER at RESTAURANT [REDACTED]

- Bar, Kitchen and Restaurant Manager.
- Managing all front of house staff.
- Cocktail creation.
- Menu management.
- Cash-ups, variances and sale reports.
- Events and Social Media management.
- Stock management.
- Employee hiring and brand meetings.

NOVEMBER 2020 - APRIL 2021

### HEAD BARTENDER at COCKTAIL BAR [REDACTED]

- Manage bar.
- Cocktail creation.
- Events and Functions.
- Recipe Management.
- Stock management.
- Opération Equipment management.
- Brand knowledge.

SEPTEMBER 2019 - MARCH 2020

### BARTENDER at [REDACTED] CLUB

OCTOBER 2019 - JANUARY 2020

### BARTENDER at [REDACTED]

JANUARY 2019 - SEPTEMBER 2019

### BARTENDER at [REDACTED] RESTAURANT at [REDACTED] HOTEL

- New cocktail creation, weekly.
- High-End customer service.
- Issuing and collecting stock.
- Bar set-up and breakdown.
- Teaching wine, cocktail and alcoholic beverages knowledge to the staff.
- Adhering to hotel standards.
- WSET Spirits Level 1 completion.

## CERTIFICATIONS & VISA'S

### STCW's

Fire-prevention & firefighting, personal survival techniques, personal safety and social responsibility, elementary first aid, competence in security awareness, crisis management and human behaviour, passenger ship crowd management and safety training for personnel providing direct services to passengers in passenger spaces.

### WSET

level 1

### National senior certificate

Republic of South Africa

### Visa's

US- C1/D

US- B1/B2

### Seamans book

Republic of Malta

Commonwealth of the Bahamas

### Valid transport Licence

Light Motor Vehicle

## REFERENCES

- [REDACTED]
- [REDACTED]
- [REDACTED]

- [REDACTED]
- [REDACTED]
- [REDACTED]