

# OLIVIA BENNETT

## Banquet Server

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Los Angeles, CA 

### PROFESSIONAL SUMMARY

Experienced and highly organized banquet catering server with over 9 years of delivering exceptional service at prestigious hotels and luxury event venues. Skilled in orchestrating complex setups, managing service timelines, and ensuring seamless communication between kitchen and floor staff. Committed to providing top-tier guest experiences and adapting quickly to dynamic event needs.

### EDUCATION

#### Associate of Science in Hospitality Management

Santa Monica College, CA | 2016

### Certifications

- California Food Handler Card | California Department of Public Health | January 2023
- TIPS Certification | California State Liquor Authority | March 2021

### SKILLS

• Event Coordination	Expert
• Food and Beverage Knowledge	Expert
• Guest Services	Expert
• Banquet Setup and Breakdown	Expert
• Time Management	Expert
• Multi-tasking	Expert
• Team Collaboration	Expert
• Customer Satisfaction	Expert
• Wine and Beverage Pairing	Expert
• Conflict Resolution	Expert
• Table Service	Expert
• Point of Sale (POS) Systems	Expert
• Problem-Solving	Expert
• Attention to Detail	Expert
• Leadership	Expert

### EXPERIENCE

 2020 - Now

#### Banquet Server

**The Beverly Hilton / Los Angeles, CA**

- Deliver polished and attentive service for events ranging from 150 to 500 guests, ensuring seamless meal pacing and guest comfort during large-scale gatherings.
- Coordinate with catering managers and chefs to synchronize meal timing with entertainment or speeches, contributing to flawless event execution.
- Manage special dietary requests and last-minute changes professionally, maintaining guest satisfaction without disrupting service flow.
- Lead small service teams during peak events, assisting with setup logistics, table arrangement, and post-event breakdown procedures.

 2016 - 2019

#### Banquet Server

**Hotel Bel-Air / Los Angeles, CA**

- Provided upscale food and beverage service at high-profile events, consistently maintaining Five-Star standards across formal dinners and corporate functions.
- Assisted with event preparation by arranging decor, table settings, and service stations according to client and venue specifications.
- Resolved service delays by communicating promptly with kitchen and event teams, minimizing guest inconvenience during meal courses.
- Trained junior servers on luxury service etiquette, presentation standards, and handling VIP guest needs.

### VOLUNTEER EXPERIENCE

 Assisted with catering logistics for fundraising events benefiting local arts programs in Los Angeles.