

Banquet Server

Patricia Jones

Professional summary

Detail-oriented Banquet Server with experience supporting large-scale events. Adept at setting up, serving, and cleaning up banquet events, ensuring smooth operations, and providing excellent customer service to event attendees. Committed to maintaining high standards of cleanliness, organization, and hospitality.

Experience

Banquet Server

March 2021 - Now

San Francisco Marriott Hotel /

- Set up banquet rooms, including arranging tables, chairs, and linens according to event specifications.
- Serve food and beverages to guests during large events, ensuring a high standard of service.
- Assist in event clean-up, including clearing dishes, resetting tables, and preparing rooms for the next event.
- Maintain positive guest relations, promptly addressing any issues or concerns.
- Coordinate with kitchen and event staff to ensure smooth service flow and timely delivery of food and drinks.

Catering Server

January 2019 - March 2021

Elite Events Catering / San Francisco, CA

- Provided banquet and catering services for a variety of events, from weddings to corporate functions.
- Delivered food and beverages in a timely manner while ensuring guest satisfaction throughout the event.
- Provided assistance with event setup and guest seating arrangements.
- Offered excellent customer service by engaging with guests and resolving any concerns or special requests.

Additional Highlights

- Availability for last-minute event staffing or emergency shifts.
- References: Available upon request.

 (415) 555-7890

 patricia.jones@gmail.com

 United States, San Francisco, CA

Education

High School Diploma

San Francisco High School

Graduated: June 2018

Certifications

- **Food Handler Certification**, Valid through 2026
- **Responsible Beverage Service Certification**, California ABC

Skills

Knowledge of banquet setups and event coordination



Ability to carry and serve multiple plates and glasses at once



Excellent organizational skills for event preparation and breakdown



Friendly and professional demeanor



Ability to work flexible hours, including nights and weekends



Strong communication and interpersonal skills



Knowledge of food safety and sanitation standards

