



# JONATHAN LEE

## SERVER

A seasoned high-end restaurant server with over eight years of experience delivering exceptional dining experiences in luxury establishments. Skilled in wine pairing, menu customization, and creating a warm, personalized atmosphere for discerning clientele. Consistently exceeds sales goals and guest expectations.

## CONTACT

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## KEY SKILLS

- Wine and food pairing expertise
- Fine dining etiquette
- Upselling strategies
- Guest relations
- Team mentorship

## PROFESSIONAL EXPERIENCE

**Server** | Oceanview Prime Steakhouse, Miami, FL  
May 2019 – Present

- Delivered fine dining service to VIP guests, including celebrities and executives, maintaining discretion and professionalism.
- Provided expert wine pairing recommendations from a 300-label wine list, contributing to a 22% increase in beverage sales.
- Trained 15 new servers on fine dining etiquette, table settings, and upselling techniques.

**Server** | The Crystal Room, Fort Lauderdale, FL  
July 2015 – April 2019

- Specialized in upselling exclusive dishes and beverage pairings, consistently exceeding monthly sales targets by 20%.
- Collaborated with chefs and sommeliers to develop seasonal tasting menus, enhancing guest engagement.
- Maintained a 98% guest satisfaction score through attentive service and problem resolution.

## EDUCATION

**Associate Degree in Hospitality Management**  
Miami-Dade College, Miami, FL | 2015

## CERTIFICATIONS

- Certified Sommelier (Level 1) | 2018
- ServSafe Alcohol Certification | 2017