

BENJAMIN CONNOLLY

SKILLS & ABILITIES

Almost a decade of experience in Atlanta's best high volume, fine dining restaurants culminates in a highly skilled, dependable and well-rounded service industry professional.

Accredited Sommelier with extensive wine and spirits knowledge. Emphasis on French and American wines.

EXPERIENCE

WAITER & SOMMELIER, **ARNETTE'S CHOP SHOP**

September 2021 thru May 2022

- High end steakhouse in Brookhaven, GA.
- Assisted in development of restaurant's extensive wine list and consulted with the wine buyer to ensure the restaurant was stocking quality wines as well as lesser known, quality producers to add variety, nuance and interest to the wine list.
- Performed in the top 10% routinely exceeding \$2,450 in sales per night.
- Exceeded guest expectations in wine, food and pairing suggestions, all with the aim of creating memorable experiences.

WAITER & SOMMELIER, **HAL'S ON OLD IVY**

July 2018 thru May 2021

- Extremely high volume Atlanta institution steakhouse with a storied history.
- Attained Level 1 Sommelier through the Court of Master Sommeliers.
- Achieved top 10% of sales in excess of \$2200 per night.
- Trusted to handle high individual cover counts to provide relief to lesser experienced staff while maintaining the highest level of service.
- Responsible for the training and development of new hires.

WAITER, **BONES RESTAURANT**

July 2017 thru June 2018

- High volume Atlanta institution steakhouse.
- Developed an affinity for quality service and wine.
- Exposed to the finest training in hospitality.
- Nightly sales in excess of \$2,000.

EDUCATION

Accounting | **UNIVERSITY OF NORTH GEORGIA**

August 2011 thru May 2014

COMMUNICATION

Advanced from a delivery driver to a Sommelier working in high-end steakhouses over the course of six years in the hospitality industry. As a native Southerner, hospitality is my second nature, and I strive continually to find better ways to serve guests and create memorable experiences.

LEADERSHIP

Being the sole Sommelier in past restaurants has led to extensive time spent discussing and educating fellow waiters *and* guests about wine, spirits and how to pair each.

REFERENCES

Jeffrey Fishel, Manager | **WORD OF MOUTH RESTAURANTS**

(336) 482-8991

Bradley Sanderson, Manager | **HAL'S ON OLD IVY INC.**

(678) 350-8501

Adam Kamoroff, Consultant | **BANK OF AMERICA**

(803) 608-0861