

# Miguel A. Vasquez

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## Professional Summary

Accomplished hospitality leader with 20+ years of experience in upscale dining, bar management, and restaurant operations across major markets. Proven track record in team leadership, operational excellence, and delivering top-tier guest experiences. Adept at staff training, beverage program development, and driving revenue growth. Passionate about building collaborative teams and exceeding business goals.

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## Core Competencies

- Restaurant Operations Management
  - Team Leadership & Staff Training
  - Guest Satisfaction & Service Excellence
  - Beverage Program Development
  - Inventory & Cost Control
  - Upscale Dining & Fine Dining Service
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## Professional Experience

### **WATER GRILL** — *Server*

San Diego, CA & Las Vegas, NV | Nov 2022 – Present

- Deliver exceptional guest experiences in high-volume, upscale dining environments
- Recognized for outstanding service and teamwork

### **EDDIE V's at THE POLICE HEADQUARTERS** — *Lead Server*

San Diego, CA | Dec 2015 – Feb 2018; Oct 2022 – Mar 2024

- Consistently achieved top guest satisfaction scores
- Trained new staff on service standards and menu knowledge

### **BUBBA GUMP SHRIMP CO.** — *Bar Manager*

Madeira Beach, FL | Jul 2018 – Feb 2019

- Managed bar operations, inventory, and staff scheduling

- Increased beverage sales through creative promotions

**A.R. VALENTEIN'S AT THE LODGE AT TORREY PINES** — *Server*

La Jolla, CA | Jun 2017 – Feb 2018

- Provided fine dining service in a luxury resort setting

**UNION KITCHEN & TAP** — *Operations Manager / Beverage Director*

San Diego, CA | Jul 2014 – Jun 2015

- Oversaw daily operations and beverage program
- Improved operational efficiency and guest satisfaction

**THE OCEANAIRE SEAFOOD ROOM** — *AGM, Beverage Director, Corporate Trainer, Server*

Miami, San Diego, Philadelphia, Baltimore | Oct 2004 – Jun 2014

- Advanced from Server to Assistant General Manager and Corporate Trainer
- Led training for new locations and developed beverage programs
- Recognized for leadership across four major markets

**TOP OF THE MARKET** — *Server*

San Diego, CA | Mar 2003 – May 2005; Oct 2010 – Nov 2011

- Delivered high-quality service in a fast-paced environment

**COHN RESTAURANT GROUP** — *Server, Trainer*

San Diego, CA | Apr 1999 – Jun 2003; Oct 2010 – Nov 2011

- Served at multiple concepts: Dakota Grille & Spirits, The Prado @ Balboa Park, Indigo Grill, Blue Point Coastal Cuisine
- Trained new hires and supported opening teams

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## Education & Certifications

**Court of Master Sommelier** — Level I (Dec 2013)

**The Restaurant School of Philadelphia** — Hotel/Restaurant Management (Sep 1992 – Jun 1993)