

SCOTT BUONOMO

Senior Operations & Events Leader

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PROFESSIONAL SUMMARY

Senior operations and events leader with 15+ years leading multi-venue, public-facing environments across universities, cultural institutions, and hospitality. Trusted with \$8.9M P&L ownership, complex workforces, and high-volume event delivery where financial performance, service standards, and reliability are visible to senior stakeholders. Known for building operating systems that reduce risk, improve labor efficiency, and keep execution steady under changing demand.

CORE CAPABILITIES

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| • Multi-Venue & Event Operations | • P&L Ownership & Financial Control |
| • Workforce Leadership (Managers, Hourly, Vendors) | • Operational Systems & Process Design |
| • Stakeholder, Client & Vendor Management | • Labor Planning, Scheduling & Compliance |
| • Service Standards & Experience Delivery | • Data-Driven Reporting & Continuous Improvement |

LEADERSHIP EXPERIENCE

Columbia University — Faculty House | General Manager

2017–Present

Multi-venue dining, catering, and event operations within a 38,000 sq. ft. facility.

- Own a \$8.9M annual P&L across multiple service lines; drive disciplined forecasting, pricing inputs, and cost control.
- Lead 65+ staff across managers, hourly teams, and vendors; align coverage, standards, and accountability across venues.
- Oversee 2,600+ events annually including academic, donor, and external programs; ensure consistent delivery under shifting demand.
- Improved labor efficiency by 10% through clearer resourcing models, operating routines, and manager ownership—without lowering standards.

Harvard Club of New York City | Multi-Outlet Food & Beverage Manager

2014–2017

Five distinct dining and event venues within a private membership institution.

- Directed daily operations across five venues; balanced member experience, event execution, and predictable financial performance.
- Managed budgets, procurement, and labor controls in partnership with senior leadership and finance.
- Led complex workforce environments with emphasis on training, consistency, and compliance across outlets.

East Coast Saloons (NJ) | General Manager

2012–2014

High-volume restaurant and bar operations; venue openings and market entry.

- Led venue launches including construction coordination, staffing, and opening execution for two concepts.
- Built operating playbooks, staffing models, and training programs to stabilize service and throughput.
- Oversaw private events and hospitality programming to strengthen revenue and community engagement.

New Jersey Performing Arts Center (Culinaire International) | Opening General Manager 2010–2012

Event-driven food & beverage operations within a major performing arts destination.

- Opened and operated multiple food & beverage venues aligned to performance schedules and public events.
- Developed budgets, procurement systems, and labor plans to meet variable demand without compromising quality.
- Implemented inventory and cost controls to support consistent margins during peak seasonality.

The Metropolitan Museum of Art (Restaurant Associates) | Wine & Spirits Director / Dining Manager 2006–2010

High-profile cultural events and daily dining operations within a global institution.

- Supported daily dining operations and high-visibility events; coordinated teams for consistent guest experience.
- Managed inventory, scheduling, payroll coordination, and cost controls across multiple units.
- Partnered with finance leadership to improve reporting and forecasting inputs for executive decision-making.

EDUCATION & CERTIFICATIONS

A.O.S., Culinary Arts — The Culinary Institute of America, Hyde Park, NY

ServSafe • ServSafe Alcohol • TIPS

TECHNOLOGY

Microsoft Excel • PowerPoint • Outlook • Word • QuickBooks • POS Systems (MICROS) • Scheduling & Payroll Platforms