

Remy Delacroix

Cocktail Hostess

Vivacious Cocktail Hostess with 4 years of experience in upscale cocktail bars, jazz lounges, and hotel rooftop venues. Expert at managing table reservations, welcoming guests to craft cocktail environments, and creating an atmosphere of sophisticated fun. Combines deep beverage menu knowledge with exceptional people skills to consistently exceed guest expectations and drive repeat visits.

✉ remy.delacroix@email.com
☎ (555) 763-4128
📍 New York, NY
🌐 [linkedin.com/in/remy-delacroix-hospitality](https://www.linkedin.com/in/remy-delacroix-hospitality)

Experience

Cocktail Hostess

The NoMad Bar • New York, NY • Feb 2021 – Present

- Welcome and seat 150+ guests per evening in a celebrated cocktail bar awarded one of the World's Best Bars, managing reservation flow and walk-in seating for both bar and lounge areas
- Maintain expert knowledge of a 120+ item cocktail and spirits menu, confidently guiding guest selections and upselling premium pours averaging a 22% increase in beverage spend per table
- Manage table reservations via Resy and coordinate with bartenders and servers on guest pacing to sustain optimal flow during peak service periods
- Personally follow up with high-value guests post-visit through Resy messaging, contributing to a 40% repeat visit rate among first-time guests

Cocktail Hostess / Bar Greeter

The Chandelier Bar at Cosmopolitan Las Vegas • Las Vegas, NV

Jun 2019 – Jan 2021

- Greeted and directed 400+ guests per evening to the 3-story, 200-seat signature bar of the Cosmopolitan hotel, managing waitlists and seating rotations during peak Las Vegas weekend nights
- Educated guests on the bar's craft cocktail offerings and signature drinks, contributing to 18% higher average bar tab versus non-greeted guests
- Coordinated with table service team and bartenders to minimize wait times and maximize seating efficiency during high-volume periods

Certificates

TIPS Alcohol Service Certification

Health Communications Inc. • May 2020

Responsible service of alcohol in on-premise and nightlife environments

Certified Specialist of Spirits (CSS)

Society of Wine Educators • Mar 2022

Advanced spirits and cocktail knowledge for hospitality professionals

Skills

Cocktail Menu Knowledge,
Table & Lounge Seating,
TIPS Alcohol Service,
Guest Upselling,
High-Energy Environment
Management

Languages

English, Native
French, Intermediate

Education

Bachelor of Science

University of Nevada, Las Vegas

Las Vegas, NV

Aug 2016 – May 2020

Hospitality Management

GPA: 3.6/4.0