

Julian Moreau

MAITRE D

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— SUMMARY

Maitre d' with 11 years in New York fine dining service, now running the dining room at a 110-seat French restaurant serving 220 covers a night. Leads 14 front-of-house staff, controls reservations and floor management in Resy, and handles VIP relations, private events and guest recovery with calm judgment.

— SKILLS

Other Skills: Fine Dining Service, Floor Management, Resy, Reservations, VIP Relations, Private Events, Guest Recovery, Wine Service, Staff Training

— EXPERIENCE

Maitre D 03/2022 - Present
Maison Lumière New York, NY

110-seat French fine dining restaurant with a tasting menu, a chef's counter and a 60-guest private salon.

- Lead **14** captains, servers and hosts each night, setting stations and running pre-shift for 220 covers.
- Control Resy reservations and floor management, raising nightly covers 12% without longer waits.
- Maintain VIP relations with 300+ regulars, keeping notes on tables, allergies and wine preferences.
- Direct private events for up to 60 guests, booking \$480K in event revenue in 2025.

Assistant Maitre D 05/2018 - 02/2022
Hudson Street Brasserie New York, NY

180-seat brasserie in the West Village serving brunch, lunch and late dinner.

- Managed the door and seating for a **180**-seat dining room serving 400 covers on weekends.
- Trained 25 new hosts and servers in staff training sessions on service standards and table maintenance.
- Handled guest recovery for complaints, cutting negative online reviews by 30% in a year.
- Coordinated pacing with the chef for 8 large-party seatings a week.

Captain 06/2015 - 04/2018
Bistro Sainte-Claire New York, NY

Classic French bistro with 70 seats and a 400-bottle wine list.

- Led a 3-server section of **8** tables, presenting menus and wine pairings to 60 guests a night.
- Taught tableside service and wine service to 6 junior servers.
- Sold an average of \$90 in wine per table, ranking in the top 3 on the floor in 2017.

— EDUCATION

Bachelor of Technology 05/2015
New York City College of Technology (CUNY) Brooklyn, NY
Hospitality Management

— CERTIFICATES

Certified Sommelier 10/2019
Court of Master Sommeliers

Food Protection Certificate 04/2016
NYC Department of Health and Mental Hygiene