

SEBASTIAN BUITRAGO

BAR MANAGER - MIXOLOGIST



ABOUT ME

I'm a passionate, dynamic and creative Bartender/Mixologist with over 9 years of experience in the food & beverage industry,

leading successful bars teams and venues across several projects throughout Latin America and the rest of the world has allowed me to build my leadership and operational skills, while keeping our guests at the center of what I do.

Mixology is the heart and soul of what I love, which allows me to connect with guests as well as my team on a more personal level, while maintaining a fun environment for both to enjoy and thrive in.

Since my start in the bartending world, my passion for the cocktail industry stems from the curiosity of finding the best drink combinations, new flavors, current trend, that not only offer great flavor, but also an experience.

EDUCATION

UNIVERSITY:

Universitaria Agustiniana
Gastronomy 2 sm
Bogota-colombia

OTHERS:

Bartender school Working flair
Professional bartender Program.
Bogota-colombia

HOTEL BAR MANAGER -MIXOLOGIST WALDORF ASTORIA DOHA WEST BAY

05 December 2022- To present.

- Ensuring that the Beverage within Waldorf Astoria Brand delivers maximum guest satisfaction, consistent with the highest level, quality and standards.
- Running the bars and reporting to the General Manager and F&B Director.
- Organizing time efficiently so the Bar & Lounge department is always set up to the right standards.
- Producing and executing daily, weekly events and large group functions, ensuring that all departments (outlets) are running as a successful profit center within the business, providing a highly, efficient and effective service, ensuring standards are maintained and customer needs are anticipated.
- Overlooking the Signature Mixology Venue in the property.
- In charge of the monthly inventory, bar menu engineering (costing, prices, editing bar menu, cocktail menu).
- Organizing regular staff training based on spirits and cocktails knowledge, techniques, trends, and flavors balance.
- Check and respond to the emails on a daily basis.
- Proposing new cocktails and seasonal menu development.
- Overseeing the bartenders of the property during service and offering them assistance when necessary. Also in charge of the bar team's schedules and roster.
- Hosting interactive monthly Masterclasses, highlighting the concept of each outlet.
- Supporting the Hilton brand with cocktail and menu consultancy throughout different outlets, events and private gatherings.

HEAD BARTENDER-COYA DOHA/W HOTEL DOHA

01 February 2021-15 September 2022

- Ensuring that the service at COYA delivers maximum guest satisfaction, consistent with the COYA brand quality and standards.
- Running the bar and reporting to the General Manager and Bar Manager.
- Organizing time efficiently so the Bar & Lounge department is always set up to the right standards.
- Producing and executing daily, weekly events and large group functions, ensuring that all departments (Pisco Bar, Members Bar and Pisco Lounge) are running as a successful profit center within the business, providing a highly, efficient and effective service, ensuring standards are maintained and customer needs are anticipated.
- Overlooking the Members Lounge and Pisco Bar operation.
- In charge of the monthly inventory, bar menu engineering (costing, prices, editing bar menu, cocktail menu).
- Organizing regular staff training based on spirits and cocktails knowledge, techniques, trends, and flavors balance.
- Check and respond to the emails on a daily basis.
- Proposing new cocktails and seasonal menu development.
- Overseeing the bartenders during service and offering them assistance when necessary. Also in charge of the bar team's schedules and roster.
- Hosting interactive monthly Masterclasses, highlighting the Peruvian classic: Pisco Sour.
- Supporting the W Marriott brand with cocktail and menu consultancy throughout different outlets, events and private gatherings.

accomplishments:

- Bacardi's Bartender choice 2021 competition Winner
- Fact Dining Awards 2022: Overall best restaurant of the year
- Fact Dining Awards 2022: Best brunch of the year

PROFESIONAL REFERENCES.

Alejandra robledo
-COO
-ClickClack Hotels-Colombia
-cell: +573103322688

Marcela steffens
-General manager
-Marriott Bogota
-cell: +573203480419

Miled Mekary
Assistant F&B Director
-Waldorf Astoria West bay
-cell: +97433049807

PERSONAL REFERENCES

Jorge ignacio Buitrago Velez
-Infrastructure manager
-Procibernetica
-cell: +573125889318

Jorge Andres Buitrago Galvis
-Solutions architect/Co-founder
-Klaud
-cell: +573133932108

BRAND MIXOLOGIST-BAR SUPERVISOR OXO HOTEL OPERATOR 04 April 2018 to 31 July 2020

- Manage and organize the staff of the bars.
- Analyze the quality of service and customer feedback.
- Verify the elaboration of the products marketed on a regular basis and in private events with the brand.
- Conduct briefings with the teams on a daily basis.
- Ensure service and cleanliness standards.
- To train bar teams in new trends and preparations.
- Elaborate management and results reports.
- Evaluate compliance with cost control and bar inventory procedures.
- Direct elaboration of the preliminary project in relation to the concept of the bar, menu and required equipment.
- To make visits to the hotels of the brand in order to compact knowledge and training.

acomplishments:

--opening AC HOTEL by Marriott Santa Marta Colombia
--opening MIA HOTEL Choco Colombia
--opening Bar HOTEL WAYA Guajira Colombia.
--opening AC HOTEL by Marriott Bogota Colombia.
--opening Bar FRESCO Silvia Tcherassi HOTEL Cartagena Colombia.
--opening Bar SOPHIA HOTEL mansion Tcherassi Cartagena Colombia

--CONDE NAST JOHANSENS award for best urban hotel 2020
The Artisan DC HOTEL Marriott autograph Collection.
The cooper lounge BAR,

---PISCO LAB competition finalist BOGOTA 2018 Edition.

HEAD BARTENDER-HardRockCafe Bogota 2017-jan2018

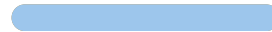
- Responsible for the preparation of alcoholic and non-alcoholic beverages according to restaurant standards.
- Overseeing the training of the service staff on spirits and service approach drinks wise.
- Bar cleaning schedules and food and beverage idp's.
- In charge of daily, weekly and monthly inventories.
- Overlooking the customer service and satisfaction levels maintenance.

SUPERVISOR/BAR CHIEF-EOS HOSTAL Bogota 2015-aug1026

- Responsible for the preparation and creation of the cocktail menu .
- personnel management.
- organization and coordination of events.
- suppliers and inventory control.

LANGUAGES

• SPANISH



• ENGLISH



• PORTUGUESE



SKILLS

• Menu creation



• New project openings



• Team mangement



• Guest satisfaction



• Excel and office



• costing



• Bar knowledge



• Team trainings



DOHA-Qatar.



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