

CHRISTOPHER J. STANLEY, CSS, WSET 2

Please direct all inquiries to the following [CONTACT FORM](#)

PROFESSIONAL EXPERIENCE

The Polynesian [2018 - 2020]

400 W 42nd Street, New York, NY

Full-time position as bar supervisor at Major Food Group's standalone bar concept. Innovative high-volume beverage program, featuring cocktails in the modern Tiki style alongside an expansive Rum list. Responsibilities include managing the production of an extraordinary range of garnishes and specialty ingredients, recipe development, inventory maintenance, staff training, product evaluation, sourcing and purchasing.

Catherine Lombardi & Stage Left Steak Restaurants [2010 – 2018; 2019 - Present]

3-5 Livingston Avenue, New Brunswick, NJ

Full-time position as head bartender for Prigmore Restaurant Group's fine-dining concepts: Catherine Lombardi (Italian-American) and Stage Left Steak (contemporary American steakhouse). Seasonal craft cocktail programs featuring fresh juices and house-made ingredients; expansive spirits, wine and beer lists complementing well-executed cuisines. Responsibilities included cocktail menu design/implementation, development and production of specialty ingredients, cost analysis, inventory maintenance, staff training and product evaluation/purchasing.

Clover Club [2009]

210 Smith Street, Brooklyn, NY

Part-time position as bartender; primarily opening for busy weekend brunch services with transition into evening service. Craft and classic cocktail program complete with fresh juices, numerous house-made ingredients and seasonally-influenced menus. Extensive spirits selection with rotations of craft beers and modest wine list complementing small-plate selections of contemporary American cuisine.

Brennan's Catering [2005-2008]

44 West River Road, Rumson, NJ

Part-time position as bartender for large-scale catered events based in or around the affluent Rumson area as part of a full service wait and bar-staff team. Primarily trend-driven cocktail offerings with classic or artisanal libations on occasion. Responsibilities included consultation between chefs and clients to design and implement beverage menu selections in addition to on-site managerial and bartending duties.

EDUCATION

Wine & Spirits Education Trust [2020]

WSET Level 2 Award in Spirits

Society of Wine Educators [2016]

Accreditation as a Certified Specialist of Spirits

Montclair State University [2012]

B.S. in Nutrition and Food Science with a concentration in Food Management

CERTIFICATIONS

- BARSmarts Advanced [2009]
- ServSafe Alcohol [2008 - Present]: #14645814
- ServSafe Food Manager [2008 - Present]: #14518450

COMMUNICATION & COMPUTER SKILLS

While not completely fluent, I have a reasonable command of the Spanish language.

I am proficient with the day-to-day use and basic programming of the Aloha POS system as well as the operation, management and analysis of the Eatec, Binwise and OpenTable systems. Similarly-proficient with the Microsoft Office and Adobe Creative suites.

PROFESSIONAL ORGANIZATIONS

- United States Bartending Guild
- Society of Wine Educators
- National Restaurant Association

COMPETITIONS, DEMONSTRATIONS & EVENTS

- Pop-Up: “Miracle at Catherine Lombardi” [2019]
Participated in coordination and execution of international Miracle Bar® holiday pop-up (NJ)
- NJRHA & Clyde Mays Whiskey “Mixologist of the Year” Competition [2018]
Served as a judge for statewide New Jersey Restaurant & Hospitality Association competition (NJ)
- Del Maguey “Finding Mezcal” Spirits Tasting & Book Signing [2018]
Coordinated event details, prepared cocktails and worked alongside Ron Cooper at Stage Left Steak restaurant (NJ)
- NJRHA & Woodford Reserve “Mixologist of the Year” Competition [2017]
Won first place out of fifteen finalists in statewide New Jersey Restaurant & Hospitality Association competition (NJ)
- Stage: Betony [2016]
Participated in a one-day bar stage under head bartender Nicholas Alexander and general manager Eamon Rockey (NYC)
- Brand Demonstrations: Laird & Co. [2014-15]
Developed original cocktail recipes and represented Laird’s at industry showcases and tastings held throughout New Jersey
- “Hey Bartender!” Film Screening and Competition with William Grant & Sons [2013]
Coordinated event details and prepared cocktails at New Jersey State Theater screening of the industry documentary (NJ)
- Tuthilltown Distillery’s “Spirited Dinner with Dale DeGroff” [2013]
Coordinated event details and worked alongside Dale DeGroff to present cocktail pairings at Catherine Lombardi restaurant (NJ)
- “Tiki Mondays With Miller” [2012]
Coordinated event details and worked alongside Julie Reiner and Brian Miller at Catherine Lombardi restaurant (NJ)
- “On the Town! With Dale DeGroff” [2012, 2015 & 2017]
Coordinated event details and prepared drinks for Dale DeGroff’s travelling show held at Stage Left restaurant (NJ)
- Presenter: Manhattan Cocktail Classic [2011]
Prepared drinks and accompanying food for “Preserving with Liquor for the Kitchen and Bar” seminar at the Astor Center (NYC)
- Pipeline Brands “CKTL Jam” [2010]
Was one of six bartenders selected to represent the USBG’s NY chapter at industry showcase held at the Astor Center (NYC)
- Bar Team: Manhattan Cocktail Classic [2010]
Selected as member of bar team; prepared drinks according to presenters’ specifications for various seminars at the Astor Center (NYC)
- Santé “Iron Bar Chef” Competition [2009]
Won second place out of six national finalists selected to represent various USBG chapters at the Santé Restaurant Symposium (NY)
- Leblon & USBG “Caipirinha” Competition [2009]
Was one of two national finalists selected to represent the USBG’s NY chapter at Tales of the Cocktail in New Orleans (LA)
- The New York Bar Show - United States Bartending Guild Demonstration Stage [2009]
Served as a bartender representing the USBG’s NY chapter; prepared a selection of original and sponsor-provided libations (NYC)

PRESS & MEDIA

My work has appeared in a variety of industry publications and programs, including:

