

ALEXANDER JAMES CLARK

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Passionate, experienced front-of-house professional with over 15 years delivering exceptional service in high-end dining, and resort settings. Adept in cocktail curation, wine and spirit pairing, and creating refined guest experiences that drive repeat business. Known for calm under pressure, upselling with integrity, and anticipating guest needs in fast-paced, high-volume environments.

CORE COMPETENCIES:

- ✓ Event Planning & Coordination
- ✓ Guest Satisfaction & Service Excellence
- ✓ World-class Food, Wine, and Spirits Knowledge
- ✓ Luxury Hospitality & Fine Dining
- ✓ Process Improvement & Workflow Optimization
- ✓ Upselling & Revenue Growth
- ✓ Hospitality Technology (CRM, POS, Scheduling)
- ✓ Team Leadership & Staff Development

EDUCATION:

Bachelor of Arts – History
University of Washington 2020

HOSPITALITY EXPERIENCE

Supervisor and Event Lead

RESTAURANTS NORTHWEST – MATT'S ROTISSERIE & OYSTER LOUNGE | REDMOND, WA

(Jan 2015 - Feb 2024)

- Led guest service during peak hours, executing cocktail service, wine pairings, and table-side hospitality for VIP clientele.
- Designed and managed private and corporate events for up to 200 guests, including weddings, fundraisers, and buyouts.
- Trained and mentored service team members, helping reduce turnover and boost efficiency during high-pressure shifts.
- Oversaw vendor coordination, FOH setup, and real-time problem solving to ensure polished, seamless experiences.

Server

PURPLE CAFÉ AND WINE BAR | BELLEVUE, KIRKLAND, WOODINVILLE, WA

(2011 – 2012, 2018, 2019 – 2020)

- Provided upscale wine-focused service with extensive knowledge of food and regional pairings. Supported high-volume weekend traffic while maintaining refined service standards.

Bar Server

EL GAUCHO BELLEVUE | BELLEVUE, WA

(2018 – 2019)

- Delivered luxury-level table-side service in a fine dining steakhouse catering to VIP clientele. Specialized in rare spirits, curated pairings, and private dining experiences. Frequently hand-picked for exclusive events and high-touch guests.

Lead Server

HEATHMAN HOTEL, TRELLIS RESTAURANT | KIRKLAND, WA

(2012 – 2014)

- Served hotel guests and private functions in a polished, farm-to-table environment. Delivered exceptional service for weddings, brunches, and luxury traveller clientele.

Bartender

I'O RESTAURANT | LAHAINA, HI

(2004 – 2010)

- Created bespoke cocktails using fresh, island-sourced ingredients in a high-volume, beachfront fine dining venue. Known for speed, creativity, and personalized guest rapport.

ADDITIONAL PROFESSIONAL EXPERIENCE

Associate Producer

JAR OF SPARKS | REDMOND, WA

(Jan 2024 – Feb 2025)

- Planned and executed internal events, off-sites, and milestone celebrations for a growing game studio. Managed vendor sourcing, budgets, and team logistics to deliver smooth, engaging experiences aligned with company culture.

Administrative Assistant

BLIZZARD ENTERTAINMENT | IRVINE, CA

(Oct 2022 – Apr 2023)

- Provided remote executive and event support to the Sr. Director of Animation. Coordinated team events, internal showcases, and travel planning while improving workflows across a fast-paced creative department.