

ALEXANDER BROSSEAU

SUMMARY	Versatile and poised hospitality professional with over 15 years of front-of-house experience across fine dining, high-volume, and Michelin-caliber establishments. Demonstrated excellence in guest experience, floor leadership, team development, and service operations. Equally effective as Maitre d', Host, Server, or Chief of Staff, with proven capacity to build strong guest rapport, streamline operations, and foster high-functioning service environments.	
EXPERIENCE	D&D LONDON USA	2017 - 2019
	Chief of Staff	
	<i>High-end international restaurant group overseeing 40+ diverse restaurants, bars, and hotels across two continents.</i>	
	- Acted as the administration and operations liaison for the U.S. expansion of the U.K. based restaurant group. - Coordinated in the the construction buildout of two \$10,000,000 restaurants, - Oversaw the hiring and learning & development of a staff of 250, and a management team of 12.	
	UNION SQUARE CAFE	2017
	Maitre d'hotel	
	<i>The restaurant that gave rise to Danny Meyer's Union Square Hospitality Group..</i> Served as part of a 3 person Maitre d'hotel team, managing brunches of 300 covers, lunches of 200 covers, and dinners of 300 covers. Directly supervised a team of 2-3 hosts per shift.	
	THE ALINEA GROUP	2014 - 2015
	Front of House	
	<i>Groundbreaking modernist cuisine, earning 3 Michelin stars—one of only 13 U.S. restaurants to do so.</i> Exclusively dedicated to crafting exceptional and personalized dining for guests, at the directions of four chefs, creating one-in-a-lifetime dining experiences.	
	CHATAHOOCHEE RIVER CLUB	2012 - 2014
	Maitre d'hôtel & Server	
	<i>Membership club, overlooking the Chattahoochee River, offering venues for private parties, weddings, and ceremonies..</i> Served Monday-Friday services for member's dinner services. Maitre d'hotel duties as part of private events, supervising a front of house staff of 10.	
	HICKORY PARK	2010 - 2012
	Host & Server	
	<i>High volume family owned restaurant specializing in award winning hickory-smoked barbecue.</i> Hosted lunch and dinner service of approximately 1000-1500 guests, all done without reservations. Later served lunch and dinner services with a section of 30+ covers.	
	GRANITE CITY FOOD & BREWERY	2008 - 2009
	Host & Server	
	<i>Midwest regional restaurant concept specializing in on-site brewing of ten different beers.</i> Hosted dinner services, Monday-Friday, as part of a 2-3 host team. Served brunch services, Saturday and Sunday, with a section of 20-25 covers.	
	SAM & GABE'S	2002 - 2005
	Host & Server	
	<i>Third generation family owned and operated supper club, specializing in Laziali (Italian) foods.</i> Hosted dinner services, Wednesday-Sunday, under the guidance of a Maitre d'hotel (co-owner). Served Monday and Tuesday dinner services with a section of 15-20.	
EDUCATION	COLUMBUS STATE UNIVERSITY, Master of Music (MM) IOWA STATE UNIVERSITY, Bachelor of Music (BM)	
SKILLS	Guest Relations & Service Recovery, Reservation Management (Resy, OpenTable), Team Development & Staff Training, High Volume & Fine Dining Service, Budgeting & Operations Support, Wine & Beverage Knowledge, Marketing, Social Media & Public Relations, POS & Ordering Systems, Scheduling & Recruiting, Safety, Sanitation & Compliance	