

Dario Munaretto

Restaurant Manager



M: [REDACTED]

[REDACTED]

E: [REDACTED]

[REDACTED]

B: 20 May 1978

[REDACTED]

Personal Summary

An enthusiastic Manager with determination and a proven ability to ensure that a Restaurant operates efficiently and profitably.

Extensive knowledge of the hospitality industry, it's working practices, recruitment, conditions to employment and issues.

Working Experience

Vista Palazzo***L Como, Italy**

Restaurant Manager
May 2018 - present

In charge of the restaurant of the nnBoutique Hotel, start-up just opened

In June right in the heart of Como town center.

Managing the entire food and beverage division providing excellent service

- dealing and solving costumers complaints
- overseeing clients booking and reservations
- training and developing restaurant staff
- overseeing goods orders, and delivery

Grand Hotel Imperiale **S Moltrasio, Lake Como**

Restaurant Manager (Maître d'Hotel)

March 2016- December 2017

Manager of the hotel restaurant "La Cascata", in charge of the A la Carte dinner, breakfast, in-room dining and functions

- organizing large weddings and functions
- taking orders to the table
- overseeing reservations
- solving costumers complaint

Crispin 's Restaurant 52nd Street New York, NY

Restaurant Manager

Managing for a short period the Italian restaurant in the heart of Manhattan. I brought my Italian knowledge to improve the service, new wine list, new restaurant layout.

- dealing with costumers
- organizing events
- training the staff

Grand Hotel Tremezzo***L Lake Como Italy**

Restaurant Manager (Maitre d'Hotel)

March 2010- November 2015 (Summer

Michelin Starred Restaurant , proposing Molecular Cuisine

- ensuring the health and safety and hygiene are maintained
- taking orders at table
- managing the whole Team at Mistral Restaurant
- organizing weekly rota

Hotel Saratz**S Pontresina-St. Moritz, Switzerland**

Assistant Manager

November 2009- March 2010 November2010 -March2011

Winter Season

Assistant in managing the Fine Dining Restaurant of the Hotel, and the Stubli Restaurant.

Supervising the breakfast service , dinner a la carte and small functions

Il Ponte Restaurant Ltd.

Epsom, Surrey Uk

Restaurant Manager

September 2005 - February 2008

Managing a high volume Restaurant improving all controllable costs, also responsible for managing and leading the team.

Duties:

- Responsible of the Restaurant service
- organizing Dinner and Dance Events
- responsible of the daily cashing up

Royal Automobile Club Epsom, Surrey UK

Chef de Rang

November 2000 - Jul 2005

Working as a Runner in both the Restaurants of the Clubhouse.

Promoted Chef the Rang in 2002

- Flambé
- Silver Service

Season from March to November)

Managing the fine dining Restaurant "La Terrazza", responsible of the service, a la carte, banqueting and Room-Service.

Managing and leading the whole team providing excellent service.

- ensuring the highest standards of food and beverage service
- responsible of recruiting, training and developing restaurant staff
- dealing with and resolving customers complaints
- overseeing clients booking and reservations
- advising guests on wine selection
- organizing weekly rota
- organizing Weddings and Gala Dinners
- taking orders at the tables

Olive Boutique Hotel ***San Juan, Puerto Rico**

Rico Food and Beverage Manager.

November 2013 - March 2014

Supervising the whole Food and Beverage areas of the small hotel, including the Rooftop Club and O:live Restaurant. Hotel Award Winner as Best new Boutique Hotel in the world 2013 from Small Luxury Hotels in the World (SLH)

- maximizing all business opportunities
- organizing daily events at the Rooftop Club
- liaising with the Head Chef to discuss new menu
- taking orders at tables

Grand Hotel Villa Serbelloni ***L Bellagio, Lake Como**

March 2008 - November 2008 March 2009 - November 2009

Supervising the service in both the Hotel Restaurants ensuring the high standards of service.

During the first season in charge of the Mistral Restaurant,

- Carving

Academical Degree

Geometra, Year 2000

Istituto G. Pascoli

Como

Italy

Languages

English: excellent written and spoken

Spanish: good written and spoken

French: basic written and Spoken

Italian: native language

AUTORIZZO AL TRATTAMENTO DEI MIEI DATI PERSONALI AI SENSI DEL
D.Lgs 196/2003 E DEL REGOLAMENTO UE 2016/679

Al sensi e per gli effetti del D.P.R. 445/2000
nella forma vigente e consapevole
delle responsabilità e delle pene stabilite
dalla Legge per false attestazioni e menzogne
dichiarazioni, sotto la mia personale respon-
sabilità dichiaro che le informazioni e i
dati inseriti sono veritieri

12/09/24 Dario Munaretto

