

Grace Spruance

Beverage/Mixology

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Mansfield, Connecticut
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Background

Highly motivated and results-oriented mixology professional with over 20 years of experience in the restaurant industry and a strong educational background. Expertise in crafting unique beverage programs, managing front-of-house operations, and ensuring exceptional customer satisfaction in fast-paced environments. Proficient in creating a catalog of over 50 curated cocktails, personalized takes on classic drinks, and adapting to diverse budgets and ingredient frameworks. Renowned for extensive beer and wine knowledge, strong supplier relationships, and the ability to innovate under any constraints.

Experience

FOH Operations Director & Mixologist & Head Bartender

Stone Row Kitchen and Bar | Willimantic, CT

2022 – Present

Directed all front-of-house operations, including scheduling, training, and managing a high-performing team.

Designed and implemented new beverage menus featuring handcrafted cocktails and carefully curated wine selections.

Spearheaded marketing and menu optimization initiatives, driving a 20% increase in bar sales.

Leveraged supplier relationships to enhance beverage offerings while maintaining cost efficiency.

Cultivated a positive and welcoming atmosphere, consistently exceeding guest expectations.

Server & Bartender

Bellinis Italian Eatery and Wine Bar | Manchester, CT

2010 – 2012

Delivered exceptional table service and created innovative cocktails tailored to a high-end clientele.

Consistently achieved top customer satisfaction scores by anticipating and exceeding guest needs.

Effectively promoted menu pairings to enhance the dining experience and drive sales.

Server & Bartender

Maneeleys Catering | South Windsor, CT

2004 – 2010

Managed beverage service for large-scale events, ensuring seamless execution and adherence to all safety standards.

Demonstrated adaptability by efficiently handling both on-site and off-premise catering events.

Maintained pristine workspaces, meeting all health and safety regulations.

(Note: Only my most relevant restaurant experience is included here to emphasize my mixology expertise.)

Various Head Teacher Placements 2010-2016

Special education teacher in Public and Private sector

Managed caseloads of up to 18 students

Met all standards and procedures

Education

Master of Arts in Emerging Literacy | St. Joseph University | Hartford, CT

Bachelor of Arts in Psychology, Elementary Education, and Special Education

(Magna Cum Laude) | **University of Hartford** | Hartford, CT

Skills

Advanced Mixology & Curated Cocktails/Wine & Liquor Tastings and Pairings
Beer Expertise and Menu Development/Supplier and Vendor Relationship Management/Event Planning and Execution/Budgeting, Scaling, and Cost Management/Staff Training and Development/Customer Service Excellence/Square Online and POS Proficiency

