

EDGAR VAUDEVILLE

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Languages: English and French: Fluent Spanish: Good knowledge

WORK EXPERIENCE

Task force for the revamping of Le Colonial Restaurant & Bar, New York 03/13 till 01/14

Hired the new executive chef, the head bartender as well as hostesses, servers.

Upgrade the kitchen layout to increase the space and add better equipment.

Upgrade the food quality, flavor and presentation with our new chef.

Revamping of the 2nd floor bar with new lighting, sound system, floor arrangement, furniture and major decoration.

Creation of a total new cocktail menu with South East Asian flavor as well as a light bite menu.

Create relationship with media, art galleries, fashion stores, hotel concierges and major companies around to increase the image, the popularity, number of events and revenue.

Organise special happenings such as Roy Teeluck 10th anniversary, NYCC charity event, 1st wine and champagne diner, wine tasting and cocktail parties to show guests our renovation.

Invite publication and independent journalist to come and visit and try some of our new dishes.

Organise and upgrade the entire private parties and special events experience with proper proposals, different packages and room layout options.

Upgrade, change and increase slightly the wine list options and liquor inventory.

Major training with hostesses, servers and front line staff.

Consulting Le Bar du Bristol, Le Bristol Paris, Best Palace in Paris 09/12 till 03/13

Opening of the prestigious cocktail bar of the 1st Palace of Paris Le Bristol.

PR-Events and Operation- Brand partnership. Awarded by many magazines the best cocktail bar in Paris.

Supported the communication of the Bristol with diverse PR action in various country such as Russia and Middle East. Planned a full trip to Qatar for potential development of Le Bristol in introducing them to the key people of the country.

Events and Public Relation Manager, W Doha, Qatar 09/08 till 10/11

Opening of the first W Hotel in EAME

“Set up and innovated the first entertainment events and Club scene in Qatar”

Create and execute W Doha brand partnership and sponsorship, implement marketing & communication strategy and campaign.

Activate all Food & beverage events (W happenings) to gain exposure around Doha and the Middle East.

Maximize media coverage in local and international markets.

Book artists for the “W Happenings” such as the FTV party, Ramadan tent, Moto GP after party, Café del Mar Lounge, Pacha Club, Cavali night, ATP after party, Red Bull’s events, Ducati and Honda GP kick off ceremony, the Tribeca Film Festival closing party, Qatar Olympic Committee VIP events, support the Qatar 2022 Bid.

Activate and animate our social media platforms. -Support W Istanbul for the 2010 calendar of event.

Finalized and implemented the first W EAME Fashion activation best practice in 2010 and 2011 in created the first “W Doha & VCUQ fashion Award” 2011.

Act as PR Ambassador for the Middle East media trip for the 1st “W Lounge” Paris Fashion Week 2009.

Critical path implementation, market study, applies W standards and training to all talents for Wahm & Crystal Lounge opening team.

Also, scanning, interviewing and hiring of talent. Negotiate and monitor contractors and engineering work.

Consulting for the new Thermal resort in Poland 06/08 to 08/08

Pre-opening Team:

Set up the restaurant concept, standards and service training for the opening, support the PR, sales and marketing team.

Visa “Vacance, Travail”, Sydney, Australia 08/07 to 06/08

Discovered the Australian culture and needs for the hospitality industry.

Analyzed the market for future concept openings; (Est Restaurant, Iceberg, Rockpool by Neal Perry)

Restaurant manager, Hotel Costes, Paris, France 01/07 to 08/07

Provided support to the F&B Director and the entire team on their operational tasks.

Restaurants Manager, Sheraton Grand Sukhumvit, Bangkok, Thailand 11/05 to 12/06

Managed the operation of the Thai and the Italian Restaurant and the Jazz Living Room

Worked on new concept statement for the renovation and restructuring of the Italian Restaurant

Manager “Avenue Lounge”, Four Seasons Hotel Toronto, Canada 03/05 to 10/05

Manage the Avenue and Lobby Bar, Toronto premier’s luxury Lounge.

Create a plan to develop a brand new 110-seats outdoor Patio.

Cultivate the Media to expand the hotel’s profile in the city.

Events Manager, Maitre D’ and Head Sommelier, Albany Club of Toronto, Canada 11/04 to 03/05

Standardized the service and coached the employees

Organize all the special events, series of special dinner.

Expand club membership and revenue and redesigned the club’s wine list.

Manager, Patou restaurant and bar, Philadelphia, USA 12/03 to 11/04

Pre-opening Team:

Recruit, hire and train new staff. Serve as the “public face” in the public and media relations

Plan and execute new strategies to continuously improve performance and quality.

F&B Management Training, Groupe Accor, Sofitel, Philadelphia, USA 05/03 to 12/03

Sales Coordinator, Groupe Lucien Barriere, London, England 01/01 to 01/02

Pre-opening Team:

Market Development strategy in England for a major luxury hotel group.

Promote the “Grand Prix de l’Arc de Triomphe” and develop partnerships with British clients.

Increase the number of British customers to the group’s French hotels and Casino’s.

CULINARY EXPERIENCES

Management Training, Sunway Resort Hotel, Kuala Lumpur, Malaysia 6 months

Le Parc, Paris, France (Alain Ducasse) 05/98 to 06/99

Le Moulin de Mougins, Cannes, France (Roger Vergé) 04/97 to 04/98

Hyatt Carlton Tower, London, England (Bernard Chauve) 1996 to 1997

Maxim’s, Paris, France (Michel Kerever). 1995 to 1996

EDUCATION

Hotel School The Hague Performance Management BV “E-Commerce & Marketing Management “2010 Certificate Number 2010-040” Grade 89/100

Glion Institute of Higher Education, Glion hotel management school. Switzerland

Bachelor degree in Hospitality and Tourism Management. Promotion/2002

Received the Accor Prize by Mr Honegger. (For the most promising graduate of the promotion)

Chambre de Commerce et d’industrie de Paris, France. (BEP-CAP)

Certificate of professional aptitude and diploma of professional study in kitchen and service. 1995/96

ADDITIONNAL INFORMATION

Member & Association: Member of the NYCC Junior committee. President of the Chapter Qatar and vice president for Glion Institute of Higher Education Alumni. Canadian Association of Professional Sommeliers.

Professional seminar: Cross-Cultural Management, Stress Management, Coaching skills Management, Coaching Your Team and Labour Standards Management,

Other Certificates: Basic Food Hygiene Certificate, Professional qualification of German and French Gastronomy (Chambre de Commerce et D’Industrie de Paris).

Travel: U.S.A, Canada, Equator, Galapagos, Brazil, Costa-Rica, Maldives, Dominican Republic, Sri Lanka, India, Malaysia, Singapore, Thailand, and most of E.U and G.C.C, Iran.

References and testimonials at www.edgarvaudeville.com