

Lucy Smithwick

With five years of experience in a diverse range of restaurants (both national, and international), Lucy Smithwick is an exceptional asset to any bar or dining program. She is hard-working, efficient, and organized, thinks well on her feet, and can make conversation with anyone.

EXPERIENCE

Dot Dot Dot, Charlotte, NC – *Server*

JANUARY 2026 - MAY 2026

Deliver upscale table service within a fast-paced, members-only, speakeasy/lounge, managing 60–250 covers nightly with a focus on precision and pace.

Demonstrated deep technical knowledge of craft cocktails and seasonal menus to accommodate diverse dietary needs and preferences.

Executed specialized VIP events, including multi-course spirits-pairing dinners and large-scale private functions exceeding 100 guests.

The King's Head, Galway, Ireland – *Bartender, Server (+ Runner, Host)*

SEPTEMBER 2024 - SEPTEMBER 2025

Executed cross-functional roles in an award-winning, high-volume, historic establishment through peak tourism seasons.

Provided high-touch hospitality to an international demographic, adapting communication styles to serve guests of diverse nationalities and backgrounds.

Coordinated front-of-house logistics for high-profile community events, including the Galway International Arts Festival Program Launch and the International Women's Day Luncheon

Venable Bistro and **B-Side Lounge**, Carrboro, NC – *Bartender, Server*

AUGUST 2023 - JULY 2024

Managed high-volume service for up to 10-table sections in an upscale bistro environment, ensuring seamless timing for food and beverage delivery.

Executed dual-venue bar operations for Venable and B-Side Lounge, crafting high-quality cocktails for both seated patrons and bar guests.

Demonstrated extreme versatility by transitioning between bartending, serving, and hosting roles to maintain restaurant flow during peak hours.

The Waterman Fish Bar, Charlotte, NC – *Host, Server Assistant*

SUMMER / WINTER 2021

Coordinated reservations and guest seating via Resy for a busy, multi-level, indoor-outdoor restaurant.

Accelerated table turnover by assisting servers with food and drink running, bussing, and general floor maintenance.

Managed high-volume phone lines and to-go order logistics during peak seasons.

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TECHNICAL AND HOSPITALITY SKILLS

Service Systems: Expert in Resy, OpenTable, Toast, and other POS systems for order accuracy and floor management.

Beverage Programs: Advanced knowledge of craft cocktail composition, bourbon flavor profiles, and international wine service.

HACCP & Food Safety

Certification: Expert-level fluency in navigating complex allergies, gluten-free protocols, and vegan/vegetarian preferences within fine-dining environments.

High-Volume Operations: Proven ability to manage 10+ table sections and VIP events with 100+ covers while maintaining brand standards.

Global Communication:

Experience serving an international clientele, adapting service styles for diverse cultural expectations and languages.

EDUCATION

The University of North Carolina

at Chapel Hill, Chapel Hill, NC

B.A. Media and Journalism

B.A. Dramatic Arts

AUGUST 2020 - MAY 2024

Early Admission to Hussman School of Media and Journalism

Dean's List 5 semesters