



# ERIKA BRENNAN

STEWARDESS

## CONTACT



### Phone

(603) 986-8003



### Email

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### Location

Fort Lauderdale, FL 33312



### American

## EDUCATION



2003 - 2006

### Bachelors Degree in Fashion Design & Merchandising

The Art Institute  
of Fort Lauderdale



## COURSES

### STCW

Bluewater Yachting

### ENG1

Bluewater Yachting



## LANGUAGES

- English
- Spanish
- French

Non-Smoker

Tattoos, small visible on ankle and wrist

Seeking a full or part-time position as a Stewardess on a yacht, private or charter, where I can utilize my skills to become a valued crew member. Results driven and creative professional with over 20 years of experience working in the Hospitality and Advertising industry. Positive self-motivated achiever, dedicated to high quality client satisfaction and service in a fast-paced environment. Team oriented, known for high integrity and work ethic. Driven professional offering strengths in providing a great experience for clients and being a team player.



## WORK EXPERIENCE



### Deckhand

Dec 2022 - Dec 2022

Slainte III, Fort Lauderdale

Temp Deckhand, Exterior Yacht Refurbishing

- Removed caulking and applied caulking to rub rails and inboards.



### Dockhand / Rental Agent

Nov 2022 - Dec 2022

Best Boast Club & Rentals, Fort Lauderdale

- Unlimited or unimpaired ability to walk, bend, stoop, climb and work safely around water, on a ladder, or in confined spaces.
- Ability to lift up to 70 pounds.
- Utilized a PC and radio.
- Operated small handheld and power tools.
- Read, wrote and comprehended work orders.



### New Business Development

Dec 2021 - Sep 2022

Full Moon Creative, Fort Lauderdale

- Provided market research by management companies.
- Identified new business opportunities.
- Developed new relationships to grow business and help the company.
- Regional support scheduling in market appointments.



### Server/Bartender

Dec 2021 - Sep 2022

Brown Dog Eatery, Fort Lauderdale

- Provided guests with friendly and attentive service throughout their dining experiences.
- Exuded professionalism and genuine warmth and care towards guests and fellow partners.
- Assisted guests with navigating dining menu options.
- Utilized extensive menu knowledge to recommend favorite beverage and culinary items per relevant likes, dislikes, and dietary needs.
- Created and pour cocktails, wine, beer, spirits, and other nonalcoholic beverages.
- Ensured timely and accurate input of orders in the point-of-sale system.
- Monitored and assist with the delivery of guest beverage and culinary orders.
- Resolved service issues and guest complaints with a sense of urgency, poise, and good judgment.
- Followed all safe food and alcohol handling safety procedures.



### Account Manager

Aug 2020 - Dec 2021

Pinnacle Advertising, Boca Raton

- Translated marketing objectives into clear creative strategies.
- Supervised the marketing team in conducting projects and delivering promotional events and projects.
- Coordinated accounts to develop and implement sound strategies in Hospitality, Automotive, and Financial Institutions.
- Mentored staff to stay motivated by coaching, providing positive reinforcement, constructive criticism, to hold them accountable for their responsibilities.

## SKILLS

Housekeeping  
Laundry  
Safety  
Maintenance  
Attention to Detail  
Organization  
Communication  
Time Management  
Creative / Innovative  
Efficient Under Pressure  
Strategic Thinking  
Analytical Thinking  
Planning  
Team Oriented  
Team Motivator

## HOBBIES

Painting  
Poetry  
Dance  
Yoga  
Camping  
Biking  
Kickball



### Account Director

Apr 2016 - Oct 2020

[Zimmerman Advertising, Fort Lauderdale](#)

- Analyzed employee performance of 10+ staff and provided feedback, guidance, training, and encouragement to impact results.
- Successfully managed over \$1M in commercial accounts.
- Grew key industry relationships driving a 20% increase in sales over 2 years.



### Server/Bartender

Jan 2010 - Sep 2014

[Shuck 'n Dive, Fort Lauderdale](#)

- Trained incoming staff on restaurant's practices, culture and procedures to maximize job satisfaction and productivity.
- Oversaw daily operations of all members of service team, delegating tasks, training new staff.
- Helped customers place orders, explained menu items and suggested appropriate options for food allergy sufferers.
- Arranged tables for customers, following established preparation procedures to provide guests with an excellent experience.
- Bussed and reset tables, working efficiently to keep dining room and work areas clean.



## REFERENCES

### Connor Green

Paladin, 94 Meters  
Yacht Manager  
(985) 789-7856

### Captain Josh Berglund

Slainte III, 26 Meters  
Captain  
(972) 989-8759

### Ann Marie Donaldson

Stewardess. / Deckhand / Chef  
(954) 328-2292