

# Nyck

M. 604-362-4814 | nyckvyrneaux@gmail.com | nyckvyrneaux.medium.com | @nyck.vyrneaux

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Avid mixologist, marketer, & communication specialist with experiences in multiple fast-paced & disciplined environments. Through over ten years of experience, has developed an individual-excellence-cum-team-tailored approach towards making fun & memorable experiences. Keen on the classics but has an affinity for avant-garde mixology. Consistent, works synergistically with the team, & maintains an academic curiosity.

Looking forward to applying the acquired knowledge, experience, & interests from diverse yet complementing fields to learn & grow—as a polymath—in a challenging & rewarding environment. Impetus? To cultivate unadulterated skill & promote a strong-spirited team by exhibiting a sheer sense of charismatic ethic.

## Highlights

- Critical-analysis skills.
- Mathematical knack.
- Moderately advanced at wines.
- Keen on mixology & food pairing.
- Adept at Micros, Squirrel, TouchBistro, & Lightspeed systems.
- Well acquainted w/ bar procedures, liquor laws, & liquor-license terms.

## Experience

### Mixologist

May 2025 – Present

Gordon Ramsay Steak Vancouver, Richmond

- Won a contest with two drinks to be featured & established on the revamped menu, along with fun, avant-garde refinements to the existing ones to garner guests' intrigue & establish patronage.
- Formally recognized by the bar manager for "exceptional communication, positive energy, & robust collaborative contribution" to the team culture for effective service execution.
- Exhibiting total bar maintenance by employing station discipline, elevated techniques, functioning flair, speed mixology, floor awareness, ordering, & inventory control to cultivate a quiet authority on elevated interactions for exceptional & engaging guest & team experiences.

### Mixologist

Oct. 2024 – July 2025

Skye Avenue—Kitchen & Lounge, Surrey

- Contributed by suggesting & implementing tweaks to mix, garnish, & drink recipes to represent & elevate the mixology scene in downtown Surrey.
- Further instituted avant-garde mixes, garnishes, & techniques such as barrel-aging & house-made caramels, pralines, cordials, 0-waste fruit leathers & petal-fruit candies, & seasonal-fruit caviars, to promote a sustainable approach to modern mixology.
- Developed academic expertise of one of Canada's largest whiskey collections via rigorous research & sensory analysis to enrich guest satisfaction & elevate brand prestige.
- Conducted total stock & inventory management via weekly orders & monthly counts.
- Represented & marketed at fundraisers & other events to garner community engagement, attract new patrons, & enhance brand visibility.

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## Operations Consultant

Jan. 2023 – Jul. 2023

Haveli Bistro, Surrey

- Rejuvenated the bar program for an authentic Indian restaurant in the bustling heart of Newton to uplift & augment the ambiance envisioned by the passionate proprietors.
- Shared the love of the craft of the cocktail by introducing a wide variety of alcoholic & zero-proof cocktails to pair with the Indian cuisine catered for the establishment.
- Managed the guest-experience communications on Google Business & marketing on multiple social-media platforms to express feedback-appreciation to encourage patronage & conducted problem resolution to limit subpar experiences.
- Kept the bar journal, liquor register, & menu-oriented catalogues beyond reproach to reconcile the numbers, boost profit, & make tweaks to the programs accordingly.
- Hired & trained employees to execute the company's vision to provide the neighbourhood with like-minded & passionate people taking care of them.
- Performed managerial duties, ran incentive programs, & assisted the proprietors, all to streamline not just the floor function but help—both—the team members & the guests feel welcome, stimulated, & incentivized to support the restaurant.
- Coordinated with business partners & service providers to facilitate & foster functional relationships that yielded inexpensive provision of goods, services, & resources.
- Amalgamated the aforementioned programs & practices to elevate the Google rating from 3.9 to 4.5 to communicate the ambience & the commitment to the culinary arts.

## Bar Manager

Mar. 2022 – Jan. 2023

Inchin's Bamboo Garden, Surrey

- Contrived & shaped the bar program to append the menu, complement the I.B.G. signatures, & cultivate menu intrigue to boost sales.
- Helped finish the bar design & create a setup that is conducive to a rhythmic flow & speed-bartending for effective time management.
- Harmonized weekly inventory with the utilized stock to keep the stock flowing & the budget not only balanced but steadily on the loft.
- Represented the brand vision by following the S.O.S.—cultivating relations with the locals for patronage—& ran point on the feedback-board design to institute the acquaintance & establishment of the I.B.G. brand in the neighbourhood & Canadian mainstream.
- Engaged in hiring, training, & leading the bar team, ensuring consistent & timely preparations, effective drink execution, & smooth bar functioning.
- Created & maintained all the documents for the bar binder in its entirety, with extensive info on every bar item to facilitate the team's understanding of the bar program.

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## Lead Mixologist

July 2021 – Jan. 2023

Executive Table Group (Hydra Estiatorio & Alouette Bistro), Vancouver

- Concocted a full spectrum of—thematic, contemporary classic, & avant-garde—cocktails & —signature & seasonal—menus for Vancouver’s leading Greek Estiatorio.
- Ensured efficient & aesthetic preparation of menu cocktails by utilizing apt mixing techniques, ingredients, garnishes, & adequately crafted mixes.
- Yielded a supplementary value of around \$6,600 in monthly sales with the craft-cocktail program—within the first month of introduction.
- Managed stock & inventory updates with the bar team, ensured deliverance of steps of service, & encouraged colleagues to bring their best to the team—either by direct communication or allowing them to shine by exhibiting a charismatic ethic.
- Complemented menu recommendations by pairing the select Greek cuisine with craft-concoctions to cultivate a premium experience that encouraged the guests to bring their friends & family to experience the hospitality & dedication to the mixing craft.
- Spearheaded an interactive mixology program for the guests entranced by the features.
- Helped influence—by charismatic execution on all platforms—a proactive, feedback-solicitation program to help Hydra reach the no. 1 spot on Tripadvisor in Vancouver.

## Bar Manager

May 2021 – Jan. 2023

The Yellow Chilli, Delta

- Helped develop the bar program & floor operation for the veritable endeavour of the world-renowned Indian chef, Sanjeev Kapoor.
- Worked with the managers for inventory & menu-management to cohere the programs.
- Instituted avant-garde, daily, & seasonal features to reflect the ever-so-dynamic zeitgeist around modern Indian cuisine.
- Introduced & illustrated procedures & steps of service for the front-of-house operations.
- Helped bartenders maneuver around the bar & cultivate skill with classic & contemporary bar equipment & cocktail techniques.
- Facilitated smooth functioning by displaying & guiding the team on swift service, problem resolution at the takeout outlet, & effective communication on the phone.

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## **Communications Manager & Mixologist**

**Mar. 2020 - Feb. 2021**

Golden Parrots Pub, Coquitlam

- Helped rebrand the establishment—designed the primary logo & formatted an outline for all social-media engagements. Managed communications, mixology, & marketing—administered the associated Google Business, Facebook, Instagram, & the website.
- Endeavoured to reconstruct the ambiance & remodel the pre-existing bar to a gastropub with around 100 craft concoctions—signature, feature, & seasonal cocktails.
- Instituted & guided an optimized system to distribute & perform opening & closing responsibilities to promote & maintain a hygienic & efficient bar.
- Underlined & modeled steps of service for the front-of-house staff that reflect the house style & homogenize the expected standard of service.
- Employed organizational skills by managing multiple active tabs on & off the bar top & lead with an initiative by providing & asking for help wherever necessary.
- Helped design a dynamic cocktail menu by incorporating contemporary & classic concoctions & modus operandi to create a craft-cocktail experience & elevate the ambiance to revamp & reestablish the brand of the previously-go-to local bar.
- Performed key-holder operations & report-tallying duties for a smooth closing.

## **Mixologist & Server**

**Oct. 2015 - Jan. 2020**

Tasty Indian Bistro, Delta & Yaletown

- Greeted & gauged the style of service guests looked for to provide them with an authentic, individual-tailored, & comfortable dining experience.
- Answered food & drink-related questions for menu-oriented satisfaction, along with sharing on & off-menu drinks to pair with food & captivate guests' interest.
- Effectively inputted drinks, appetizers, & entrées into the P.O.S. system to ensure timely conveyance of orders to the kitchen, & diligently took care of modifiers & allergies.
- Helped configure policies, the cocktail menu for the Yaletown location, & recipes for cocktails & ingredients to adapt to diverse palates & optimize food pairing.
- Having worked in virtually all departments, furthered food & drink knowledge from reception to expo to increase sales by menu acquaintance & suggestive selling.
- Observed directional duties—trained & worked with all staff to frame fluid operation & bolster a productive workplace that works for both guests & staff.

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## Event Consultant & Mixologist

2019

Gin & Tonic, Lower Mainland

- Fashioned novelty & refined existing drinks for culturally diverse venues to adhere to sophisticated themes & ambiance to provide the guests with a premium, farm-to-bar cocktail experience with locally sourced botanicals for syrups, mixes, & garnishes.
- Worked with staff & managers efficiently to oversee selected inventory to cultivate & put speed-bartending to test for par-requête & menu cocktails, all to facilitate the ever-so-evasive pastiche of quality & quantity in such settings.

## Mixologist

May 2017 - Oct. 2017

The Canadian Brewhouse & Grill, Richmond

- Aided in opening the Richmond location. Displayed quick-study skills for total bar maintenance & contributed to taking a potential sports-bar mainstream.
- Established regulars through an attentive & exuberant attitude.
- Utilized a detailed dossier to cater to guest-oriented food & drink pairings.
- Engaged in skillful multitasking, prioritization, & speed-bartending by tending to a sizeable, dual-sided bar, taking reservations & takeout orders, & floor drink orders.

## Volunteer Experience

### Marketing Coordinator

2013

B.C. Vision, Delta

- Consulted on pieces that helped gain recognition for the party to campaign for seats in the Legislative Assembly of B.C.
- Marketed the campaign via digital & paper media.
  - Critiqued & designed ad material using online & desktop publishing tools.
  - Delivered hard-copy materials to potential supporters to garner loyalty.
- Fielded queries & handled support calls from sponsors.

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## Customer Service Representative

Sep. 2011 - Sep. 2013

Omax Realty Ltd., Delta

- Adopted productivity methods & adaptability to understand the technical aspect of applications & websites to cut the training to a quarter of the expected time.
- Organized the clientele through the cloud, Windows, & O.S. X applications for customer-client reachability & business productivity.
- Streamlined communication & generated awareness about services through follow-up calls & technical help at the service desk.

## Education

### Computer Information Systems

May 2015 - Aug. 2016

Kwantlen Polytechnic University, Surrey

#### Relevant Coursework:

*Business Mathematics:* In-depth cost-volume-profit analysis.

### Computer Systems Technology

Sep. 2013 - Apr. 2014

British Columbia Institute of Technology, Burnaby

#### Relevant Coursework:

*Business Communications:* Immersed in critical thinking, reading, & writing.

## Certifications

Serving It Right

Jan. 2022

FOODSAFE Level 1

July 2021

BCLC Lotto Certification

Aug. 2020

BCLC Privacy Awareness for Casino & C.G.C.

Aug. 2017

Professional Bartending Course

Aug. 2016

Fine Art Bartending School, Vancouver

Compressed Bartending Course

June 2016

Metropolitan Bartending School, Vancouver

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## Publications

### Skepticism over Atheism, Agnosticism & Theism

Jan. 2020

A Medium-endorsed feature in the Philosophy section of the linked website that founds axioms & formal logic as pedestals to scrutinize the objective truth of the titular, latter three belief-sets; dispassionately discredits their individual & collective constructs; deduces skepticism as a life-principle; & towards the end of the—however fundamental & imperative—piece that invokes eerie, optimistic nihilism, highlights the joyful reliability of logic in our lives.

## Skills & Interests

- **Modus Vivendi:** Skeptic, minimalist, & contemporary stoic; embraces all that entails earnestness & passion. Sets his own pace & finds delight in a simple state of being useful.
- **Autodidactic Polyglot:** Well versed in idiomatic expression in English, Punjabi, & Hindi. Dabbles in the prevalent dialects of the North-Indic languages, comprising Urdu & Dogri.
- **Fashion, Art, & Fitness:** Debonair, sartorial sage. Literary enthusiast that endeavors to explore the arts via critical thinking, writing, & voice acting. Practices calisthenics.