




BRENNAN WHITLOCK

Catering manager with 13 years across off-premise, hotel, and venue-based operations. Owns P&L, BEO production, vendor contracts, and a roster of 45 servers and bartenders. Built two catering programs from a single van to multi-event weekends.

CONTACT INFORMATION

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 Saint Paul, MN

EDUCATION

B.A., Hotel and Restaurant Management
University of Wisconsin-Stout
May 2012

KEY SKILLS

- P&L ownership and cost controls
- Tripleseat, Caterease, Toast
- BEO production and floor planning
- Vendor negotiation and contract review
- Hiring, scheduling, and labor forecasting
- Health department and ServSafe Manager (renewed 2024)
- Off-premise logistics and kitchen build-outs

PROFESSIONAL EXPERIENCE

Catering Manager | Northern Ash Hospitality Group, Saint Paul, MN
March 2020 - Present

- Manage a catering division generating \$3.6M in annual revenue across 410 events in 2024.
- Hold food cost at 28.4% and beverage cost at 19.1% through standardized recipes and weekly inventory.
- Negotiated a three-year rental contract with a tabletop vendor, saving roughly \$62K per year vs. the prior agreement.
- Built the staffing model that took the team from 22 to 45 part-time servers without raising overtime spend.
- Sit on the venue's sales team weekly to review pipeline, hold-pricing, and event-day staffing risks.

Assistant Catering Manager | Birchwood Lake Resort, Duluth, MN
August 2017 - February 2020

- Coordinated 180 to 220 events per year, including weeklong corporate retreats and four-day wedding weekends.
- Wrote BEOs in Tripleseat and led Thursday production meetings with the executive chef and banquet captain.
- Cut last-minute rental orders by 41% by adding a Monday-of equipment audit.
- Stepped in as service captain during peak summer when staffing fell short, working 60+ hour weeks without complaint.

Senior Catering Captain | Linden Row Catering, Madison, WI
June 2014 - July 2017

- Captained the company's largest accounts, including a 950-guest medical school commencement luncheon.
- Built the new-hire training packet still used by the company, covering uniform, timing, and guest recovery scripts.
- Led service on the James Beard regional dinner in 2016 with no guest complaints logged.
- Mentored four captains who went on to manager or owner roles.