



Tel: (702) 695-9944
7061 Harbor View Dr.
Las Vegas, NV 89119
danielparlin@gmail.com

About me: My hospitality background has left me uniquely qualified when it comes to customer engagement in the service industry and beyond. I come from a bartending background, so I subscribe to the notion that everyone should work in the service industry at least once in their career. Those who agree believe service work teaches social and emotional intelligence. In my experience, these soft skills are invaluable, in and out of the hospitality industry.

Professional Experience:

Bartender – MSG Sphere, Las Vegas
2023 – Present

Lead Banquet Bartender – KMA Event Center, Las Vegas
2015 – Present

Bartender – We All Scream, Las Vegas
2022 – September 2023

Bartender – Commonwealth, Discopussy,
Park on Fremont, Las Vegas 2022 – 2023

Bartender – The Garden LV, Las Vegas
2022 – Present (Winner Best LGBTQ Bar 2022)

Bartender – Carversteak, Resorts World, Las Vegas
2022 (Winner Best Steakhouse 2022)

Bartender – Sparrow + Wolf, Las Vegas
2022

Freelance Bartender/Events Manager – Las Vegas 2016 – Present
Catering Companies, Wedding Planners, Event Centers, Chapels, Stadiums, Ballparks, Suites, Private Parties

Staffing Coordinator – Instawork, Las Vegas
2021 – Present (Events Only)

Bartender – Allegiant Stadium, Las Vegas
2021 – 2023
(NFL)

Site Manager Mobile Covid Vaccine Pop-Up Clinics, – Next Marketing, Las Vegas
2021 – 2022
(Team Lead)

VIP (Lead) Bartender – Club Paradise, Las Vegas
2015 – 2016

Brand Ambassador – Stolichnaya Elit, Las Vegas
2014 – 2016

Model Bartender/Mixologist – Casino Front Bars,
SLS Las Vegas 2014

Mixologist – Southern Wine
2013 – 2016

Mixologist – The Cosmopolitan of Las Vegas
2014

Bartender – Beauty Bar, Las Vegas
2009 – 2014

Lead Bartender – The Artisan Hotel, Las Vegas
2010 and 2011

Mixologist – The Downtown Cocktail Room, Las Vegas
2008

Notable Achievements & Accreditations:

- 2014,2015,2016 Nominated Best Bartender in Las Vegas (Vegas Seven Magazine) Winner- “People’s Choice”
- 101 Best New Cocktails of 2014 – “Pisco Fever” <https://mixologytech.com/gaz/recipes.html>
- Back Bar USA – National Mixologist of the Week - May 2014 <http://conta.cc/1nYfL5R>
- SWE Certified Specialist of Spirits (CSS) Certification https://societyofwineeducators.secure.force.com/Other_CertificationVerification
- USBG Spirits Professional (SP) Certification http://usbg.org/wordpress/?page_id=771
- Southern Wine & Spirits of NV, Academy of Spirits & Fine Service - Prof. Bartender Certification
- Cicerone Level 1 (CBS) <https://cicerone.org/us-en/users/daniel-parlin>
- BarSmarts® Certification
- ServSafe Alcohol Certification valid until 2025

Education:

University of Nevada, Las Vegas, NV
B.A. Criminal Justice, Pre Law Concentration
3.84 GPA, Magna Cum Laude
Minor: Communications Studies

Fraternities:

Phi Theta Kappa
Phi Alpha Delta
Alpha Kappa Mu

Referred By EJ Mason

More professional references available upon request

All work cards current