



# Chris Janiak



## PROFILE

Outgoing, energetic hospitality leader with a strong background in food and beverage operations.

Proven people manager with a passion for sales, guest experience, and team development. Seeking a role that leverages leadership, operational expertise, and customer-focused execution.

## CONTACT

843-422-1867  
cljaniak@me.com  
www.ChrisJaniak.com

## EDUCATION

OHIO WESLEYAN UNIVERSITY  
STUDIED INTERNATIONAL  
BUSINESS & SPANISH

HILTON HEAD PREPARATORY SCHOOL  
HILTON HEAD ISLAND, SC

## CERTIFICATIONS



## Main Course

### REGIONAL OPERATIONS MANAGER / OPENINGS MANAGER

H2 Collective Restaurant Group | DC, Virginia, Maryland  
January 2023 - Present

- Lead regional operations and develop Area Managers and GMs across multi-concept portfolio
- Own end-to-end restaurant openings, from pre-opening planning through grand opening execution
- Partner cross-functionally (Culinary, HR, Marketing, Construction) to launch on time and on budget
- Drive operational consistency, leadership development, and early-stage profitability

### GUEST EXPERIENCE SUPERVISOR — OWNER'S SUITE

Washington Commanders (Josh Harris Group) | Landover, MD  
July 2025 - December 2025

- Secured subcontract to manage catering and guest services for the Owner's Suite
- Collaborated directly with ownership and executive chef on bespoke game-day menus
- Recruited, trained, and led service team delivering luxury, white-glove hospitality
- Executed high-end guest experiences for ownership and VIP clientele

### GENERAL MANAGER

Moonraker — Pendry Hotel | Washington, D.C.  
July 2022 - December 2023

- Key leader in opening luxury hotel and three food & beverage outlets
- Built beverage programs, inventory systems, and cost controls from opening
- Led hiring, training, scheduling, payroll, and daily operations
- Managed VIP guest relations and vendor partnerships

### GENERAL MANAGER

The Brighton | Washington, D.C.  
October 2017 - July 2022

- Led beverage programs, seasonal cocktails, and inventory management from opening day
- Built Excel tools for inventory, P&L tracking, and payroll efficiency
- Managed scheduling, ordering, payroll, and daily floor operations
- Developed employee training manuals and operational SOPs

### BAR MANAGER

Republic Garden & Lounge | Charleston, SC  
June 2012 - August 2017

- Lead bartender at high-volume, high-end lounge and nightclub
- Created 30+ original cocktails and seasonal menus
- Represented venue through the U.S. Bartenders' Guild and competitions
- Oversaw nightly cash, tips, comps, and closing procedures

## References

### DARRELL GREEN

Former GM - The Brighton  
757-713-1344

### JANA RITTER

Assoc. Brand Manager for Sazerac Company  
504-223-1411

### IAN HILTON

Owner - H2 Collective Restaurant Group  
843-696-5336

### JOHN BOYCE

Owner, Mellow Mushroom  
843-686-2474