Cody Stoltz

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SUMMARY OF QUALIFICATIONS

- Hospitality and Event Management major with hands-on experience in restaurants, bars, live events, venue operations, and guest service.
- Strong background in customer service, communication, leadership, and conflict resolution, with a focus on creating safe, welcoming, and professional guest experiences.
- Proven ability to support kitchen, bar, security, and event operations while remaining adaptable and composed in fast-paced, high-pressure situations.
- Dependable, punctual, and safety-conscious team member with experience following operational procedures, supporting coworkers, and maintaining workplace and venue standards.

EDUCATION

Colorado State University Fort Collins, CO
B.S. Hospitality and Event Management
Minor in Music Business Expected Graduation December 2026

RELEVANT EXPERIENCE

Hilton Hotels & Resorts Fort Collins, CO
Banquet Server & Guest Experience June 2026 - Present

- Set up and broke down banquet and event spaces per Banquet Event Orders (BEOs), including linens, seating, table settings, and A/V equipment.
- Anticipate and respond to guest needs while coordinating with event contacts and banquet staff to support smooth event execution.
- Maintain organized, professional event spaces while adapting to changing guest and event requirements

AEG Presents Denver, CO
Guest Services & Security March 2026 - Present

- Provide high-quality guest service in live-event environments by answering questions, giving directions, and resolving guest concerns professionally.
- Maintain a safe venue environment by monitoring crowd behavior, enforcing venue policies, and responding promptly to incidents and potential safety concerns.
- Manage crowd flow during peak entry, exit, and event periods to support efficient movement and overall guest safety.

Verboten Brewing Fort Collins, CO
Line cook & Guest experience November 2024- Present/On-Call

- Prepared and cooked pizzas to consistent quality, presentation, and food-safety standards in a fast-paced brewery environment.
- Enhanced the guest experience by combining efficient food prep with attentive service, clear communication, and responsiveness to guest requests.
- Maintained clean, organized workstations and followed proper sanitation, food storage, and safety procedures.

Trellis Wine Bar Denver, CO
Server / Bar Back / Kitchen June 2021 - November 2024

- Supported front- and back-of-house operations through guest service, bar setup, restocking, food preparation, and service assistance.
- Developed working knowledge of an extensive wine selection through weekly tastings and collaboration with coworkers and ownership on tasting notes.
- Prepared charcuterie boards and small plates while maintaining quality, presentation, and cleanliness standards.

LEADERSHIP/ADDITIONAL EXPERIENCE/PROJECTS

Shakedown Productions Denver, CO
Stage Build & Security Operations

- Worked collaboratively with production and security teams in fast-paced live-event environments while adapting to changing timelines and operational demands. August 2025- Present

CSU College of Health and Human Sciences Fort Collins, CO
Hospitality & Event Management Ambassador August 2025 - May 2025

TECHNICAL SKILLS / CERTIFICATIONS

- ServeSafe Manager Certification
- CPR & First Aid Certification - American Red Cross