

VINCENT GERBEAU

Restaurant Managing Director/General Manager

www.vincentgerbeau.com



Profile

Award-winning restaurateur & entrepreneur with proven business acumen and extensive experience in the restaurant business, including 14 years spent as founder/owner and Managing Director of two unique French restaurants in SW London.

Proven accomplishments as a consultant include doubling profits at high-profile restaurant businesses, **Big Easy, Figo & Cuvee**.

360-degree perspective of restaurants with strong commitment to developing both the business and the talent within a team. Galvanise performance through leadership, business strategy, consistent excellence in customer satisfaction while driving growth and profits.

Skills/Expertise

- Leadership & Interpersonal skills
- Business development
- Strategic Planning
- Achieving Michelin-starred standards
- Key decision-making; risk mitigation
- Accounts inc P&L & audits
- Restaurant launch inc strategy, branding, design & interiors
- Community & employee relations
- Marketing & PR
- Event Management
- Fluent French & English

Experience

Consultant/Troubleshooter, 2018 - present.

- Shaping strategic direction of businesses, maximising profitability, providing motivational leadership.
- Guiding teams to project manage, ensuring consistent service delivery aligned with company standards.
- Deliver business expansion by targeting uk & international clients.
- Motivate teams, clearly communicate expectations and remain resilient through challenges.
- Accelerate progress by managing day to day operations and synchronising core values, standards, culture.

Clients inc:

Big Easy, London - working over three sites. Managing turnover of £22m, highest since the launch of the restaurant.

Cuvée, Esher - doubled turnover from 850K to £1.8m

Figo, London - increased turnover from £25k to £40k per week.

Founder/Owner: Retro Bistrot Restaurant, Teddington 2008 - 2017

- Investment & business development
- Business strategy, budgets, accounts & audit
- Restaurant start up, branding & design
- Team leadership
- Event management & Marketing Strategy

Founder/Owner: Le Retro Restaurant, Hampton Court 2005 - 2008

- Business & Marketing strategy; all accounts inc audits
- Recruitment & staff management
- Creating high standards of customer service



Manager/Maitre d': Monsieur Max, Hampton Hill 2001 - 2005

Chef/owner: Max Renzland

- Delivered high standards to retain **Michelin Star** & 3 AA Rosettes
- Modernisation of stock control to increase efficiency & profit
- Front of House and customer relations

Manager: The Greenhouse Restaurant, Capital Hotel, Mayfair, London 1995 – 2001

Chefs: Gary Rhodes; Brian Turner; Jeff Galvin; Paul Merrett

- Team management & leadership - accredited by **Investors in People**
- Overseeing major refurbishment with top designer David Collins
- Developed investment projects
- High profile event management
- Maintaining **Michelin-star** high standards front of house
- Community relationships inc association with StreetSmart charity
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Recognition

- *Good Food Guide Award*
- *Michelin 2 Forks*
- *AA 2 Rosettes*
- *Hardens*
- *Investors in People*
- *Time & Leisure Food and Drink Awards - Highly Commended*
- *Waitrose Good Food Guide*
- *Which? Awards Good Food Guide*
- *Trip Advisor Certificate of Excellence*
- *Top Table Diner's Choice*

Press Coverage

- *The Sunday Times – Style section*
- *The Mail on Sunday – You magazine*
- *The Caterer – various inc double page spread on restaurant design*
- *Classic & Sports car magazine*
- *Surrey Advertiser*
- *Richmond & Twickenham Times*
- *Elmbridge magazine*
- *Kingston Time & Leisure*
- *Surrey Comet*

Education

Lycee Jules Uhry, Criel, France - Baccalaureate: Economics & Sociology

University Tolbiac, Paris - Sociology

National Service – French Navy

Certification

Health, Hygiene, Fire & Safety

First Aid Training

Wine & Spirits Education Trust Certificate

Personal Liquor License Holder

Contact

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