



# SARAH ROBBINS

## WORK EXPERIENCE

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**2005 – present**

**21c Museum Hotels**

**Louisville, KY**

*Chief Operating Officer 2018 - present*

*Chief Hospitality Officer 2015 - 2018*

*SVP Operations 2009 - 2015*

*VP Operations 2008 - 2009*

*F&B Director/Project Director 2005 – 2008*

**Oversee 21c Operations: 8 Hotels, 9 Restaurants - Louisville, Cincinnati, Bentonville, Durham, Lexington, OKC, Nashville, Kansas City and Garage Bar**

- Strategic planning of operations structure, staffing key positions in all properties (existing and new) and professional development of key leaders.
- Review and approve monthly financial statements, quarterly forecasts and annual budgets.
- Provide direction/oversight to direct reports: F&B Director and Executive Chef for all properties.
- Assist in the creation of all operations structure and systems (Sales, Human Resources, Professional Development, Accounting, IT).
- Oversee Talent & Culture department.
- Concept development of new Food & Beverage programs.

**Assist in Design and Development of Future 21c Properties**

- Review in detail all schematic design, design development, construction drawings, FFE plans, OSE specs and shop drawings.
- Specific design focus of operations-related functionality.
- Actively oversee completion of construction and turnover to property.
- Assist in project budget management.
- Assist in pro forma development, site selection & market research for proposed 21c properties.

**1999 – 2005**

**Myriad Restaurant Group**

**New York, NY**

*Project Director/Consultant*

- Project Director and lead trainer for restaurants owned and operated by Myriad.
- Worked with a number of clients including Nobu Vegas, Starwood's W Hotels, Interstate Hotels, Boca Raton Resort & Club and Destination Hotels & Resorts.
- Project Director for the Myriad team that opened Proof on Main at 21c Louisville in 2006.
- Joined the 21c team as a founding partner in 2007, when the company decided to expand to other markets and form 21c Museum Hotels.

**1995 – 1999**

**Tribeca Grill, Myriad Restaurant Group**

**New York, NY**

*Manager*

- Duties included all aspects of customer service, revenue management, hiring, ongoing training kitchen communication, and line staff management, payroll, inventory.

**1995 – 2003**

**U.S. Army Reserves**

**New York, NY/Louisville, KY**

*Captain, Quartermaster Corps, (Retired)*

- Served in 76<sup>th</sup> Company, 77<sup>th</sup> Battalion, Fort Tilden, New York as a Platoon Leader and Training Officer.
- Served in the 2-399<sup>th</sup> Company, 7<sup>th</sup> Battalion, 100<sup>th</sup> Division, Fort Knox, Kentucky as a Training Officer.
- Served in 100<sup>th</sup> Division, Headquarters Company as the Training Officer.

#### EDUCATION

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**Cornell University, School of Hotel Administration**

**Ithaca, New York**

*Bachelor of Science*

- Joseph W. Drown Foundation Special Prize Finalist, for outstanding achievement in academics and in career-related and service-oriented activities outside the classroom.
- 4-Year R.O.T.C. Scholarship Recipient & Bruce Hart Memorial Award for Top Cadet.

#### COMMUNITY ACTIVITIES

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**Louisville Convention Visitors Bureau Commissioner**

**James Beard Foundation Mentor, Women in Culinary Leadership**

#### INTERESTS AND ACTIVITIES

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Spending time with family, cooking, reading, hiking

