

October 5th, 2014

Dear Sir, Madam,

Re: Open position/French Speaking Live-In domestic Couple in St-Tropez

We have seen the advertisement for the aforementioned position on estatejobs.com, we would like to formally apply for the position.

With our background on mega luxury yachts as well as 4 years Bahamas private island management/executive chef, large estate lead housekeeper/household manager, businesses owner, we feel that our combined experience provides us with the qualifications needed for this position.

We have extensive knowledge of private estates & private Islands, its clientele, and how to manage them, making you feel secured, relaxed, and enjoy your home away from home.

We speak fluently in English, Dutch & French. We form a great team, and both are used to high net worth clientele. We integrate well into an existing team, whilst maintaining a managerial position.

Although currently USA based, we are both looking forward to move back to Europe, in a position that we feel will add benefits to both parties.

We are very interested in discussing the opportunity further, as we both want to work again together in a surroundings that you have to offer.

Thank you for taking your time in reviewing our resumes, which follow, should you have any questions or further request, feel free to contact us by email or phone. Hoping to further our application via phone.

With this, we remain,
Sincerely,

Brigitte Simoneau

Richard Ambachtsheer

RICHARD AMBACHTSHEER

242, 9th Street, West Palm Beach, Florida, 33401

Dutch National. Speak English, Dutch, French.



OBJECTIVE

To further my career in the luxury, private sector, as an Estate Manager, working with my wife, Brigitte, using my skills, gained over the years working on luxury yachts & private estate/island management.

CAREER PROFILE

- Over eight years of exceptional Executive Chef & Yacht Chef experience.
- Trusted with the care of multi-million dollar properties/estate, and handling large amounts of cash.
- Over 4 years of private Island manager experience.
- Well-versed with managing vendors, staff, organizing all aspects of running an estate.
- A keen eye for detail, making sure that either yachts or private estate are in pristine conditions.
- Great team player & well-organized multi-tasker.
- Proven success in implementing new concepts on "charter Islands" to increase revenue.
- Sociable, yet very professional in handling day to day business.

- Concourse de Chef Award winning at Charter Yachts Show 2007, Saint Maarten, Caribbean.
- Great flair for food presentation, published in several magazines, versatile in many cuisines, including; Fusion, Modern American, Spa, Caribbean, and classic French to name a few.
- Have successfully launched two upscale restaurants in Great-Britain.
- Cooked for many Celebrities & Royals, including H.R.H. King Carlos & The H.H. Aga Khan, to name a few, all have been very complimentary towards both my cooking, as well professional attitude.
- Proven success to work with my wife, Brigitte, working very well as a couple, being seen as very welcoming to either estates, Private Islands or large Yachts.

PROFESSIONAL EXPERIENCE

M/Y Claire, 150' Trinity

Executive Chef, Charter and Private yacht

April 2014-Present

- Very discerning yacht owner, the leading yacht broker in the world, also, charter vessel, chartering mainly throughout The Bahamas.
- Lots of Celebrities onboard, mainly in the sporting "arena", lavish cocktail parties.
- Cuisines centered mostly around Spa cuisine, South Beach Diet, and New World.
- Act as a concierge for charter client on behalf of the captain.
- Crew of 10, duties included watch keeping, tender driving, line handling.

M/Y Incentive, 147' PALMER JOHNSON

Private Chef

July 2012-March 2014

- Very active program cooking for a private family, strictly kosher cuisine and various dietary restrictions.
- Large cocktail parties, up to 125 people, cooking for many celebrities (mainly in the film industries).
- Duties also includes, cooking at private residences, tender driving, standing watch, line-handling.
- Keeping tight control of budgets, as set out by the principal.
- Securing excellent "high net worth clientele" relationships, for business on any venture I will embark upon in the future.

M/Y D'Natalin 151' Delta

Feb2011-Feb2012

Chef/Private Yacht

- Providing upscale breakfast, lunches & dinners for very discerning owners & 10 crew.
- Lavish breakfast, lunches and dinners, including Italian, Med-style, Spa, Asian & Mexican cuisines.
- Travelling throughout the Caribbean, Bahamas & Bermuda, provisioning in remote locations.
- Duties also included, watch duties, tender driving, line handling.

Freelance Chef/Yachts & Private Islands

Dec 2010 – Jan 2011

- M/Y Zoom Zoom Zoom, 161' Trinity, Charter Vessel; 3 months, high end charter in the Caribbean.
- M/Y Capri, 200' Lursen, yard work, cooking for 16 crew, also three week transatlantic-crossing.
- M/Y Lady M, 147' Inter Marine, 3 months, Charter & Private; 10 guests 9 crew; cocktail parties for 50.
- Little Whale Cay, Luxury charter island, Bahamas; High end charter for up to 10 guests.
- M/Y Elaldrea, 115 Benetti, Private Vessel, based on Fisher Island, Miami. Dinner parties for up to 15 guests.
- Bell Island, Exuma's, Bahamas, Private Island cooking for Royalty(H.H.Aga Khan & his guests).

M/Y Harmony, 115' Crescent, Charter Yacht

Jun 2010-Dec 2010

Charter Chef

- Providing exclusive meals for 8 discerning guests and 6 crew.
- High-end charter in Croatia, Italy & Greece.
- Cuisines included: Indian, New-World, Kosher, Med-Style, Fusion, Spa & dietary requests.

Kamalame Cay, Exclusive Boutique Resort, Andros, The Bahamas

Jan 2010-May 2010

Executive Chef/Consultant

- Hands on Chef for up to 30 guests. Menu design and staff training.
- Implementation of new concepts. Budgeting and inventory control.
- Luxury Boutique resort, requiring lavish Breakfasts, Lunches and Dinners, cooking predominantly American cuisine, with a Caribbean flair. Frequented by many celebrities..(names furnished upon request)

Spanish Cay, Abaco, the Bahamas
Island Manager/Executive Chef

Jan 2007- Jan 2010

- Oversee daily operations of Private Island for owner.
- Handling large sums of cash (upwards of \$100k) and budgets exceeding well over 1Mill.
- Implemented new concepts to further increase sales, and making the daily operations more cost efficient.
- This Island had its own: power plant, water makers, and was self sufficient.
- Manage staff of 4 up to 20 in season, including engineer, servers, housekeepers, cook, electrician, dock master, landscapers, etc...
- Making sure the Island was kept up, year round, to welcome guests in immaculate surroundings.
- Liaise with local authorities for building permits, work permits.
- Perform bookkeeping and payroll audit, and maintain inventory.

The Bluff House, Green Turtle Cay, Abaco, Bahamas
Executive Chef

2005 – Jan 2007

- Managed all aspects of two restaurants (upscale dining and a bar and grill).
- Held P&L authority, processed employee payroll and supervised staff.
- Directed all purchasing, cost-control activities and customer satisfaction.
- Hands-on Chef, cooking daily for up to 30 guests in upscale French Restaurant.

Clifton Promotions, New York Promotions for Red Baron Pizza
Event Manager

2003 - 2005

- Promoted Red Baron Pizza at airshows, NASCAR races and other events throughout US.
- Compiled and processed appropriate sales and marketing documentation.

Lloyd's Bank, London, UK
Financial Advisor

1998 - 2003

- Oversaw over 350 accounts in the northwest region of England.
- Quickly establishing myself as one of the top producers for the bank.
- Proven longevity in another branch, showing aptitude and willingness to change directions, and acquire new skills.
- Short-tracked within the bank to move to London and take on new HNW accounts.

EDUCATION & CERTIFICATIONS

Chartered Institute of London, London, UK
Licensed Financial Advisor/Stockbroker, 1996
Hotel School, Amsterdam, the Netherlands 1991-1993, Culinary Arts Degree
STCW 95. MPT, Fort Lauderdale 2010.
Member: Les Amis D'Escoffier,
M.L.I.A. (Dip)

I have excellent references, and would gladly furnish these upon request.

Brigitte Simoneau

242 9th Street, West Palm Beach, Florida, 33401

E-Mail : [REDACTED]

Fluent in English & French



Objective

To further my career working with my husband, Richard, as a team manager where my extensive experience as a household manager/lead housekeeper on a large private estate and 10 years experience as a chief stewardess on luxury yachts can be utilized to improve and maintain a high standard on a private estate or island.

Skills and Abilities

- Hands on Chief Stewardess as well as training and managing a team of stewardesses/housekeepers.
- Silver Service for principals and guests including formal table settings.
- Table decorations and flower arrangements.
- Maintain the yacht/estate interior in pristine condition with daily, monthly cleaning routine.
- Carry out washing, ironing, linen care, including washing delicate fabrics.
- Extensive knowledge of proper products to maintain different finishes to a high standard.
- Daily museum quality cleaning and care for antiques, silver, fine art.
- Organize closets, cabinets and storage areas. Maintain inventories.
- Pack and unpack luggage for guests and principal.
- Handling special requests and related duties as needed.
- Reliable, honest and self starter.
- Ability to work unsupervised with an emphasis on client service.
- Exceptional organizational skills, strong work ethic, attention to details, computer literate.
- Ability to anticipate the guests needs.
- Professional, polished, and maintain confidentiality at all times.
- Proven track record for working well as a couple with my husband Richard.

Work Experience

Lead Housekeeper/Household manager

May 2014 to Present

Private Estate, 22000 sq. ft.

Lead and train housekeepers and day workers to high standard maintenance of the interior.

Ensure that all procedures and use of proper products are followed.

Work closely with General Manager to ensure that all is in working orders and maintained to a high standard.

Supervise vendors, errands.

Executive Housekeeper/Household manager

January 2013 – May 2014

Villa, 5000 Sq. ft. & Private Estate 6000 Sq. Ft.

Maintain the villa & Private Estate in pristine condition, trained permanent live in employee to high standard housekeeping, working on house projects when owner are away at their second residence, errands, coordinate vendors. Preparing beach house in R.I. for the summer.

Freelance Chief Stewardess

May 2010 – January 2013

M/Y Incentive, 142 foot Palmer Johnson.

Chief Stewardess. I worked on this yacht on several occasions as a chief stewardess. Silver service, supervision of 3 stewardesses, uniform inventories, set up buffet for 20 guests & a corporate party for 100+ guests, plus all other duties, expected from a chief stewardess onboard a super yacht. Some crew cooking when the chef was on vacation.

M/Y Soulmate, 106 foot Broward. Solo Chief Stewardess. Silver service, all interior maintenance including beds & heads, guests laundry, ironing, unpacking luggage. Preparation of interior for boat show after guests trip.

M/Y Hush, 110 foot Palmer Johnson. Relief Chief Stewardess. Detailing and organization of all interior, cooking for up to 4 crew.

M/Y Harmony

Chief Stewardess (seasonal position) aboard 115 foot Crescent charter yacht. In charge of all interior aspects, silver service, flower arrangements. Yachts based in Mediterranean. Charter in Croatia, Italy, Greece.

Kamalame Cay, Andros, The Bahamas**February 2010 - May 2010**

Housekeeping and F&B consultant, Implementation of new concepts, training some 15 (local) housekeeping and dining room staff. After new procedures were implemented, I was asked to stay on, looking after high profile clientele. To this day, procedures I have put in place are still very successfully used.

M/Y Richmond Lady**August 2008 – February 2010**

Chief Stewardess aboard 142 foot Richmond yacht as well as 105 foot Northstar. Hands on and in charge of all interior aspects of the two vessels, supervision of 2 stewardesses, silver service, cooking for crew and on occasion for guests, flower arrangements. Yachts based in Fort Lauderdale and Spanish Cay, Bahamas. Freelance for the company for 2 years prior my permanent position. Housekeeper relief as well at the principal residence on occasion.

Freelance Chief Stewardess**April 2000 to July 2008**

Worked on several charter and private yachts on a freelance basis as

Chief Stewardess/Stewardess/Mate/Deckhand aboard Private & Charter Yachts from 80 foot to 156 foot.

Duties: interior and exterior maintenance of multimillion dollar vessels; silver service for high end clientele; **trained stewardesses** and deckhand; assisted in navigation & safe operation of vessel while at sea and in port; coordinated docking & repairs of some smaller vessels.

Area Cruised: Florida, East Coast of United States, Bahamas, Caribbean, Mexico, Honduras, Belize, Venezuela, Quebec, Great Lakes.

Partial list of vessels employed on during 9 years:

M/Y Status Quo—142' Richmond Yacht. Chief Stewardess/Stewardess on a freelance basis for a period of 2 years. Worked as part of an interior team of 2, all aspects of interior maintenance, inventories, silver service, flower arrangements.

M/Y Mustoni—80' Sunseeker; Solo Crew/yacht management for 1 year. Responsible for interior & exterior maintenance, waxing, coordination of vessel repair when needed. Yacht was shipped to Australia.

M/Y Inspiration—156' Broward; Stewardess/Freelance for 2 trips/1 month each. Work as part of a team, guests silver service, beds & heads, laundry, ironing.

S/Y Dutchess—60' Morgan Schooner; Boat sitting at anchor in Isla Mujeres, Mexico. Responsible for keeping the boat safely anchored with bad holding and shifting winds, and to keep the onboard systems, like generator, refrigeration, water maker and battery chargers running smoothly.

M/Y Sweet Harmony—80' Hatteras; Charter vessel; Stewardess/Mate for 1 year. Responsible for interior and exterior maintenance, silver service, beds & heads, laundry, ironing, exterior wash down, sending & varnishing cap rail.

M/Y Salta—60' Searay; Delivery crew from Florida to Lake Michigan. Assisted the captain in navigation, helm watch, line handling, wash down.

M/Y Gabrielle—65' Cheoy Lee motor yacht; Stewardess/Mate for 4 years.

M/Y Chevy Toy—118' Trinity; Stewardess. Maintain all interior aspects including, bed & heads, laundry, ironing, silver service, line handling, helm watch.

Prior to my yachting career, I was **owner and operator** of a few businesses in Canada as well as working as a bank teller.

Nostradamus (Home Goods).

Brigitte Simoneau Inc. (Electrolysis clinic).

National Bank of Canada (Bank teller).

Bar Salon BSA Inc.

Education

Triolet School, Quebec, Canada

Trained in culinary arts

Albert Carrier School, Thetford Mines Canada

General Studies

American Yacht Institute, Ft. Lauderdale, FL

Silver-Spoon Service

Gold Coast Real-Estate School (2013)

Completed Real estate course, Passed at first attempt.

Excellent references will be furnished upon request.