

Esteban Ordonez

Esteban Ordonez is the principal mixologist and managing partner for International Cocktail Group, a North American based consulting firm specialized in creating and managing cocktail, beverage programs, spirits driven events for the hospitality industry, as well as luxe private clients. He has quickly risen in the national and international mixology scene and is best known for helping open Albert Trummer's famous cocktail mecca, Apothéke in New York City's China Town and the now famous Amaru Pisco Bar in Queens as well as Theater Bar in Tribeca. He was also the National Brand Ambassador and Director of Mixology for DonQ Rum and Serralles USA, up until the late last year.

In 2005 Esteban launched his own consulting business, creating and mixing cocktails for high profile clients and properties throughout the United States, South America, and the Caribbean. His unique libations have been featured in the *New York Times*, *New York Post*, *Time Out New York*, *Rob Report*, *Market Watch*, *The Japion*, *Revista Vanidades* *Cosmopolitan Magazine* and numerous other publications. Esteban's cocktails are currently poured at Bleu Moon in Miami, and New York City's Apothéke, Theater Bar, Amaru Pisco Bar, Colors Lounge, Spitzer's Corner, Yerba Buena Perry and Plein Sud, Avoce Restaurant and The Arthur to name a few.

Esteban stepped out from behind the bar in 2001 to study at the world-famous Escuela Espanola de Cata and Circulo de Vino Matritense, both located in Madrid. This immersion in European culinary methods served to further hone his unique style, palate, and technique, which he brought back to New York City and shared at the famous Citarella and Atlas restaurants. He further developed his skill by taking and successfully completing the re-known B.A.R course in New York City in 2011.

Previously, Esteban was recruited to work for Chef Charlie Palmer at Aureole New York, one of Manhattan's most sophisticated restaurants. Working at this renowned institution solidified his love for the craft and inspired him to take a more adventurous yet culinary approach to cocktails by incorporating non traditional ingredients such as vegetables, herbs, as well as rare spirits and liqueurs.

Esteban was first introduced to the craft of cocktails in San Sebastian, Spain, where he spent summers as a youngster and helped out in his grandfather's bar. The official start to his career began in 1998 at Tuscan Square in New York City, where he created cocktails for celebrity events, as well as fashion houses, films, theater and Broadway show openings.

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