

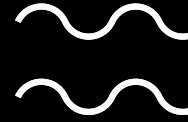
ERIC RIBEIRO

With over 30 years of experience, Eric studied in some of the best kitchens in Paris, working alongside some of the most well-known chefs in France.

After moving to the United States, Eric moved from the back of house to another sort of kitchen, the bar, where his knowledge in flavor creation, food pairings, and his creative nature synthesized with his passion for service and the unique opportunities of creation that mixology offers.

Eric most recently stood behind the Diageo Bar in New York from 2014-2022, where he developed cocktails for Diageo brands, along with training and mentoring other bartenders on numerous brands and techniques.

Presently, Eric is lead educator at Bols Academy USA. He is also a bar & beverage consultant (CKTL & CO) for liquid brands and on-premise accounts, along with serving as the Founder of Le Sirop; a boutique sized cocktail company.



Featured Work

- **Lead Educator, Bols Academy USA** and Luxury Hotel Bars (i.e., Baccarat, Four Seasons, Aman)
- Training 800 Bartenders Per Year to Support Diageo Brands via Southern Wine & Spirits and Empire Merchants
- Seminar Speaker & Team Building Coach, Global Team - Norwegian Cruise Line (over 17 ships globally)
- Cocktail Development, National Accounts (Landry's Inc. & Darden Restaurant Group)
- R&D, Diageo Innovation Team
- Speaker, The Night Clubs & Bars Conference
- Consultant, American Express Centurion Lounge
- Agency Consultant to include: MKTG, Taylor Strategy, Vayner Media, Hunter, Proof Media Mix, Wasserman
- Activations to include Tales of the Cocktail, Bar Convents, Cocktail Week, Food & Wine Festival, PDX
- Pop Up Guest Bartender, Top 50 Bars in the World
- Mentor, World Class Competition
- Trainer & Judge, Global Travel World Class Boot Camp

