BRIDAL MUSINGS

REAL WEDDINGS

PLANNING

FASHION

BEAUTY

TRAVEL

CURATED LISTS

DECOR

CURATED LISTS / DECOR & DETAILS

6 Wedding Cake & Cocktail Pairings That Sound So Delicious

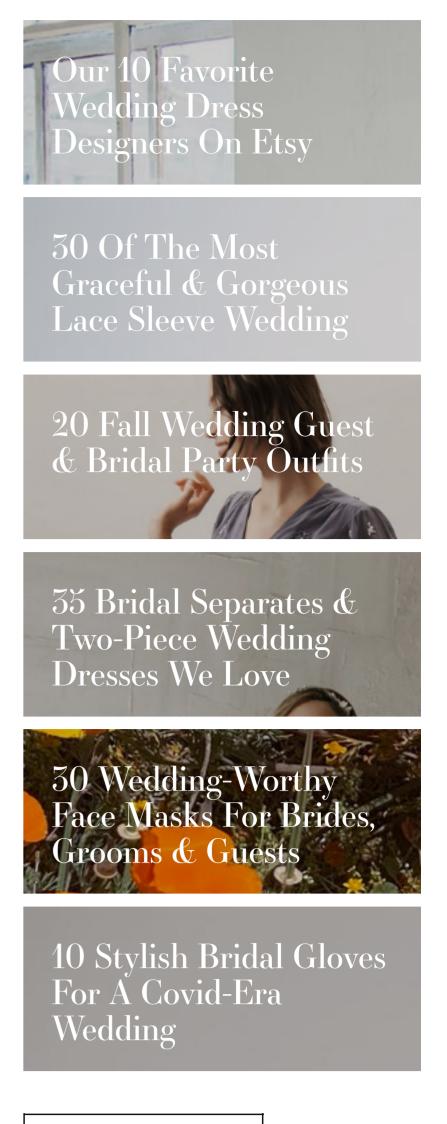
By Claire Eliza

essert & alcohol – my two undeniable vices. Pairing the two together can be so easy & so delicious.

When Jack & I got married in Mexico we made sure we went above and beyond for both: forgoing favors & extravagant decor to get spendy on Oaxacan cocktails, margaritas & a whole lot of artisanal Mezcal.

On the dessert front? I devoted about as much time as I spent dress shopping seeking out our local churro cart and the two-hundred boozy paletas (a sort of Mexican popsicle laced with alcohol) of ten different tropical flavors. My mom made our dream coconut cake with pineapple flowers for good measure.





SEE ALL LIST POSTS

Photo by Angelica Marie Photography | Catering by Colette's Catering

So when our friends at **<u>Be Inspired PR</u>** approached us with these creative wedding cake and cocktail (or wine!) pairings we were salivating and ready to share.

While no, your desserts and drinks don't have to match, it can be absolutely gratifying to do so. When brainstorming easy pairings (former wine sales Claire at your service) think about location. Pair a regional desert with a cocktail that features herbs & juices from the same region. For more specific creative ideas, read on from our experts below!

1. Dark Chocolate Mousse Cake + Lambrusco

"For chocolate cake, I would suggest pairing with Lambrusco, a red sparkling wine, known as liquid caviar. A light or dolce version of a Lambrusco is the perfect and refreshing pairing for a decadent chocolate cake. There are a few versions of Lambrusco from hints to blueberries or the taste of strawberries with little tannin." - AJ Williams, Founder + Creative Director, **AJ Events**

2. Raspberry Cream Cake + Brachetto

"I love pairing any cake or dessert with Brachetto. It's light, sparkling and very refreshing and always a crowd-pleaser. It's very aromatic. Your nose will pick up raspberries, strawberries and sweet cream that follow through to your palate." - AJ Williams, Founder + Creative Director, **AJ Events**

3. Chocolate Chili Cake + Classic Margarita

"When pairing cocktails and cakes, flavor profiles and seasonal availability are the two biggest things to think about. For instance, if one of your signature drinks is a margarita, consider including a spicy ganache to your cake. That will stay within the Mexican flavor profile and tie the cake and cocktail together. We like a classic margarita to go along with our El Diablo cake, which is a rich chocolate cake with a chili and cinnamon dark chocolate ganache." – Randi Smith, Founder, **<u>Sugar</u>** <u>Euphoria</u>



Sponsored Advertising Content:

OUR FAVORITE WEDDING GOWNS FOR THE ATHLETIC BRIDE

you've got what's referred to as a sporty" build, you're probably shopping for wedding dresses that how off your shoulders and arms while adding flattering angles to your figure.

READ MORE

Photo via **Sugar Euphoria**

4. Strawberry Shortcake + Rosé

"In terms of seasons, you want to choose flavors that are in season so you get the freshest flavors and match it with a complimentary cocktail. A wedding cake with fresh strawberries is an ideal choice for spring and summer weddings and would pair well with a rosé since the wine has a fruity flavor." – Randi Smith, Founder, **Sugar Euphoria**

5. Salted Caramel Cake + Smoky Manhattan

"We tend to serve seasonally, whether it be food or drinks, so sticking with a marketdriven sensibility for any pairing suggestions would be a good idea. And, since California fall weddings are something pretty special, I'd go with the seasonality of salted caramel mousse or pumpkin whoopie pies paired with a smoky Manhattan." -Sarah Kuhlberg, Creative Director, Colette's Catering

6. Classic Chocolate Layer Cake + POG (Passionfruit, Orange, Guava) Cocktail

"I love the idea of pairing cocktails and desserts together! An example would be a tropical, summery dessert-like coconut panna cotta with a classic, fresh lime margarita. Also, a refreshing POG cocktail (passionfruit, orange + guava) would be great with anything chocolate!" – Sarah Kuhlberg, Creative Director, Colette's Catering



Photo by Sanaz Photography | Catering by Colette's Catering

These tips were gathered by **<u>Be Inspired PR</u>**, a PR + Social Media Agency for wedding, wellness & lifestyle clients. With over 10+ years of experience, we're here to take our clients to the next level! Find oodles of stylish wedding inspiration on their Instagram & Pinterest.

FEATURE IMAGE

Deco Tartelette

Feature Image : **Deco Tartelette**



The Best Places To Buy Wedding Favors & Supplies



Claire Eliza MANAGING EDITOR

Photographing weddings for a decade, Claire Eliza knows a bit about boogying down on the dance floor. Obsessions include flower crowns, entrances by horse or camel, and worldwide adventures. f 🤊 🖸

August 12, 2020 | 🔲 COMMENTS 🗸

TAGS

Be Inspired PR, cake, cake and cocktail pairings, cocktail, creative wedding desserts, wedding cake ideas, wedding cakes, wedding cocktail ideas, wedding cocktails



The Best Wedding Dress for Every Zodiac Sign **INSPIRED BY THIS**

FROM SITES WE LOVE



Remembering the Loss in **Pregnancy Loss** VERILY



Riley Studio is challenging the conventions of the fashion industry with AMPLIFY

powered by PubExchange

@BRIDALMUSINGS ON INSTAGRAM

BRIDAL MUSINGS p o

FASHION **REAL WEDDINGS** PLANNING DECOR TRAVEL BEAUTY ABOUT **ADVERTISE** CONTACT SUBMIT END CHILD MARRIAGE COOKIE POLICY **COOKIE STATEMENT (US)** PRIVACY STATEMENT (US) PRIVACY STATEMENT (EU)