

BRIDES

WEDDING IDEAS & ADVICE

The Best Signature Wedding Cocktails Made With Gin

Shaken, stirred, straight up, and on the rocks!

By [Colleen Sullivan](#) | Published on 02/14/23

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There's something to be said about a cocktail made with gin that feels both nostalgic *and* hip. Created from a mix of grains and botanicals—including fragrant juniper berries—gin has become the drink du jour at wedding celebrations, thanks to its adaptable flavor. In the past, the spirit was often paired with basic tonic water; today, bartenders are creating gin-based cocktails featuring mixers like prosecco, honey, ginger beer, and eggs (yes, eggs!), while replacing the standard lime garnish with sprigs of rosemary, basil, and even cotton candy.

Need a few more reasons to get excited about serving gin at your wedding? Beyond its great taste, gin is lower in calories compared to other alcoholic beverages, and has no added sugars or carbohydrates. Plus, juniper berries are considered a superfood, packed with health-promoting antioxidants and anti-inflammatory properties.

Ahead, we round up forty signature cocktails—created by some of the world's top bartenders exclusively for *Brides*—that show off gin's incredible spirit for a wedding celebration. Cheers to finding a perfect match for your celebration.

Sweet Nothings



PHOTO BY BASIA LANG

“This drink starts off as two separate layers and joins together, just like a couple, as the tartness of the grapefruit and the sweetness of the strawberry become one,” says Basia Lang, a food and beverage outlets manager at

VUE at Hotel Washington, in Washington, D.C. “The heart-shaped strawberry is the perfect wedding garnish.”

Ingredients: 1 oz Bombay Blackberry & Raspberry Gin, 1 oz Vodka, 2 oz Grapefruit Juice, 2 oz Strawberry Puree, Berries

How-to: Fill a rocks glass with ice and add the strawberry puree. Place the gin, vodka, and grapefruit juice in a shaker with ice, shake, and strain into the glass. Garnish with a heart-shaped strawberry, three blueberries, and a blackberry on a bamboo skewer.

Orange We Lucky



PHOTO BY DAKOTA MARCHIO

“This bright orange cocktail makes for the perfect wedding drink thanks to its unusual ingredients like carrot juice and coconut cream,” notes Dakota Marchio, a senior operations manager of food and beverage at Hotel Zaza in Austin, Texas.

Ingredients: 1.5 oz of Hendricks Gin, .5 oz of Amaro Montenegro, .5 oz of Lemon Juice, .5 oz of Pink

Peppercorn Syrup, .75 oz of Carrot Juice, .75 oz of Coconut Cream, 1 Carrot Ribbon, 1 Mint Bouquet

How-to: Pour all the liquid ingredients into a shaking tin, add ice, and shake. Strain into a collins glass and garnish with a carrot ribbon rolled into a mint bouquet (use a cocktail pick to hold it in place).

03 Cherry Blossom Sour

of 40



PHOTO BY LASZLOW ARANY

“This is a refreshing twist on a classic sour cocktail called the Clover Club, which was invented prior to prohibition,” says Laszlow Arany, a bartender at The Setai in Miami Beach, Florida. “But instead of raspberry or

grenadine, it uses hibiscus syrup to bring a touch of sweetness and to give the drink a deep crimson-pink color, symbolizing love and affection.”

Ingredients: 2 oz Brokers Gin, 1 oz Fresh Lemon Juice, .75 oz Hibiscus Syrup, 1 Cup Sugar, ½ cup Dried Hibiscus Petals, 1 Cup Water, 1 Egg White, 3 Luxardo Cherries

How-to: Bring the water and sugar to a boil in a saucepan, and remove them from the heat. Add hibiscus petals, and steep for 15 minutes before straining the petals. Reverse dry shake by combining gin, lemon juice, and hibiscus syrup in a cocktail shaker with ice, and shake. Discard the ice, add the egg white, and re-shake the cocktail. Strain into a rocks glass over fresh ice, and garnish with three Luxardo cherries.

04 Pretty In Pink

of 40



PHOTO BY PAUL ZIMMERMAN

"This drink presents itself in a light, refreshing and sippable way with its botanical peppercorn and citrus flavors striking the perfect balance," says Paul Zimmerman, a bartender at the Waldorf Astoria Monarch Beach Resort & Club in Dana Point, California.

Ingredients: 2 oz Botanist Gin, .5 oz Pink Peppercorn Syrup, .25 oz Lime Juice, 1

Dehydrated Lime Wheel

How-to: Combine all the ingredients in a shaker with ice, shake, and strain over an ice-filled coupe glass. Garnish with a lime wheel.

05 The Perfect Pear

of 40



PHOTO BY PAIGE MCGROARTY

Prosecco

How-to: Add all the ingredients to a collins glass over ice, top with prosecco and club soda, and garnish with cotton candy.

“This cocktail is the combination of flirty and fun —thanks to the prosecco and cotton candy - ideal for celebrating the perfect pair!” says Paige McGroarty, Bar Manager at The Fed at The Langham in Boston, Massachusetts.

Ingredients: 1 oz Gin, .5 oz Contratto, 1 oz Prickly Pear Cordial, 1 oz Club Soda,

06 Flora In Love

of 40



PHOTO BY GAIL WESTMORELAND

“This elevated gin and tonic cocktail has a vibrant, memorable color that wedding guests will be eager to include in photos,” notes Gail Westmoreland, a beverage manager at Lionfish at Pendry San Diego in San Diego, California.

Ingredients: 1.5 oz
Tanqueray Gin, .5 oz Giffard
Apricot Liqueur, .75 oz
Lemon Juice, .25 oz Simple
Syrup, Butterfly Pea Buds,

Edible Flower, Tonic Water

How-to: In a bar glass, add the butterfly pea flower buds to the gin to turn it a deep purple color. Strain, then combine all the measured ingredients into a collins glass. Top with tonic water and garnish with a lemon wedge and an edible flower.

07 Marry Me Marmoris

of 40



PHOTO BY SALVATORE MEGNA

"This is a perfect twist on the classic French 75—an ideal cocktail to serve at a wedding because, like a marriage, this immortal drink was made to stand the test of time," shares Salvatore Megna, a director of mixology at The American Bar at the Stafford London in

London, England.

Ingredients: 1.5 oz of Hendricks Neptunia Gin, 1 oz Floral Wine Syrup, .25 oz Akashi-Tai Yuzu, .5 oz Lemon Juice, 1.5 oz Sloe Gin, Champagne

How to: Pour all the ingredients into a shaker, shake, and double strain into a champagne flute. Top with champagne and garnish with lemon.

08 Air Blossom

of 40



PHOTO BY TEDDY MURPHY.

“Between the floral candy notes and the gorgeous purple hue, this refreshing gin cocktail checks every box,” says Teddy Murphy, a food and beverage manager at ENTYSE at the Ritz-Carlton Tysons Corner in McLean, Virginia.

Ingredients: 1 oz of Empress 1908 Gin, .75 oz Creme De Violette, .75 oz St. Germain Elderflower Liqueur,

.75 oz Fresh Lemon Juice

How-to: Add all the ingredients into a shaker tin, shake with ice, and double strain into a rocks glass.

09 Lavender Haze

of 40



PHOTO BY BRANDON CARMICHAEL

“This wedding cocktail’s name references a phrase from the 1950s which symbolizes being deeply in love with somebody,” says Brandon Carmichael, a mixologist at Salt at The Ritz-Carlton, Amelia Island, Florida.

Ingredients: 1.5 oz Empress 1908 Gin, .5 oz Luxardo Maraschino Liqueur, .75 oz Lavender Syrup, .5 oz Lemon Juice, .5 oz Cranberry Juice, St. Germain Elderflower Liqueur, Egg, Edible Flowers

How-to: Shake and strain the gin, maraschino liquor, lavender syrup, and juices into a large coupe glass. Top with an elderflower foam made from a whipped egg white and a bar spoon of St Germain elderflower liqueur. Garnish with colorful edible flowers.

10 Yellow Jacket

of 40



PHOTO BY JASON SORGE

“This riff on the classic Bees Knees drink includes herbaceous undertones with citrus and mint,” says Jason Sorge, a beverage manager and mixologist at AVANT at Rancho Bernardo Inn in San Diego, California. “It’s aromatic and flavorful, but not overpowering.”

Ingredients: 1.5 oz Botanist Gin, .75 oz Fresh Lemon Juice, .5 oz Honey Syrup, .25 oz

Yellow Chartreuse, Splash of Prosecco

How-to: Add all the ingredients to a tin with ice. Shake, double strain into a chilled coupe, and add a splash of prosecco. Express the aromas of a mint leaf by giving it a quick clap between your hands before garnishing.

11 Bride In White

of 40



PHOTO BY ANGELO SEVERINI

“This cocktail is light and silky like the train of a wedding dress,” says Angelo Severini, a chief bartender at the Tiepolo Lounge & Terrace at the Waldorf Astoria Hotel Rome Cavalieri in Rome, Italy.

Ingredients: 1.35 oz Gin, 1 oz Lychee Liqueur, .67 oz Lemon Juice, .5 oz Rose Syrup, .67 oz Albumen, Edible Flower

How to: Add all the ingredients to a shaker, shake, pour into coupe glass over a

squared ice cube, and garnish with an edible flower.

12 Crest of a Wave

of 40



PHOTO BY TONY PLATTS

“This appetite-whetting aperitif is designed to feel like a refreshing spritz by the sea,” notes Tony Platts, a head bartender at Conrad London St. James in London, England.

“A holiday treat that represents the start of a well-

earned adventure.”

Ingredients: 1.5 oz Plymouth Gin, 1 oz Fresh Lemon Juice, 1 oz Cinnamon Syrup, .5 oz Olive Brine, 3 oz Prosecco, 2 Dashes Peychaud Bitters

How to: Add the first four ingredients to a shaker with ice, shake, and double strain into a cabernet wine glass over ice. Add two dashes of bitters and top with prosecco.

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Sling Your Hook



PHOTO BY JOE PIERSON

“The combination of gin and lavender gives this drink the perfect balance so it’s approachable for any guest,” says Joe Pierson, a bartender at The Rooftop at the Thompson Hotel in Washington, D.C. “The sprig garnish is attached with a mini clothespin, adding a unique twist to the drink.”

Ingredients: 1 oz Gin, 1 oz Lemon, 1 oz Genepy, 1 oz Lillet Blanc, .25 oz Crème de Violette, 3 dashes of Lavender Bitters, Lavender Sprig, Mini Clothes Pin

How-to: Combine all the ingredients in a shaker with ice, shake, strain into a coupe glass and garnish with a lavender sprig attached with a mini clothespin.

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Something Borrowed, Something Blue



PHOTO BY SEAN WARD

“This colorful cocktail is the perfect ‘something blue’,” says Sean Ward, a beverage manager at Lumi by Akira Back in San Diego, California. “The sugar candy and baby’s breath make for an extra special wedding drink.”

Ingredients: 1.5 oz Roku Gin .5 oz Spirulina Lemongrass Vanilla, .5 oz Lemon Juice, 3 oz Ferrarelle Mineral Water, Baby’s Breath and Beet Sugar Glass

How-to: Add all the ingredients to a shaker, shake, strain and pour into a wine glass. Garnish with baby’s breath and edible beet sugar glass.

15 Night in Paradise

of 40



PHOTO BY PAOLO PATITUCCI

“This delicious twist on the famous Cosmopolitan is perfect for guests seeking romantic vibes,” says Paolo Patitucci, a beverage manager at The Shore Club in Turks and Caicos.

Ingredients: 1.5 oz Citron Gin, .5 oz Italian Bergamot Liqueur, 1 oz Lime, .75 oz Rose Syrup, 1.5 oz White Cranberry Juice, Rose Water

How-to: Add all the ingredients to a shaker, shake, and pour into a coupe-style glass. Garnish with dried rose petals.

16 High in the Clouds

of 40



BY DEON TOGAMI

“This drink is great for a wedding because it has multiple flavors and grabs the guests' attention with its silver and purple hue,” says Deon Togami, a bartender at 100 Sails Restaurant & Bar at Prince Waikiki, Honolulu, Hawaii.

Ingredients: 1.5 oz Gin, .5 oz St Germain Elderflower Liqueur, .5 oz Lemon Juice, .25oz Honey Water Syrup, 1

dash Trinidad Angostura Bitter, .5 oz Creme de Violette. Luxardo Cherry, Edible Flower

How-to: Pour the gin, St. Germain, lemon, honey syrup, and one dash of angostura bitters into a mixing glass filled with ice and shake. Double strain over a large ice cube in a rocks glass. Pour the creme de violette down the edge of the glass so it sinks to the bottom. Garnish with a skewered Luxardo cherry and flower.

17 Wedding Express

of 40



PHOTO BY ROB ASPAAS

“I love this celebratory cocktail because of its vibrant color, unique ingredients, and the fact it’s simple to create,” says Rob Aspaas, a director of cocktails at Tommy Bahama Restaurant & Bar in Scottsdale, Arizona.

Ingredients: 2 oz Empress Gin, .5 oz Giffard Lychee, .5 oz Real Lychee, .75 oz Lemon Juice

How-to: In a mixing glass filled with ice, add all the ingredients, shake, and strain into a coupe glass. Garnish with an expressed lemon peel.

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of 40

Pardon My French

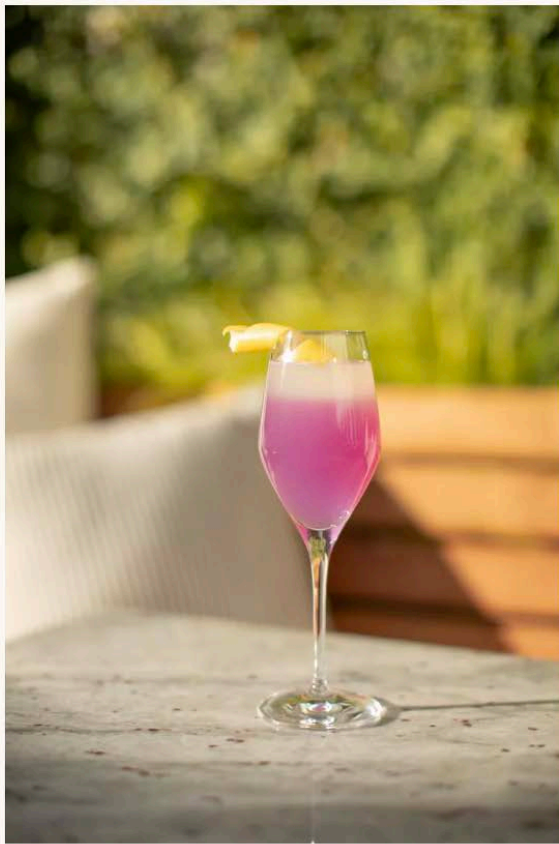


PHOTO BY AMANDA PHELPS

“This cocktail is easy to make and its beautiful pink color creates photo-worthy moments!” says Amanda Phelps, a beverage manager at Frannie & The Fox in Charleston, South Carolina.

Ingredients: 1.5 oz Hat Trick Botanical Gin, .5 oz Lemon, Prosecco, .5 Simple Syrup, 15 Butterfly Pea Flowers, Lemon

How-to: Seep 15 butterfly pea flowers in one-quart hot simple syrup, then add all the

ingredients to a shaker with ice and shake. Strain into a flute glass and top with prosecco and the butterfly pea flower syrup. Garnish with lemon horsetail.

19 Fabulous and Foamy

of 40



PHOTO BY HARRISON JANTZ

“This gin cocktail is refreshing, easy to drink, and looks gorgeous in guest’s hands as they pass on their congratulations to the new couple!” says Harrison Jantz, an assistant director of food and beverage at Horn and Cantle at Lone Mountain Ranch in Big Sky, Montana.

Ingredients: 1.5 oz Old Tom Gin, .5 oz St. Germain, 1 oz lemon juice, .5 oz Blueberry

Simple Syrup, .5 oz Egg White

How-to: Combine all the ingredients in a shaker tin, and dry shake for 30 seconds. Add ice to the tin and wet shake for 10 seconds, strain into a coupe glass, and garnish with a fresh rosemary sprig.

20 Spice on Top

of 40



PHOTO BY JORGE BRIOS

“This warm and foamy cinnamon-laced cocktail will appeal to many different palettes,” notes Jorge Brios, Beverage Manager, The Bistro at The Cloudveil in Jackson Hole, Wyoming.

Ingredients: 2 oz Great Grey Gin, 1 oz Earl Grey Simple Syrup, 1/2 oz Lillet, 1/2 oz Lemon Juice, 5 Dashes Fee Brothers Fee Foam Bitters, Dusting of Cinnamon

How-to: Place all the ingredients in a shaker and shake dry. Add ice and shake again to create foam from the bitters. Pour into a coupe glass and top with a dusting of cinnamon.

21 Don't Get Sappy

of 40



PHOTO BY PATRICK ALLARD

“The rosemary and maple play with the gin to give off both a sweetness and hint of woodsy aroma,” says Patrick Allard, a director of food and beverage at Grand Adirondack Hotel in Lake Placid, New York. “The egg provides a light but creamy texture that excites the palate.”

Ingredients: 1.5 oz Gin, .5 oz Maple Syrup, .5 oz Grand Marnier, .5 oz Lemon Juice, 1

Egg White, 2 Rosemary Sprigs

How-to: Place one rosemary sprig halved into a cocktail shaker and muddle it. Add the rest of the ingredients into a shaker. Dry shake to froth the egg white, add ice, and shake until cold. Strain into a coupe glass.

22 Love on the Coast

of 40



PHOTO BY ERWAN GAROFANO

“Inspired by the fragrances and history of Portofino, this four-ingredient cocktail evokes elegant simplicity and romance with clean flavors that won’t challenge most wedding food,” says Erwan Garofano, a mixologist at Grand Hotel Bristol in Rapallo, Italy. “It’s a beautiful drink that guests won’t soon forget!”

Ingredients: 1.5 oz Gin, 1 oz Sauvignon Blanc, 1 oz Basil-Infused Simple Syrup, .5

oz Lemon Juice

How-to: To make the simple syrup, combine one cup each of water, sugar, and basil leaves in a small saucepan. Bring to a boil and simmer for one minute, cool and strain. Then combine all ingredients in a shaker with ice, shake and strain into a coupe glass.

23 of 40 Purple Haze



PHOTO BY ORESTE CATENACCI

“This drink is colorful, bubbly and citrusy all at once,” notes Oreste Catenacci, a beverage manager at The Rum Room at Rosewood Little Dix Bay in Spanish Town, British Virgin Islands. “Stir the two layers with a straw and the color changes to blue, the perfect ‘something blue’ for a wedding.”

Ingredients: 2 oz Gin, 1 oz Fresh Lime, .5 oz Agave

Syrup, 4 oz Ginger Beer, 2 Butterfly Pea teabags

How to: Infuse the butterfly pea tea bags with the gin for one hour, and strain. Pour the ginger beer, agave syrup, and lime juice into a highball glass and add the ice and the gin infusion. Garnish with a dry lime wheel.

24 of 40 Lemon Topper



PHOTO BY JAIME GALLARDO

“Citrus notes offer a unique twist on a gin martini, while the champagne adds a bubbly note to any toast,” notes Jaime Gallardo, a lead bartender at The Front Yard at The Garland in North Hollywood, California.

Ingredients: 1.5 oz Gin, .5 oz St. Germain, .25 oz Simple Syrup, 1 oz Lemon Juice, 1 Sage Leaf, Champagne

How-to: In a mixing glass, combine the simple syrup, lemon juice, and sage leaf. Add the gin, St. Germain, and ice, shake well, and strain into a coupe glass over a single large ice cube. Top with champagne and garnish with lemon zest.

25 Eternal Flame

of 40



PHOTO BY DANI MARTÁNEZ

“This cocktail is both aromatic and acidic, pairing easily with all types of food,” notes Dani Martínez, a head bartender at Ibiza Gran Hotel in Illes Balears, Spain

Ingredients: 1.5 oz Bombay Sapphire Gin, .5 oz Dry Curaçao, 1.5 oz Orange Juice, 1 oz Lime, Ginger Beer, 3 drops of Angostura Bitters, Orange Peel

How-to: Add the gin, curaçao, bitters, orange, and lime juice to a shaker with ice. Shake, pour into low ball glass, and top off with ginger beer. Garnish with an orange peel.

Sweet Honey



PHOTO BY HADI KTIRI

“This stunning pink presentation and its subtle hints of butterfly pea flower and honey pair perfectly with a wedding celebration,” says Hadi Ktiri, a beverage director at the Chandelier Bar at the Four Seasons Hotel in New Orleans, Louisiana.

Ingredients: 2 oz Butterfly Pea-Infused Gin, .75 oz Lime Juice, .5 oz Lavender Honey, 1 Egg white, 2 oz Champagne

How-to: Combine all the ingredients except the bubbly in a shaker, shake with ice until the egg whites are frothy, strain into a champagne coupe, and top with champagne. Garnish with an edible flower.

27 Take My Breath Away

of 40



PHOTO BY KATIE DANDRIDGE

“This cocktail is light and refreshing, perfect for a wedding,” shares Katie Dandridge, a bartender at The Jefferson in Washington, D.C. “The baby breath’s garnish will complement any floral arrangement.”

Ingredients: 1.5 oz Botanist Gin, 1 oz Grapefruit Green Cardamom syrup, .5 oz Pamplemousse Liqueur, .5 oz Lemon Juice, 1 oz Elderflower

Tonic, Baby’s Breath, Slice of Grapefruit

How-to: Add the ingredients to a shaker with ice, shake, and strain into a balloon wine glass filled with ice. Top with tonic water and garnish with a baby's breath sprig and a slice of grapefruit.

28 Full of Happiness

of 40



PHOTO BY ERIN DAVEY

“Luscious, juicy, and elevated, this cocktail works in both a formal or casual setting,” says Erin Davey, a beverage director at Sake No Hana in New York City, New York.

“The black and white polka dot garnish reflects a tuxedo.”

Ingredients: 1.5 oz London Dry Gin, .5 oz Aperol, .75 oz Blood Orange Juice, .5 oz Peppercorn Syrup, 1 egg white

How-to: Add all ingredients to a tin, shake, add ice, and shake again. Strain into a coupe glass and garnish with a strip of polka-dot rice paper.

29 Fun and Fruity

of 40



PHOTO BY AUDREY LEGATE

“This twist on an alpine spritz includes fresh grapefruit juice, rosemary simple syrup, and prosecco,” says Audrey Legate, Director of Food & Beverage at Black Iron Kitchen and Bar at the Madeline Hotel & Residences in Telluride, Colorado. “The bright color of the drink makes for a picturesque cocktail in any wedding guest’s hand.”

Ingredients: .75 oz Telluride Gin, 1 oz Lee Spirits Alpine Liqueur, .25 oz Rosemary Simple Syrup, .25 oz Grapefruit Juice, 2 oz Toffoli Prosecco, 2 oz Club Soda, 2 Dashes Spruce Bitters, Grapefruit Slice, Rosemary Sprig

How to: Pour all the ingredients into a bulbous wine glass with ice, stir, then top with the prosecco, club soda, and spruce bitters. Garnish with a slice of grapefruit and a sprig of rosemary.

Through the Bramble



PHOTO BY JENEË CRAVER

“This cocktail is a riff on a bramble, the perfect wedding drink thanks to its bright, refreshing, and understated flavor. The name is an ode to endurance and how there will be rough times in your marriage but you can get through the bramble together and come out stronger,” says Jeneé Craver, a director of outlets at Kostali at The Gwen in Chicago, Illinois

Ingredients: 2 oz Garnish Island Gin, 1 oz Lemon Syrup, .5 oz Apologue Aronia, 100g Lemon Juice, 100g Sugar

How-to: Add the gin and lemon syrup to a shaker tin, shake, and strain over fresh ice in a rocks glass. Top with Aronia and lemon syrup and then stir in the lemon juice and sugar.

31 Spritz Sparkler

of 40



PHOTO BY [AMY ANAIZ PHOTOGRAPHY](#)

Ribbon, Lemon Wheel

“Served over ice, this light and refreshing cocktail adds the perfect sparkle to any wedding celebration,” says Sascha LaGreca, an associate director of event services at The Breakers Palm Beach in Palm Beach, Florida. “Hints of citrus will make it well-loved by guests.”

Ingredients: 1.5 oz Gin, 1.5 oz St Germain Elderflower Liqueur, 1 tsp Lemon Juice, .2 oz Sparkling Mineral Water, 3 oz Prosecco, Cucumber

How-to: Shake the gin, lemon juice, and elderflower liqueur in a shaker with ice. Strain into a large wine glass filled with ice and top with sparkling mineral water and prosecco. Garnish with a cucumber ribbon and a lemon wheel.

Sippin' Pretty



PHOTO BY GRETCHEN OVERSTROM

“This easy-to-make cocktail offers a fresh spin on a typical gin and tonic with the addition of elderflower and fresh fruits,” says Gretchen Overstrom, head bartender at King & Rye at the King & Rye Restaurant at The Alexandrian Hotel in Alexandria, Virginia. “The grapefruit wedges can be swapped out for a favorite fruit of the bride and groom or the freshest fruit of the

season.”

Ingredients: 1.5 oz Sipsmith Gin, 4 oz Fever Tree Elderflower Tonic, 3 Grapefruit Wedges

How-to: Fill a highball glass with ice and grapefruit wedges, add gin, and top with elderflower tonic.

Over the Clouds



PHOTO BY İLKAY ERTÜRK

“A cocktail should be magical like a wedding,” says İlkay Ertürk, a bartender at Summit Bar & Terrace at Conrad Istanbul Bosphorus in Istanbul, Turkey. “This one has pink clouds made of cotton candy which will add color and fun to an amazing night.”

Ingredients: 2 oz Pink Gin, .75 oz Vanilla-Strawberry Syrup, .5 oz Sweet and Sour Mix, 5 Basil Leaves, Cotton Candy

How-to: Add all the ingredients to a shaker filled with ice, shake, strain into a chilled martini glass, and garnish with a dollop of cotton candy.

Purple Passion



PHOTO BY JORGE CENTENO

“Purple in color and decorated with delicate flowers, this cocktail looks great in the hands of wedding guests,” says Jorge Centeno, a chief spirits officer at Deer Path Inn in Lake Forest, Illinois. “The prosecco heightens the sipping experience at any wedding celebration!”

Ingredients: 2 oz Gin, .75 Lime Juice, .75 Elderflower Syrup, 3 Drops Chili Bitters, 1

oz Prosecco, Butterfly Pea Tea, Edible Gold

How-to: In a mixing glass, combine all the ingredients and pour them into an elegant coupe or martini glass. Add an ice cube colored with butterfly pea tea and decorate the stemware with edible gold.

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of 40

Martini Lake



PHOTO BY FLAVIO LOBRONI

“This is an updated take on the classic gin martini,” says Flavio Lobroni, a mixologist at Grand Hotel Victoria in Lake Como, Italy. “The aromatics of the bitters and gin offer a freshness and sweetness sure to please a crowd.”

Ingredients: 1.5 oz Gin, 1.5 oz Sloe Gin, 1.5 oz Noilly Prat Vermouth, 2 Dashes Orange Bitters

How-to: Pour all the ingredients into a mixer glass over ice, stir, strain, and pour into a martini glass. Garnish with a brandied cherry.

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of 40

Royal Blush



PHOTO BY ALI POURSAFAR

“This simple and bright drink is not overly sweet or tart, making it a definite crowd pleaser,” says Ali Poursafar, a beverage Manager at Sula at Cavallo Point Lodge in Sausalito, California.

Ingredients: .5 oz Brokers Gin, .5 oz Vodka, .5 oz Fresh Lemon Juice, 1 oz Rhubarb Syrup, Prosecco

How to: Combine all the measured ingredients in a tin with ice, shake, and double strain into a Nick and Nora glass. Top with prosecco and garnish with a strawberry wheel.

37 Sage Advice

of 40



PHOTO BY BRUCE HOCHBERGER

“This light and refreshing cocktail appeals to a wide range of palettes, perfect for a wedding,” says Bruce Hochberger, a director of catering at 1 Pico at Shuttlers On The Beach in Santa Monica, California. “Sage was a ceremonial herb used by ancient Romans and is still known in Eastern and Western cultures today to represent harmony and health.”

Ingredients: 2 oz Amass Gin, 1 Egg White, .5 oz Sage Simply Syrup, .5 oz Lemon Juice, Sage Leaf

How to: In a shaker, combine the gin and egg, shake, add ice, and shake for five more seconds. Strain into a Nick & Nora glass and garnish with a sage leaf.

Now and Forever



PHOTO BY JAMES SHARPLEY

“This picturesque cocktail is simple and refreshing, perfect for saying, ‘I do!’,” says James Sharpley, a bartender at La Mer Beachfront Resort/Pier House in Cape May, New Jersey. “The mix of citrus flavors and the touch of sweet vermouth rosa helps create a unique pink color.”

Ingredients: 1 oz Bluecoat Gin, .75 oz Blood Orange Puree, .5 oz Sweet Vermouth

Rosa, .5 oz Triple Sec, Orange Slice, Mint Leaf

How-to: In a shaker, combine all the ingredients, and shake well. Shake, strain into a coupe glass, and garnish with a slice of orange and fresh mint leaf.

Happily Ever After



PHOTO BY DEBBIE JORDAN

“This classic take on the gin gimlet is perfect for a wedding because the cucumber and rosemary give it a fresh, crisp character,” says Debbie Jordan, a head bartender at Degrees Bistro at the Ritz-Carlton in Georgetown, Washington, D.C.

Ingredients: 2 oz Cucumber Infused Gin, .75 oz Rosemary Syrup, .5 oz Lime Juice,

Cucumber Wheel

How-to: Infuse the gin with sliced cucumber for a day. Steep rosemary sprigs in boiling water for five minutes, add sugar. Mix all the ingredients in a beaker with ice, stir, strain into a chilled coupe, and garnish with a cucumber slice.

40 To Have and To Hold

of 40



PHOTO BY URAYOAN MELENDEZ

“This is a refreshing and colorful classic gin cocktail that’s perfect for a wedding celebration,” says Urayoan Melendez, a bartender at Marena at La Concha Resort in San Juan, Puerto Rico.

Ingredients: 2 oz Bombay east Gin, 1.5 oz Fresh Cucumber Juice, .5 oz Fresh lime Juice, .5 oz Simple Syrup, 2 Mint Leaves

How to: Add all ingredients to a shaker tin, shake, and double strain over ice in a Collins glass. Garnish with fresh cucumber and mint leaves.