

TURNING YOUR RECEPTION INTO A WINE-TASTING EVENT

How many brides dream of a fairytale wedding in a romantic Tuscan vineyard, surrounded by olive trees and grape vines, or perhaps, exchanging vows amid the lush landscapes of Nepal? Foreign travel expenses and plan your own sophisticated wine-tasting reception, with all the essential elements of an out-of-the-world vineyard wedding.

FIRST IMPRESSIONS

As your guests arrive for your reception, the first thing they're going to want is a beverage. With the trend toward smaller, more intimate weddings, wine-tasting bars are extremely popular at receptions just now. Your cocktail hour will gain an element of elegance with a 30-minute wine or champagne tasting. Take it a step further by hiring a sommelier or wine expert to instruct guests about their choices. Your catering manager or site's food and beverage director can assist you with choices.

TASTING STARS

For your champagne toast, consider the words of Dom Perignon sampling his first sip of champagne, "Come quickly, I am tasting stars!" Send your guests over the moon with a palette-pleasing selection of fine champagnes and sparkling wines to start off a truly romantic evening.

RAISE THE BAR

Want to raise the bar and add wine to your dinner? Create a full event with a vintner's dinner accompanied



All photos courtesy of Moroccan Winery

Guests will appreciate tags on a fine bottle of red or white that they can take home to remember the remarkable tastes they enjoyed at your reception.



A full-bodied red wine balances its intense flavors of blackberry and dark chocolate with elegant licorice aromas and hints of vanilla that celebrate a union with this chocolate mousse layered cake.

by a selection of fine wines. Pair different wines with each course and include beautifully handwritten notes about the selections on each table. Discuss possibilities with the event coordinators at your facility. Some places will let you and your guests bring special varietals; others strictly adhere to their own lists. If you do bring your own, be prepared to pay corkage fees for each and every bottle opened – these fees can add up!

WINES THAT TAKE THE CAKE

Pairing dessert wines with wedding cake can be tricky. Remember to match the textures and spices of the cake, just as you would with entrees. Keep your focus on the strongest flavors of the frosting and fillings. For instance, chocolate is great with a full-bodied Cabernet, while more delicate flavors like lemon are ideal with light, fruity whites. Finish your evening off with some lovely may reds paired with chocolate-covered strawberries... how romantic!

FOREVER AND ALWAYS

The wines you choose for your wedding are so important. These are the vintages you will turn to again and again as you go forward with your life together, during anniversaries and big celebrations. Planning a wine-tasting event for your reception will help your wedding day wines to become a lasting memory – not just for you, but for all attending! @