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Wedding Experts on the One Cake They'll Never Forget

These cakes are filled with love—and a whole lot more!

By [Colleen Sullivan](#) | Updated on 12/21/22



PHOTO BY [CORBUN GURKIN](#)

The tradition of serving cake at a wedding has been around for a long time. A *really* long time—think all the way back to ancient Greece and Rome. Historically, wedding cakes typically featured at least two tiers (nowadays it's often more than two), and in many instances, couples were encouraged to kiss over the tiered cake—if they succeeded without knocking it over, it was believed they would live a long and happy life together and be blessed with many children. While tiered cakes are still

popular—with or without the surrounding beliefs around fertility and luck —today’s brides and grooms are taking things a step further with some over-the-top designs and unique flavors.

“Anything goes,” says Nicky Reinhard (owner of New York City’s Nicky Reinhard Events) as she reflects on the time she featured a bride’s cats in the cake. Here, we speak to Reinhard—and many other wedding experts, from wedding planners to pastry chefs—about the one wedding cake they’ll never forget. From abundant fresh florals to unexpected cake toppers and even cakes suspended from the ceiling, these confections truly are works of art.

Have a scroll for some delicious inspiration.

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“This four-tier purple cake was most memorable thanks to its color, along with all of the accompanying cascading real flowers, including roses, anemones, and lavender,” recalls Kendra Toy a wedding planner at The Barn on the Pemi in Plymouth, New Hampshire. “I loved that the bottom tier had this delicate hand-painted floral scene and the top tier featured a scripted gold leaf cake topper featuring the couple’s last name.”

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