



# Let Them Eat Cake Cocktail

A deliciously more-ish concoction of cakey vanilla notes, sweet and creamy coconut and aromatic rose flavours. Our Wedding Cake rooibos blend with added sprinkles of buttery popped rice is cold brewed in coconut milk and served with a lavish splash of coconut liquor.

## How to make:

1. Cold brew Wedding Cake in coconut milk overnight
2. Add ice to glass & a double shot of coconut liquor
3. Add a teaspoon of sweetener (we use vanilla syrup!)
4. Fill rest of the glass with cold brew liquid
5. Stir nicely!
6. Sprinkle with rose petals to garnish



# A-PEACH-iate the Love Cocktail

Juicy peach, plump and mouthwatering. Sweet roses with delicate undertones. Let your senses melt with the exotic scent of cardamom. All complementing one another leaving a lasting sweetness to your tongue. Shaken with a generous splash of gin and topped up with zesty tonic water.

## How to make:

1. Make up a concentrate of Peach Soda tea
2. Fill up a glass with ice
3. Add 150ml Peach Soda concentrate to the glass
4. 50ml gin
5. Stir it up!
6. Top up with tonic water
7. Peach slice for garnish



# Layers of Love Cocktail

Using our Red Velvet tea blend full of delicious pink cakey notes, rich chocolate flavours from cocoa nibs to cocoa shells and gloriously creamy vanilla spices. You will for sure want a piece of this layered cake with its mouth watering spongy flavours and a special ingredient that makes the cocktail turn pink! Cold brewed in oat milk and spiked with a splash of white rum and cocoa powder dusting. It will have you saying I do for all to hear.

## How to make:

1. Cold brew Red Velvet in oat milk overnight
2. Add ice to glass & a double shot of white rum
3. Add a teaspoon of sweetner (we use vanilla syrup!)
4. Fill glass with cold brew liquid
5. Stir nicely
6. Dust with cocoa powder to garnish



# Full of Bubbles Cocktail

Nothing quite says cheers at a celebration than a glass full of shimmering bubbles! Celebrate in style with a tippie of our Bucks Fizz fruit tea, cold brewed in zesty lemonade along with a cheeky splash of vodka. You will feel golden!

## How to make:

1. Cold brew Bucks Fizz in lemonade overnight in fridge
2. Keep it cold throughout the day!
3. On the day, pour 150ml of the cold brew (make sure it's cold!) into a prosecco glass.
4. Add a 50ml shot of vodka.
5. Garnish with an orange slice.
6. Spray with edible gold glitter.
7. Cheers!