



WEDDINGS @
CICALA



CEREMONIES

Ariel Whitney Photography

INTIMATE CEREMONIES

Transform one of our beautiful spaces for the perfect ceremony for up to 120 guests. We can host ceremonies in our main dining room, the historic lobby of the Divine Lorraine Hotel, or on our outdoor patio.



Ariel Whitney Photography





RECEPTIONS & REHEARSAL DINNERS

SEATED DINNER & BRUNCH

Host a seated event under the sparkling chandeliers of our gorgeous dining room for up to 130 guests. Book the entire dining room for a fully private space, including our bar and lounge, or book half of the dining room as semi-private space for up to 40 guests.

For smaller groups, we can host a fully private event for up to 60 guests in our pizzeria, Sorellina or 50 guests on our Patio.





STANDING RECEPTIONS & WELCOME DRINKS

COCKTAIL RECEPTIONS

Our spaces are easily converted for cocktail receptions as well - whether for welcome drinks the night before or a buffet wedding reception or rehearsal dinner.

Drink packages, consumption bar, passed hors d'oeuvres, and artisan food stations available.

Standing Capacities:

Dining Room & Bar - 150 guests

Divine Lorraine Lobby - 75 guests

Patio - 100 guests

Sorellina Pizzeria - 100 guests



Ariel Whitney Photography



FAQ

WHAT ARE THE FEES?

Our spaces require food and beverage minimums that vary by date and timeframe. Minimums are before tax, 20% hospitality fee (gratuity) and 10% event fee. A labor fee will apply for ceremonies (\$500) and removal/storage of a large amount of furniture. (\$300-\$500)

WHAT ABOUT DANCING?

We love dancing! All music vendors are welcome and we can carve out ample space for a dance floor.

HOW LONG IS THE EVENT?

You will have the space from 11:00 a.m. to 3:00 p.m. for a daytime wedding and from 5:00 p.m. to 11:00 p.m. for an evening wedding.

WHAT IS INCLUDED?

We will provide tables, linens, tableware and chairs for up to 65 guests. Rental chairs are required for groups over 65 and recommended for ceremonies. All service staff is also included and you are welcome to use our in-house speakers and wireless microphones with any full buyout.

WHAT DECOR CAN WE BRING?

You are welcome to add any decorations that you'd like with the exception of glitter and confetti. We are also happy to work with any florist or other vendors that you hire. No restrictions, but we can provide recommendations if needed!

DO WE NEED A DAY-OF COORDINATOR?

That's totally up to you! We have a dedicated events coordinator who will be your point of contact throughout the planning process as well as on the day of the event. She is happy to assist with placing limited decor throughout the space, accepting deliveries, coordinating any rentals, and communicating with vendors.

CAKE!

Wedding cake collections are included through our partnership with Whoa! Factor Cakes. While couples are welcome to work with another bakery if they prefer, we highly recommend Whoa! Factor Cakes. Please note that cakes from outside bakeries are subject to a \$5 per person cake cutting fee unless Cicala desserts are also included in your menu.



OPTIONAL ALL-INCLUSIVE WEDDING PACKAGE

\$ 2 3 5 PER PERSON

minimum of 50 guests

5 - HOUR STANDARD BAR & PROSECCO TOAST

Wine

house sparkling, white & red selected by our sommelier

Beer

*New Trail "Crisp" Brewing
Tonewood Brewing "Fuego" IPA*

Spirits

*Smirnoff Vodka, Beefeater Gin, Don Q Rum, Old
Grand Dad Bourbon, George Dickle Rye, Cazadores
Tequila*

Soft Drinks, Juice, Coffee & Zero Proof Cocktails

COCKTAIL HOUR STATION

one station included

Mozzarella Bar

*mozzarella, burrata, ricotta, tomato & basil salad, house
made bread & accompaniments*

Grilled & Marinated Veggie Bar

*assorted marinated olives, mushrooms & peppers, grilled
zucchini, eggplant oreganata, house made bread*

Salumi & Cheese Bar

*assorted Italian salumi, crumbled parmesan reggiano,
marinated mozzarella & vegetables, house made bread*

CAKE FROM WHOA! FACTOR CAKES

*Package includes a cake with white buttercream
finish and one signature cake flavor. Couples may
choose between a cake or a cutting cake with
accompanying cupcakes.*

*Premium flavors, additional servings, and custom
design enhancements available!*

PASSED CANAPES

four selections included

Olive Ascolana

*breaded and fried stuffed olives, filled with pork,
chicken & mortadella*

Scampi

*shrimp sauteed in garlic, extra virgin olive oil, toasted
almonds, breadcrumbs*

Bruschetta al Pomodoro

*sourdough, tomato, basil, garlic, red onion, olive oil
vegetarian*

Arrosticini

*skewers of grilled lamb with rosemary
gluten-free*

Polpette di Pane

*fried "meatless meatballs" of bread, egg, parsley,
pecorino cheese, san marzano tomatoes*

Arancini Siciliani

*arborio rice, saffron, peas, tomato, mozzarella
vegetarian*

Tuna Crudo

*sicilian pistachios
gluten-free*

Prosciutto e Melone

*cantaloupe wrapped in prosciutto on a skewer
vegetarian*

Grilled Mortadella Skewers

with pistachio pesto

Grilled Octopus

*heirloom bean salad
gluten-free*

Bomba Calabrese

*Tuna-stuffed Calabrese "cherry bomb" peppers
gluten-free*

Ricotta Crostini

*whipped ricotta, sourdough crostini, honey, pistachio
vegetarian*



OPTIONAL ALL-INCLUSIVE WEDDING PACKAGE

\$ 2 3 5 PER PERSON

minimum of 50 guests

3 - COURSE SEATED MENU

*served family style; plated entrees available
upon request (+\$10pp)*

ANTIPASTI

Affettato Misto

*assortment of house-cured salumi and traditional southern
Italian antipasti*

SECONDI

choice of two

Pappardelle al Ragu di Cinghiale

*wide ribbon-shaped pasta, wild boar ragu, parmigiano
reggiano*

Seasonal Risotto

*arborio risotto, seasonal vegetables & herbs
gluten-free, can be vegetarian*

Spaghetti al Cacio e Pepe

*spaghetti, cracked black pepper, cacio di roma
vegetarian*

Orata in Aqua Pazza

*mediterranean sea bass, cherry tomatoes, garlic, olives,
capers, white wine, parsley
gluten-free*

Eggplant Parmigiana

*baked eggplant, buffalo mozzarella, basil, san marzano
tomatoes
vegetarian*

Pollo allo Scarpariello

*roasted half chicken, pork sausage, hot and sweet peppers
gluten-free*

Tagliata

(+\$5 per person)

*slow roasted beef rib roast, arugula, tomatoes, & parmigiano
gluten-free*

Brasato al Barolo

(+\$8 per person)

*Slow-cooked beef short ribs in Barolo with polenta and
seasonal root vegetables
gluten-free*

DOLCE

La Piccola Pasticceria “The Little Pastry Shop”

assortment of mini Italian pastries, cannoli, cakes and cookies

RECEPTION-STYLE DINNER

served as various stations

ANTIPASTI

Affettato Misto

*assortment of house-cured salumi and traditional southern
Italian antipasti*

PASTA

choice of two

Rigatoni al Ragu

*wide tube-shaped pasta, pork or beef ragu, parmigiano
reggiano
gluten-free pasta available*

Risotto al Limone

*arborio risotto, gulf coast shrimp, lemon
gluten-free, can be vegetarian*

Spaghetti al Cacio e Pepe

*spaghetti, cracked black pepper, cacio di roma
vegetarian, gluten-free pasta available*

Ravioli al Pesto or Pomodoro

*spinach and ricotta stuffed ravioli with fresh basil pesto or
fresh basil tomato sauce
vegetarian*

CARVING STATION

select one

Porchetta Station

*hand-carved with broccoli rabe and roasted long hot peppers
and roasted rosemary potatoes
gluten-free*

Whole-Roasted Salmon

*roasted with lemon and herbs, served with sautéed baby
spinach, garlic, and roasted rosemary potatoes
gluten-free*

Standing Beef Rib Roast (+\$20pp)

*roasted with lemon and herbs, served with sautéed baby
spinach, garlic, and roasted rosemary potatoes
gluten-free*

DOLCE

La Piccola Pasticceria “The Little Pastry Shop”

assortment of mini Italian pastries, cannoli, cakes and cookies

All pricing excludes taxes and fees. All items subject to seasonal changes. We are also happy to customize a menu for you!



WEDDING ENHANCEMENTS

BON FROMAGE CHARCUTERIE CHART

Starting at \$20 per person

Bon Fromage is a one of a kind traveling charcuterie experience featuring a signature cart called Cosette. Every board is crafted live in front of your guests with a rotating selection of seasonal ingredients, artisan cheeses, cured meats, and house-made accoutrements.

*More information at
www.bonfromageevents.com*



CIGAR PACKAGES

Starting at \$580

Everything you need for a custom cigar station on our patio - cigars, cutters, cigarettes, matches and an ashtray.

Cigar expert can be added on to teach your guests about the products.

Contact info@harryscigarshop.com for more information!





WEDDING ENHANCEMENTS CONT.

WEDDING CAKES BY WHOA! FACTOR CAKES

The Intimate Collection

Designed for celebrations up to 50 guests

Couples may choose between a tiered cake or a cutting cake with accompanying cupcakes to best suit their needs.

Option 1: 2-tier cake, smooth buttercream finish, minimal design, 1 flavor

Option 2: 6" cutting cake + 2 dozen cupcakes, smooth buttercream finish, minimal design, 1 flavor

The Classic Collection

Designed for celebrations up to 100 guests

3-tier cake, smooth buttercream finish, minimal design, up to 2 flavors

The Grand Collection

Designed for celebrations up to 150 guests

3-tier cake, smooth buttercream finish, minimal design, up to 2 flavors. Additional tiers available as an add-on.

Cake cutting fee waived if a Whoa! Factor Cakes package is selected.

*More information and photos at
<https://www.whoafactorcakes.com/>*



whoa!factor





Contact Us!
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