



WEDDINGS @

CICALA



Ariel Whitney Photography

INTIMATE CEREMONIES

Transform one of our beautiful spaces for the perfect ceremony for up to 100 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 100 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.

Looking to dine under the stars? Book our patio for up to 50 guests.





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



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FAQ

WHAT ARE THE FEES?

We charge a \$500 room fee for use of the lobby of the Divine Lorraine. Our other spaces require food and beverage minimums that vary by date and timeframe. 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!

We unfortunately do not provide wedding cakes, but you are welcome to bring one from any commercial bakery. There will be a \$5 per person fee unless you also include Cicala desserts in your menu.



OPTIONAL ALL-INCLUSIVE WEDDING PACKAGE

\$ 2 2 5 PER PERSON

4 - HOUR PREMIUM BAR & PROSECCO TOAST

Wine

premium sparkling, white & red selected by our sommelier

Beer

Birra Lucana Blonde Lager
Neshaminy Creek "Countryline" IPA

Spirits

Grey Goose vodka, Bluecoat gin, Smith & Cross rum,
Bullet bourbon, Dickel rye,
Casamigos tequila

Soft Drinks, Juice, Coffee, Espresso Beverages & 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

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

house-made foccacia, tomato, basil, garlic, red onion, extra virgin 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

Caprese Skewer

mozzarella, cherry tomato, basil, olive oil
vegetarian

White Anchovy Crostino

capers, lemon, extra virgin olive oil

Eggplant Involttini

fried strips of eggplant, filled with ricotta, basil, parmigiano, san marzano tomatoes
vegetarian

Grilled Octopus

heirloom bean salad
gluten-free



All pricing excludes taxes and fees. All items subject to seasonal changes. Menus can be served plated for an additional charge of \$10 per person. We are also happy to customize a menu for you!



OPTIONAL ALL-INCLUSIVE WEDDING PACKAGE

\$ 2 2 5 PER PERSON

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 Ragù di Cinghiale

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

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*

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,
rosemary
gluten-free*

CONTORNI

Pattate al Forno

*roasted rosemary potatoes
gluten-free, vegetarian*

Spinaci in Padella

*sautéed baby spinach, garlic
gluten-free, vegetarian*

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 Ragù

*wide tube-shaped pasta, pork or beef ragù, 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*

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assortment of mini Italian pastries, cannoli, cakes and cookies

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Contact Us!
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