



WEDDINGS @

CICALA



CEREMONIES

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.





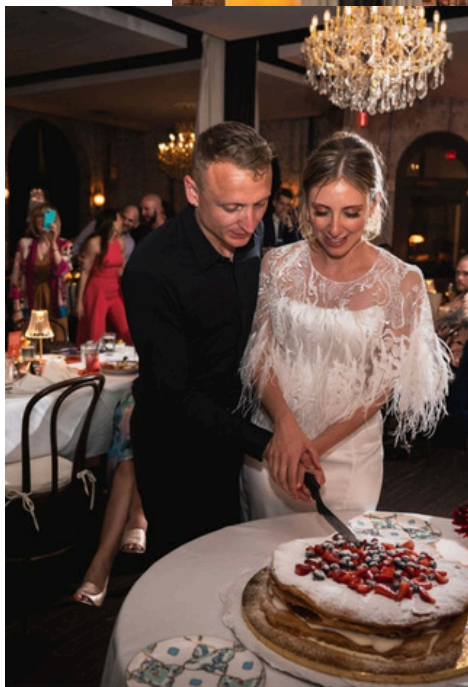
RECEPTIONS & REHEARSAL DINNERS

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

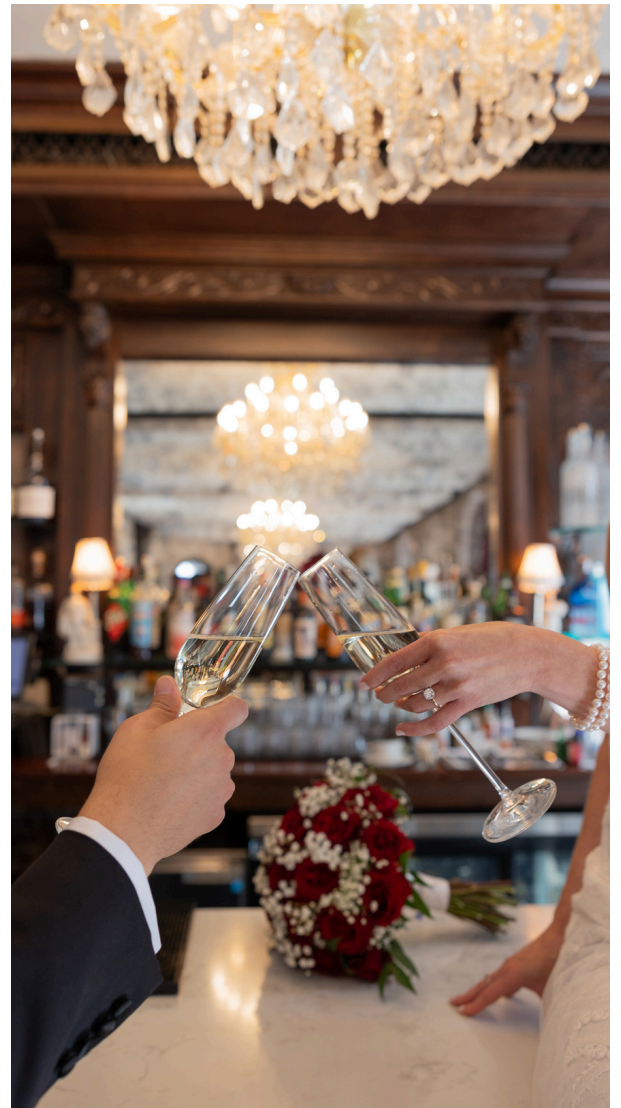
COCKTAIL RECEPTIONS

Our spaces are easily converted for cocktail receptions as well - whether for welcome drinks the night before with drinks and bites 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



PENTHOUSES

PRIVATE DINING

For intimate rehearsal dinners or wedding receptions, book one of the most unique spaces in the city - our Penthouse Suites. Available for seated events up to 22 or standing events up to 30, the room fee includes an overnight stay for up to four guests.



BRIDAL SUITES

These gorgeous rooms are also the perfect staging area for your bridal party. Start your big day with freshly made pastries, sandwiches on house-made focaccia, and maybe a signature cocktail or two.





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

six 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 Involtni

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!



ALL-INCLUSIVE WEDDING PACKAGE

\$ 2 2 5 PER PERSON

3 - COURSE MENU

*served family style; plated entrees available
upon request*

ANTIPASTO

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

Risotto al Limone

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

DOLCE

La Piccola Pasticceria “The Little Pastry Shop”

assortment of mini Italian pastries, cannoli, cakes and cookies



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BRIDAL SUITE CATERING

BREAKFAST BITES

\$35 per person

Assorted House Made Pastries
Greek Yogurt & Granola
Fresh Fruit
Artisan Italian Cheese & Salumi
Fresh Squeezed Orange Juice
Coffee

BRUNCH BUFFET

\$45 per person

Artisan Italian Cheese & Salami
Baked Brioche French Toast
marsala-maple syrup
Seasonal Frittata
vegetarian option available
Assorted House Made Pastries
Fresh Fruit
Fresh Squeezed Orange Juice
Coffee

MIMOSA BAR

prosecco, assorted juices, garnish
\$18 per person per hour

BLOODY MARY BAR

vodka, house made bloody mix, garnish
\$22 per person per hour

SANDWICH STATION

\$45 per person

Assorted Focaccia Sandwiches
Seasonal Mixed Greens Salad
Fresh Fruit
House Made Biscotti
Assorted Sodas & Juices

PIZZA BUFFET

\$55 per person

Seasonal Mixed Greens Salad
Assorted Neapolitan Pizza
House Made Biscotti
Assorted Sodas & Juices

A LA CARTE

PLATTERS

small serves 6; large serves 12

House Made Pastries \$35/\$70
Artisan Italian Cheese & Salami \$60/\$120
Assorted Focaccia Sandwiches \$72/\$144
House Made Biscotti & Cookies \$45/\$90
Fresh Fruit \$45/\$90





Contact Us!
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