



THE STARLING

Banquet & Catering

Breakfast Table

BREAKFAST BUFFETS

All Breakfast Buffets include chilled orange juice, freshly brewed Café Umbre coffee, decaffeinated coffee & assorted teas.

Pricing based off of 60 minutes of continuous service. Additional service fee of \$150 for groups under 25 guests.

Slender

\$ 38 per person

Sliced Fruit and Seasonal Berries

Assorted Pastries to include Danish, Muffins, and Croissants (Gluten-Free Options Upon Request)

Fruit Preserves, Butter

Individual Flavored Yogurts

Steel-Cut Oatmeal served with Brown Sugar, Raisins and Shredded Coconut

American Breakfast Table

\$ 46 per person

Sliced Fruit and Seasonal Berries

Assorted Pastries to include Danish, Muffins, and Croissants (Gluten-Free Options Available Upon Request)

Fruit Preserves, Butter

Individual Flavored Yogurts

Traditional Scrambled Eggs

Breakfast Potatoes with Peppers and Onions

Applewood Smoked Bacon

Chicken-Apple Sausage

Welcome to Atlanta

\$ 48 per person

Sliced Fruit and Seasonal Berries

Assorted Pastries to include Danish, Muffins, and Croissants (Gluten-Free Options Upon Request)

Fruit Preserves, Butter

Individual Flavored Yogurts

Traditional Scrambled Eggs

Cajun Dusted Breakfast Potatoes

Stone Ground Buttered Grits

Biscuits and Sausage Gravy

Applewood Smoked Bacon

Chicken-Apple Sausage

THE STARLING

404 892 6000

188 14th Street Atlanta, GA 30361

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Breakfast Table

BREAKFAST BUFFET ENHANCEMENTS

All breakfast buffet enhancements are added to a buffet selection, and does not replace having a buffet.

From the Griddle

\$ 14 per person

(Pricing based off meeting planner selecting one of the below items)

- ↳ Buttermilk Pancakes
- ↳ Brioche French Toast
- ↳ Classic Belgian Waffles

All selections served with whipped cream, chocolate chips, maple syrup, sweet butter and berry compote on the side

Hot Sandwiches

\$ 18 per person for 2 selections

\$ 24 per person for 3 selections

- ↳ Croissant: Ham, Fried Egg, Cheddar Cheese
- ↳ Breakfast Burrito: Chorizo, Poblano Peppers, Scrambled Eggs, Jack Cheese, Salsa
- ↳ English Muffin: Fried Egg, Bacon, Cheddar Cheese
- ↳ Croissant: Morning Star Farms Vegetarian Sausage, Egg Whites, Avocado, Jack Cheese

Eggs and Omelet Station

\$ 20 per person

Farm Fresh Eggs, Egg Whites
Swiss, Cheddar, Goat Cheese
Mushrooms, Spinach, Red Pepper, Tomato, Onion, Diced Ham,
Roasted Chicken, Jalapenos and Salsa

\$150 per Chef per hour required - 1 per 25 people

Eggs and Omelet Station Upgrade

\$ 28 per person

Includes Egg & Omelet Station, plus
Shrimp, Smoked Salmon & Crab

Individual Flavored Yogurts

\$ 6 each

Individual Flavored Yogurts

Assorted Cereal

\$ 6 per person

Assorted Cereals with Milk

Steel-Cut Oatmeal

\$ 8 per person

Steel-Cut Oatmeal Served with Brown Sugar, Raisins,
Shredded Coconut

Fresh Fruit Display

\$ 10 per person

Seasonal Fresh Fruit Display (fruit is sliced)

Fuel Smoothies

\$ 50 per half gallon per selection

- ↳ Spinach, Banana, Yogurt, Avocado
- ↳ Mixed Berry, Yogurt
- ↳ Peach, Grapefruit, Ginger
- ↳ Apple, Cucumber, Spinach, Mint

Assorted Breakfast Pastries

\$ 64 per dozen

Assorted Breakfast Pastries

Assorted Bagels

\$ 64 per dozen

Assorted Bagels, Cream Cheese

Fresh Sublime Doughnuts

\$ 72 per dozen

Fresh Sublime Doughnuts

****Consumption of raw or undercooked eggs, meat, or seafood may increase your risk to food borne illness.**

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Plated Breakfast

All Plated Breakfasts include chilled orange juice, freshly brewed Café Umbria coffee, decaffeinated coffee, assorted teas and freshly baked muffins.

Prices based off 60 minutes of service. Additional service fee of \$150 for groups under 25 guests.

Up & At' Em

\$ 34 per person

Scrambled Eggs, Herbs, Applewood Smoked Bacon, Breakfast Potatoes

French Toast

\$ 36 per person

Brioche, Vanilla, Strawberry Compote, Maple Syrup, Applewood Smoked Bacon

Zen Benedict

\$ 38 per person

Poached Egg, Toasted English Muffin, Avocado, Asparagus, Hollandaise, Breakfast Potatoes

Traditional Benedict

\$ 40 per person

Canadian Bacon, Poached Egg, Toasted English Muffin, Hollandaise, Breakfast Potatoes

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Breaks

Pricing based off of 30 minutes of continuous service.

Mix Your Trail

\$ 19 per person

Buffalo Peanuts, Praline Pecans,
Smoked Almonds, Cashews
Assorted Dried Fruits
Assorted Soft Drinks

Chips & Dips

\$ 20 per person

Roasted Red Pepper Hummus, Tzatziki,
Baba Ganoush, Guacamole, Tomato
Salsa, Toasted Naan, Tortilla Chips,
Terra Chips

Sugar Rush

\$ 20 per person

Cashew Turtles
Chocolate Covered Pretzels
Yogurt Covered Pretzels
Yogurt Covered Raisins
Sour Gummie Bears
Jelly Bellies
Chocolate Covered Pomegranate
Cherrywine Soda

The Hangover

\$ 24 per person

Mini Fried Chicken Biscuits
Warm Sticky Buns
Sugar-free and Regular Red Bull
Vitamin Water

Sweet Treats

\$ 26 per person

Assorted Macaroons
Chocolate Chip, Oatmeal Raisin, White
Chocolate Macadamia Nut Cookies
Petite Fours
Brownies, Blondies, Coconut-Chocolate
Bar

Health Nut

\$ 28 per person

Yogurt Bar to include:
Citrus, Honey & Vanilla Greek Yogurt
Granola, Assorted Compotes, Dried
Fruits, Chia Seeds, Fresh Berries
Arden's Gardens Cold-Pressed Bottled
Juice to include:
Green Machine Energy Vegetable Juice
Complete Recovery Fruit Smoothie
Pineapple Apple Ginger

Coca-Cola Soft Drinks

\$ 6 each

Smartwater Bottled Water

\$ 6 each

Vitamin Water

\$ 7 each

Individual Bottled

Smoothies

\$ 8 each

Coffee, Decaf, Hot Tea

\$ 85 per gallon

Bags of Chips & Pretzels

\$ 5 each

Assorted Whole Fruit

\$ 5 each

(to include Oranges and Apples)

Candy Bars & Granola Bars

\$ 6 each

Mixed Nuts

\$ 32 per pound

Cookies or Brownies

\$ 72 per dozen

Sublime Doughnuts

\$ 72 per dozen

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Lunch Table

All Lunch Buffets include iced tea, freshly brewed Café Umbria coffee, decaffeinated coffee & assorted coffee & assorted teas.

Pricing based off of 60 minutes of continuous service. Additional service fee of \$150 for groups under 25 guests.

Peach State Deli

\$ 50 per person

Vegetable Minestrone

Spring Mix, Cucumber, Tomato, Carrots, Radish, Crouton, Balsamic Dressing

Pasta Salad with Artichokes, Arugula, Roasted Peppers, Sundried Tomatoes

Fruit Salad

Meats: Honey Baked Turkey Breast, Black Forest Ham, Roast Beef, Herb Roasted Chicken, Tuna Salad, Grilled Portobello Mushrooms

Cheeses: Aged Cheddar, Monterey Jack, Provolone, Havarti

Accompaniments: Lettuce, Tomato, Onion, Pickles, Mayo, Mustard, Pesto, Flavored Zapps Chips

Desserts: Vanilla, Chocolate & Coffee Eclairs, Creampuffs, Pear Tart

Well If You Like Burgers

\$ 55 per person

Artisan Greens, Tomato, Pecan, Blueberries, Pickled Onions, Champagne Vinaigrette

Creamy Potato Salad

Carolina Coleslaw

Meats: Short Rib/Brisket Burgers, Turkey Burgers, Black Bean Burgers

Cheeses: Cheddar, Monterey Jack, Swiss

Accompaniments: Brioche Buns, Lettuce, Tomato, Red Onion, Pickle, Ketchup, Mustard, Herb Mayo, Flavored Zapps Chips, Corn On the Cobb, Lemon-Thyme Butter

Desserts: Mini Apple Tart, Mini Blueberry Tart, Brownies & Blondies

Midnight Train To Georgia

\$ 58 per person

Chopped Romaine, Candied Pecans, Radish, Croutons, Tomato, Shaved Carrot, Peach Vinaigrette

Bean Salad

Sweet Red Cabbage Cole Slaw

Quinoa, Lentil Salad with Seasonal Roasted Vegetables

Prestige Farms Fried Chicken

Blackened Grouper, Tomato-Lemon Cream Sauce

Sliced BBQ Beef Brisket

Sweet Grass Dairy Mac & Cheese

Braised Collard Greens

Corn Bread

Desserts: Mini Pecan Pie, Mini Cream Puffs, Mini Apple Pies

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Lunch Table

South of the Border

\$ 58 per person

Romaine, Jicama, Crispy Tortilla, Cilantro, Queso Fresco, Mojo Vinaigrette
Black Bean and Roasted Corn Salad, Avocado, Cotija Cheese, Lime Dressing
Potato, Roasted Pepper, Chorizo Salad
Build Your Own Soft or Crunchy Taco:
Citrus Mojo Grilled Flank Steak
Chipotle Roasted Chicken
Herb Flaked Mahi Mahi
Fajita Style Grilled Portobello Mushrooms
Sautéed Onions and Peppers
Hard and Soft Taco Shells
Cilantro Sour Cream, Pico de Gallo, Lime Wedges, Shaved Lettuce
Cotija Cheese, Shredded Cheddar
Slow Cooked Black Beans
Spanish Rice

Desserts: Sopapilla Cheesecake, Mini Key Lime Pies

Mount Olympus

\$ 65 per person

Artisan Mixed Greens, Onion, Tomato, Peppers, Cucumber, Herb Sherry Vinaigrette
Greek Salad, Feta, Olives, Cucumber
Moroccan Couscous Salad, Apricots, Pistachio, Parsley, Lemon Dressing
Cioppino, Shrimp, Mussels, Fish
Lamb Tajine
Chicken Saltimbocca, Sage Jus
Parmesan Baked Zucchini Wedges
Baby Dutch Potatoes Arrugada, Mojo Verde

Desserts: Baklava, Mini Tiramisu, Mini Eclairs

The Great Bambino

\$ 72 per person

Salad of Artisan Mixed Greens, Kale, Quinoa, Sun-Dried Tomatoes, Goat Cheese, Balsamic
Iceberg Wedge Salad, Pickled Shallots, Tomatoes, Bacon Lardons, Blue Cheese Dressing
Crab and Corn Chowder
Artisan Cheese Display, Assorted Fruits, Nuts
Toasted Farro, Crispy Brussel Sprouts tossed in Sorgum and Maple Vinegar
Braised Short Ribs, Whipped Sweet Potatoes, Apple-Celery Slaw
Herb Crusted Salmon, Creamed Cabbage, Honey-Glazed Carrots, Smoked Bacon Jus
Lemon-Rosemary Chicken, Roasted Cauliflower, Mustard Jus

Desserts: Strawberry Tart, Chocolate Caramel Tart, Lemon Meringue

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Plated Lunch

All Plated Lunches include ice tea, freshly brewed Café Umbria coffee, decaffeinated coffee, assorted teas, lunch rolls & butter.

Make 1 Selection from Each Category for the Entire Group. Additional service fee of \$150 for groups under 25 guests.

Salad

(Select 1 option for the entire group)

- ↻ Heart of Romaine Caesar Salad, Croutons, Aged Parmesan, Traditional Dressing
- ↻ Heirloom Tomato Salad, Mozzarella, Arugula, Pine Nuts, Pesto, Balsamic Vinaigrette
- ↻ Iceberg Wedge Salad, Pickled Shallots, Tomatoes, Bacon Lardons, Blue Cheese Dressing
- ↻ Baby Kale, with Roasted Sweet Potato, Poached Cranberries, Pickled Red Onion, Crispy Chickpeas, Tahini Dressing

Entrée

(Select 1 option for the entire group)

- ↻ Braised Short Rib, Sweet Potato Puree, Apple-Celery Slaw
- ↻ Herb Crusted Salmon, Creamed Farro, Roasted Carrots, Chili-Orange Gastrique
- ↻ Lemon-Rosemary Roasted Chicken, Spiced Carrot Puree, Confit Fingerling Potatoes, Bacon Jus
- ↻ Chicken Saltimbocca, Warm Couscous Salad with Apricots, Pistachios, Parsley, Sage Jus
- ↻ Grilled Portobello Mushrooms, Creamed Cabbage, Roasted Carrots and Potatoes, Grain Mustard Sauce

Dessert

(Select 1 option for the entire group)

- ↻ Triple Chocolate Mousse Cake with Raspberry Sauce
- ↻ Crème Brulee Tart with Salted Caramel Sauce

2 course: \$ 50 per person

3 course: \$ 58 per person

BUILD YOUR OWN PLATED...

Proteins

(Select 1 option for the entire group)

- ↻ Lemon-Rosemary Chicken Breast
- ↻ Herb Crusted Salmon
- ↻ Braised Beef Short Rib
- ↻ Buttermilk Fried Chicken
- ↻ Roasted Grouper
- ↻ 6oz. Filet of Beef

Sides

(Select 3 options for the entire group)

- ↻ Whipped Sweet Potato
- ↻ Roasted Corn Succotash
- ↻ BBQ Baked Beans
- ↻ Herbed Rice Pilaf
- ↻ Corn on the Cobb
- ↻ Lemon Roasted Asparagus
- ↻ Honey Glazed Carrots

2 course: \$ 50 per person

3 course: \$ 58 per person

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Lunch 2 Go

BOX LUNCHES

All Box Lunch Selections to Include Apple, Potato Chips, Chocolate Chip Cookie and Utensils. Beverages not included.

Roast Beef

\$ 38 per box

Roast Beef, Brie, Onion Jam, Wheat Bun

Tomato & Mozzarella

\$ 38 per box

Tomato, Mozzarella, Arugula, Pesto, Croissant

Ham & Swiss

\$ 38 per box

Ham, Swiss, Lettuce, Tomato, Pickled Mustard Seed Aioli, Brioche

Turkey Wrap

\$ 38 per box

Turkey, White Cheddar, Lettuce, Tomato, Avocado Spread, Wrap

Blackened Chicken

\$ 38 per box

Blackened Chicken, Pickled Onion, Jack Cheese, Whole Grain Mustard, Brioche

Roasted Mushroom Wrap

\$ 38 per box

Roasted Mushroom, Pickled Onion, Lettuce, Tomato, Arugula Pesto, Wrap

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Reception Table

Pricing based off of 90 minutes of continuous service.

Artisan Cheese & Fruit Display

\$ 20 per person

American, Imported Cheeses: Local, Blue, Semi-Soft, Goat, Sheep, Hard
Dry Fruit, Seasoned Nuts, Fruit Spreads
Fresh Fruit
Assorted Bread, Crackers

Antipasto Display

\$ 26 per person

Assortment of Cured Meats
Marinated Olives
Grilled Vegetables, Pickled Vegetables
Hummus, Tapenade, Grilled Naan
Marinated Baby Mozzarella
Assortment of Firm Cheese

Shrimp N' Grits Reception Station

\$ 28 per person

Spicy Cajun Shrimp
Cheddar Grits
Spicy Cajun Cream
Accompaniments to include: Tomatoes, Roasted Peppers, Andouille Sausage, Caramelized Onions, Bacon, Scallions, Roasted Corn

\$150 per Chef Per Hour REQUIRED - 1 per 75 people

Flatbread Station

\$ 32 per person for 3 selections

\$ 38 per person for 4 selections

Buffalo Chicken, Bleu Cheese
Prosciutto, Arugula, Roasted Garlic
Spinach, Pickled Red Onion, Roasted Tomato, Arugula
Tomato, Basil, Mascarpone
Italian Sausage, Roasted Pepper, Mozzarella

Mac N' Grilled Cheese Station

\$ 32 per person for 1 selection from each category

\$ 38 per person for 2 selections from each category

\$ 44 per person for 3 selections from each category

Tomato Bisque included in all selection levels

Grilled Cheese

- ◊ Herb Goat Cheese, Roasted Tomato
- ◊ White Cheddar, Bacon
- ◊ Brie, Roasted Pear, Arugula
- ◊ Ham, Swiss

Mac and Cheese

- ◊ Traditional 3 Cheese
- ◊ Shrimp, Mascarpone
- ◊ Smoked Chicken, Cheddar, Jalapeño
- ◊ Bacon, Mushroom, Garlic-Herb

Risotto & Pasta Station

\$ 38 per person for 3 selections

- ◊ Asparagus, Truffle Risotto
- ◊ Roasted Mushroom, Bacon Risotto
- ◊ Penne, Pomodoro, Basil
- ◊ Potato Gnocchi, Pesto, Parmesan
- ◊ Fusilli, Shrimp Scampi
- ◊ Spaghetti, Carbonara

\$150 per Chef Per Hour REQUIRED - 1 per 75 people

Seafood Display

**\$ 42 per person, based off of 3 pieces per person
(minimum of 25 people)**

Selection of Crab Claws, Jumbo Shrimp, Atlantic Oysters
Lemon Wedges, Mignonette, Cocktail Sauce

Bar Hop

\$ 50 per person

Cobb Salad, Bleu Cheese Dressing
Buffalo Chicken Caesar Salad
Warm Pretzels, Beer Cheese Sauce
Bratwurst Sliders, Sauerkraut, Spicy Mustard
Angus Beef Slider, Tomato-Onion Jam, Aged White Cheddar
Cajun Chips, Crispy Potato Wedges, Popcorn
Ranch, Ketchup, Mustard
Cookies, Brownies

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Reception Table

CARVING STATIONS

Beef Tenderloin

\$ 425 per station (serves 18 people)

Herb Roasted Beef Tenderloin, Port Wine Sauce

N.Y. Striploin

\$ 500 per station (serves 25 people)

Roasted N.Y. Striploin, Creamy Brandy-Peppercorn Sauce:

Prime Rib

\$ 600 per station (serves 25 people)

Roasted Prime Rib of Beef, Creamed Horseradish, Mustard

Lamb

\$ 250 per station (serves 8 people)

Herb and Grain Mustard Crusted Rack of Lamb, Lamb Mint Jus

Chicken

\$ 135 per station (serves 8 people)

Georgia Beer Can Chicken, White BBQ Sauce

Turkey

\$ 350 per station (serves 25 people)

Citrus Marinated Whole Turkey, Pineapple Chutney

Mahi Mahi

\$ 375 per station (serves 25 people)

Roasted Mahi Mahi, Citrus-Jalapeno Butter

\$150 per Attendant per hour – 1 per 75 guests

Select 1 Item from The Following Accompaniments
(1 Per Each Carving Station Selected):

- ↻ Truffle Mashed Potatoes
- ↻ Roasted Garlic Mashed Potatoes
- ↻ Stone Ground Grits
- ↻ Braised Collard Greens
- ↻ Jasmine Rice
- ↻ Seasonal Vegetable Medley

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Canapés

Minimum 50 pieces of each selection. Fee of \$150 per server for passed bites – 1 per 50 people.

Cold Canapés

\$ 8 per piece

- › Smoked Tomato, Mushroom, Caramelized Onion, Goat Cheese Crostini
- › Curry Chicken Salad in a Savory Sesame Cone
- › Heirloom Tomato Gazpacho with Marinated Cucumber

\$ 9 per piece

- › Citrus Poached Shrimp with a Pineapple-Jalapeno Cocktail Sauce
- › Tuna Tartare, Ginger-Soy Dressing, Crispy Wonton
- › Smoked Duck Breast, Blue Cheese, Cabernet Jam, Rosemary Crisp

Hot Canapés

\$ 8 per piece

- › Tandoori Chicken Satay with Mint-Lemon Creme Fraiche
- › Crispy Asiago Wrapped Asparagus, Sweet Chili Sauce
- › Beef En Crouete with Horseradish Cream
- › Spicy Vegetable Pakora, Chili Aioli
- › BBQ Spiced Beef Satay with Chimichurri

\$ 9 per piece

- › Jumbo Lump Crab Cake with Whole Grain Mustard Tartar Sauce

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Dessert Table

French Miniatures

\$ 19 per person

Vanilla and Chocolate Profiterole

Madeleine

Lemon Tart

Apricot Clafouti

Macaroons

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Dinner Table

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Pricing based off of 90 minutes of continuous service. Additional service fee of \$150 for groups under 25 guests.

Born on the Bayou

\$ 88 per person

Mixed Whole Baby Lettuce, Julienne Vegetables, Cherry Tomatoes, Basil Vinaigrette, Blue Cheese Dressing

Crab, Tomato, Red Onion, Champagne Vinaigrette

French Bread

Chicken & Andouille Sausage Gumbo

Shrimp Creole

Sliced Prime Rib, Au Jus

Red Beans and Rice

Cajun Roasted Seasonal Vegetables

Collard Greens

Desserts: Creole Bread Pudding, Bourbon Sauce, Sugar Dusted Beignets, King Cake *a local favorite sourced from Louisiana, Georgia and Alabama*

Taste of the South

\$ 90 per person

Smoked Tomato Bisque

Kale Salad, Quinoa, Golden Raisins, Pecans, Apple, Cider Vinaigrette

Creamy Potato Salad

Carolina Coleslaw

Cornmeal Crusted Fried Catfish, Roasted Corn Relish

Shrimp, Grits, Andouille Cream Sauce

Roasted Chicken, Sorghum Glazed Root Vegetables, Benne Seeds

Slow Cooked BBQ Pork Ribs

Savannah Red Rice

Black Eyed Peas

Desserts: Mini Pecan Pies, Mini Key Lime Pies, Mini Apple Pies

Backyard Party

\$ 90 per person

Vegetarian Chili

Artisan Mixed Green Salad, Radish, Cucumber, Tomato, Pickled Onion, Peach Vinaigrette

Grilled Bratwurst, Beer Stewed Onions and Peppers, Grain Mustard

Citrus and Honey Glazed Salmon, Roasted Brussel Sprouts, Sorghum, Benne Seeds

Terrapin Beer Can Chicken, Sweet Potato, Roasted Peppers, Asparagus

Cherry Cola Glazed Pork Ribs

Vegetable Kabob, Tahini Dressing

Corn On the Cobb, Herb Butter

BBQ Baked Beans

Corn Bread Muffins

Desserts: Mini Key Lime Pies, Mini Pear Tarts, Mini Eclairs

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Dinner Table

Something Healthy

\$ 92 per person

Baby Iceberg Wedge, Bacon, Blue Cheese Crumbles, Tomato, Pickled Onions, Avocado Vinaigrette
Charred Green Beans, Tomato, Pine-Nuts, Lemon Vinaigrette
Roasted Mahi Mahi, Grilled Pineapple, Cipollini Onions, Lime, Chili Butter Sauce
Prestige Farms Roasted ½ Chicken, Roasted Squash, Zucchini, Tomato, Tarragon Butter
Honey-Peppercorn Glazed Beef Skirt Steak, Baby Potatoes, Roasted Peppers, Chimichurri
Whipped Sweet Potatoes with Roasted Banana
Seasonal Succotash
Charred Jumbo Asparagus, Lemon
Desserts: Mini Fruit Tart, Macerated Berry Shortcake, Mini Mousse Shots

Edge of Wild

\$ 105 per person

Bison Chili
Baby Kale, Roasted Beets, Butternut Squash, Pepitas, Poached Cranberries, Pickled Shallot Vinaigrette
Creamy Bacon and Pea Pasta Salad
Display of Cheeses and Charcuterie, Rustic Bread, House-Made Preserves,
Pickled Vegetables
Seared Rainbow Trout, Lemon, Sage Roasted Marble Potatoes
Espresso Rubbed Elk Loin, Bourbon-Braised Apples
Fig and Balsamic Glazed Roasted Quail
Wild Boar Ragout, Spätzle
Grilled Tri-Color Cauliflower Steaks
Aged Cheddar Grits
Roasted Baby Root Vegetables
Desserts: Mini Fruit Tarts, Mini Cheesecakes, Chocolate-Caramel Tart

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Plated Dinner

All Plated Dinners include iced tea, freshly brewed café Umbria coffee, decaffeinated coffee & assorted teas, dinner rolls & butter.

Salad

(Select 1 option for the entire group)

- ↻ Bouquet of Baby Greens, Red Pepper, Squash and Zucchini, Tomato, Lemon Thyme Dressing
- ↻ Roasted Beet Salad with Preserved Strawberries, Blue Cheese, Baby Greens, Almonds, Strawberry-Balsamic Dressing
- ↻ Spinach and Arugula Salad with Poached Cranberries, Goat Cheese, Orange Segments, Granola, Port Vinaigrette
- ↻ Artisan Mixed Greens, Kale, Quinoa, Sun-Dried Tomatoes, Goat Cheese, White Balsamic Dressing

Entrée

(Select 1 option for the entire group)

\$ 68 per person

- ↻ Herb Marinated Prestige Farms Chicken Breast, Whipped Yukon Golds, Heirloom Carrots, Pancetta-Mushroom Sauce

\$ 80 per person

- ↻ Red Wine Braised Beef Short Rib, Rosemary Potato Dauphine, Sorghum Glazed Brussel Sprouts, Grain Mustard Jus

\$ 85 per person

- ↻ Seared 6oz. Filet of Beef, Truffle Potato Puree, Onion Jam, Roasted Asparagus, Port Jus

\$ 72 per person

- ↻ Seared Salmon, Roasted Squash and Zucchini, Smoked Tomato, Bacon, Dill Beurre Blanc

\$ 82 per person

- ↻ Roasted Sea Bass, White Bean Cassoulet, Fennel-Onion Soubise

\$ 68 per person (vegetarian)

- ↻ Grilled Portobello Mushroom, Quinoa, Fennel-Onion Soubise, Roasted Squash and Zucchini, Smoked Tomato

Make 1 Selection from Each Category. Pricing listed below is for a (3) course dinner to include Salad, Entree, & Dessert selection. Additional service fee of \$150 for groups under 25 guests.

Dessert

(Select 1 option for the entire group)

- ↻ Triple Chocolate Mousse Cake, Raspberry Sauce
- ↻ Crème Brulee Tart, Salted Caramel Sauce
- ↻ Traditional NY Style Cheesecake, Macerated Berries
- ↻ Trio of Mini Desserts (Cheesecake, Tiramisu, Chocolate-Caramel Tart)

Enhancement - Plated Appetizers

\$ 15 per person

(Select 1 option for the entire group)

- ↻ Shrimp & Grits: Milled Grit Cake, Cajun-Cream Poached Jumbo Shrimp Andouille
- ↻ Caprese Salad of Burrata, Heirloom Tomato, Pesto, Balsamic Reduction
- ↻ Roasted Chicken Roulade, Roasted Corn Puree, Confit Tomato, Shallots, Chickpeas

****Consumption of raw or undercooked eggs, meat, or seafood may increase your risk to food borne illness.**

A 25% service charge of the meeting room rental, AV and total food and beverage revenue (plus all applicable taxes) will be added. This includes a 15% gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.

**** DUO ENTREE AVAILABLE; CONTACT CHEF FOR OPTIONS OF PERSONALIZED COMBINATIONS**

THE STARLING

404 892 6000

188 14th Street Atlanta, GA 30361

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Host Bar

Bartender REQUIRED for all Bars. Fee is \$150 per bartender for up to 4 hours. Charge of \$75 per bartender for each additional hour after 4 hours. 1 bartender for every 75 guests.

Standard Bar Package

LIQUOR

Smirnoff Vodka
Bombay Original Gin
Olmeca Altos Tequila
Cruzan Aged Light Rum
Dewars White Label Scotch
Old Forester Bourbon

BEER (please select 3)

Import & Craft:

- ↳ Corona
- ↳ Stella Artois
- ↳ Creature Comforts Tropicalia IPA
- ↳ Sweetwater 420

Domestic:

- ↳ Michelob Ultra
- ↳ Bud Light

WINE - Sommelier's Selection Of:

- (1) sparkling wine
- (2) white wines
- (2) red wines

Consumption Bar Pricing:

\$ 9 - consumption (beer)
\$ 12 - consumption (wine)
\$ 10 - consumption (liquor)

Open Bar Pricing:

\$ 22 - 1 hour bar per person
\$ 38 - 2 hour bar per person
\$ 50 - 3 hour bar per person
\$ 60 - 4 hour bar per person

***Beyond 4 hours of service, each additional hour is \$6 per person*

Deluxe Bar Package

LIQUOR

Kettle One Vodka
Bombay Sapphire Gin
1800 Reposada Tequila
Bacardi Superior Rum
The Glenlivet Scotch
Old Forester Bourbon
Seagrams VO Whiskey
Courvoiser Cognac

BEER (please select 3)

Import & Craft:

- ↳ Corona
- ↳ Stella Artois
- ↳ Creature Comforts Tropicalia IPA
- ↳ Sweetwater 420

Domestic:

- ↳ Michelob Ultra
- ↳ Bud Light

WINE - Sommelier's Selection Of:

- (1) sparkling wine
- (2) white wines
- (2) red wines

Consumption Bar Pricing:

\$ 9 - consumption (beer)
\$ 12 - consumption (wine)
\$ 12 - consumption (liquor)

Open Bar Pricing:

\$25 - 1 hour bar per person
\$48 - 2 hour bar per person
\$60 - 3 hour bar per person
\$75 - 4 hour bar per person

***Beyond 4 hours of service, each additional hour is \$6 per person*

Premium Bar Package

LIQUOR

Grey Goose Vodka
Hendricks Gin
Patron Silver Tequila
Bacardi Superior Rum
Johnnie Walker Black Scotch
Maker's Mark Personal Selection
Bourbon
Crown Royal Whiskey
Hennessey VS

BEER (please select 3)

Import & Craft:

- ↳ Corona
- ↳ Stella Artois
- ↳ Creature Comforts Tropicalia IPA
- ↳ Sweetwater 420

Domestic:

- ↳ Michelob Ultra
- ↳ Bud Light

WINE - Sommelier's Selection Of:

- (1) sparkling wine
- (2) white wines
- (2) red wines

Consumption Bar Pricing:

\$ 9 - consumption (beer)
\$ 12 - consumption (wine)
\$ 14 - consumption (liquor)

Open Bar Pricing:

\$ 28 - 1 hour bar per person
\$ 50 - 2 hour bar per person
\$ 66 - 3 hour bar per person
\$ 80 - 4 hour bar per person

***Beyond 4 hours of service, each additional hour is \$6 per person*

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Host Bar

Beer & Wine Only Package

BEER (please select 3)

Import & Craft:

- ↳ Corona
- ↳ Stella Artois
- ↳ Creature Comforts Tropicalia IPA
- ↳ Sweetwater 420

Domestic:

- ↳ Michelob Ultra
- ↳ Bud Light

WINE - Sommelier's Selection Of:

- (1) sparkling wine
- (2) white wines
- (2) red wines

Consumption Bar Pricing:

- \$9.00 - consumption (beer)
- \$12.00 - consumption (wine)

Open Bar Pricing:

- \$ 18 - 1 hour bar per person
- \$ 29 - 2 hour bar per person
- \$ 39 - 3 hour bar per person
- \$ 48 - 4 hour bar per person

***Beyond 4 hours of service, each additional hour is \$6 per person*

Non-Alcoholic Beverage Package

- (1) signature mocktail
- bottled water
- assorted Coca-Cola soft drinks
- assorted bottled juices

Open Bar Pricing

- \$ 12 - 1 hour bar per person
- \$ 18 - 2 hour bar per person
- \$ 24 - 3 hour bar per person
- \$ 30 - 4 hour bar per person

***Beyond 4 hours of service, each additional hour is \$6 per person*

Signature Cocktails

Charged on consumption per drink
Create your signature cocktail with our Hotel Midtown events team.

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Cash Bar

Bartender REQUIRED for all Bars. Fee is \$150 per bartender for up to 4 hours. Charge of \$75 per bartender for each additional hour after 4 hours. 1 bartender for every 75 guests. 1 cashier for every 75 guests. \$125 per cashier. Cash bar pricing is per drink and includes taxes and service charge in noted price.

Standard Bar Package

LIQUOR

Smirnoff Vodka
Bombay Original Gin
Olmeca Altos Tequila
Cruzan Aged Light Rum
Dewars White Label Scotch
Old Forester Bourbon

BEER (please select 3)

Import & Craft:

- ↳ Corona
- ↳ Stella Artois
- ↳ Creature Comforts Tropicalia IPA
- ↳ Sweetwater 420

Domestic:

- ↳ Michelob Ultra
- ↳ Bud Light

WINE - Sommelier's Selection Of:

(1) sparkling wine
(2) white wines
(2) red wines

Consumption Bar Pricing:

\$ 12 - consumption (beer)
\$ 16 - consumption (wine)
\$ 14 - consumption (liquor)

***Above pricing includes service charge & tax*

Deluxe Bar Package

LIQUOR

Kettle One Vodka
Bombay Sapphire Gin
1800 Reposada Tequila
Bacardi Superior Rum
The Glenlivet Scotch
Old Forester Bourbon
Seagrams VO Whiskey
Courvoiser Cognac

BEER (please select 3)

Import & Craft:

- ↳ Corona
- ↳ Stella Artois
- ↳ Creature Comforts Tropicalia IPA
- ↳ Sweetwater 420

Domestic:

- ↳ Michelob Ultra
- ↳ Bud Light

WINE - Sommelier's Selection Of:

(1) sparkling wine
(2) white wines
(2) red wines

Consumption Bar Pricing:

\$ 12 - consumption (beer)
\$ 16 - consumption (wine)
\$ 16 - consumption (liquor)

***Above pricing includes service charge & tax*

Premium Bar Package

LIQUOR

Grey Goose Vodka
Hendricks Gin
Patron Silver Tequila
Bacardi Superior Rum
Johnnie Walker Black Scotch
Maker's Mark Personal Selection
Bourbon
Crown Royal Whiskey
Hennessey VS

BEER (please select 3)

Import & Craft:

- ↳ Corona
- ↳ Stella Artois
- ↳ Creature Comforts Tropicalia IPA
- ↳ Sweetwater 420

Domestic:

- ↳ Michelob Ultra
- ↳ Bud Light

WINE - Sommelier's Selection Of:

(1) sparkling wine
(2) white wines
(2) red wines

Consumption Bar Pricing:

\$ 12 - consumption (beer)
\$ 16 - consumption (wine)
\$ 19 - consumption (liquor)

***Above pricing includes service charge & tax*

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Cash Bar

Beer & Wine Only Package

BEER (please select 3)

Import & Craft:

- ↳ Corona
- ↳ Stella Artois
- ↳ Creature Comforts Tropicalia IPA
- ↳ Sweetwater 420

Domestic:

- ↳ Michelob Ultra
- ↳ Bud Light

WINE - Sommelier's Selection Of:

- (1) sparkling wine
- (2) white wines
- (2) red wines

Consumption Bar Pricing:

\$ 12 - consumption (beer)

\$ 16 - consumption (wine)

***Above pricing includes service charge
& tax*

Mixed Nuts

\$ 25 per pound

Wasabi Peas

\$ 25 per pound

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Event Technology

Please contact Encore with any requests.

Rhoda M. Barachina
Sales Manager
mobile: 917.488.7439
Rhoda.Barachina@Encoreglobal.com

John Henley
Area Director, Venues - Encore
mobile: 678.602.6085
John.Henley@Encoreglobal.com

1-25 Wireless Users

\$ 30 per person per day
Superior Internet 4 Mb/s
\$ 20 per person per day
Simple Internet 2 Mb/s

26-50 Wireless Users

\$ 25 per person per day
Superior Internet 5 Mb/s
\$ 16 per person per day
Simple Internet 3 Mb/s

51-100 Wireless Users

\$ 17 per person per day
Superior Internet 10 Mb/s
\$ 13 per person per day
Simple Internet 5 Mb/s

100+ Users

contact psav, additional networking rates may apply

One Hardwired Internet Connection
\$ 190

Strategize \$ 855

55" lcd screen
contemporary stand
all cabling included

Project \$ 705

meeting room lcd projector
projection cart/stand
tripod screen
all cabling, extension cords, etc.

Project Greatness \$ 1,465

ballroom lcd projector
projection cart/stand
deluxe fastfold screen with drape
all cabling, extension cords, etc.

Help Yourself \$ 225

meeting room (tripod) screen
projection cart/stand
all cabling, extension cords, etc.

Amplify \$ 875

two powered speakers
(1) wireless microphone
4ch audio mixer
(2) speaker stands
all cabling, extension cords, etc.

Single Monitor Media Wall \$ 650

70"-80" LCD monitor
4k resolution
house sound system
AUX laptop connection
all cabling, extensions, etc.
whiteboard accessories

Dual Monitor Media Wall \$ 950

70"-80" LCD monitor
4k resolution
house sound system
AUX laptop connection
all cabling, extensions, etc.
whiteboard accessories

Drop Down Media Package - Single \$ 1,650

permanent roll down screen
10k lumen projector
ballroom house sound system
AUX laptop connection
all cabling, extension cords, etc.

Flipchart \$ 90

flipchart w/ post-it pad & 4 markers

Wireless Presenter \$ 62

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Event Technology

Conference Speakerphone
\$ 215

conference speakerphone - includes
phone line connection

Wired Microphone
\$ 68

wired microphone

Podium Microphone
\$ 84

podium microphone

Wireless Microphone
\$ 210

wireless microphone - lavalier

Wireless Microphone
\$ 210

wireless microphone - handheld

3-6 Channel Stereo Mixer
\$ 74

3-6 channel stereo mixer

12-16 Channel Digital Mixer
\$ 330

12-16 channel digital mixer

16-24 Channel Stereo Mixer
\$ 270

16-24 channel stereo mixer (PSAV
operator required)

Podium Lighting Package
\$ 600

podium lighting package (2 lights)

Stage Wash Lighting
\$ 705

stage wash lighting package

Led Uplights, Each
\$ 65

LED uplights, each

Power Strip
\$ 42

Power strip & extension package

Charging Station
\$ 250

6ft

Pricing is in effect as of January 1, 2021, and is subject to change without notice. Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation. All Encore solutions may be subject to our property's standard service fee. Above prices do not reflect labor charges, which may apply. All rates are subject to applicable sales tax.

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