



# THE STARLING

CURIO COLLECTION  
by Hilton™





## At The Heart Of Midtown Begins Your Happily Ever After.

**The Starling** is where beautiful moments bloom, as we dedicate ourselves to make your special day soar in one of the city's most inspiring and beautiful neighborhoods. Vibrant spaces and bold romantic touches, such as love letter and floral details throughout the hotel, all perfectly embellish your dynamic love story. There isn't a more unforgettable romance like yours, just as The Starling couldn't be a more unforgettable place in which your celebration shines.





# Your Best Day Blooms Here

With our assistance and offerings, your perfect wedding awaits.

## CEREMONY

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- **Muse 1** - a blank canvas that transforms into any style
- **Altair** - an elegant ballroom with penthouse views
- **Sequoia** - our most expansive and sparkling space
- **The Yard** - for an intimate and hip outdoor ceremony

## FOUR-HOUR OPEN BAR

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- Four passed bites
- Standard bar package
- First Course: choice of plated salad
- Second Course: choice of plated entree
- Cake-cutting and table-side service, including coffee and hot tea
- Hotel banquet and décor: linen-less tables, banquet chairs, china, flatware, silverware, glassware, votive candles, dance floor and staging

## BUT WAIT, THERE'S MORE...

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- Complimentary suite and valet parking for the Newlywed Couple the night of the wedding
- Hotel Rewards points based on actual banquet food, beverage and room rental spend
- Menu tasting for the engaged couple within two months of wedding date
- Courtesy wedding room block at discounted rates for guests







Where It  
All Begins



# The Yard

Host an intimate outdoor ceremony in a hip, urban space featuring a mural showcasing all things Atlanta.

**SEATING**  
Up to 40 guests

**SPACE**  
990 sq. ft.



# Altair

Imagine glittering views of the city from our elegant 27th floor ballroom. The chicest penthouse ceremony in the city.

**SEATING**  
Up to 250 guests

**SPACE**  
3,774 sq. ft.



THE STARLING

# Muse 1

The perfect blank canvas with neutral colors and hints of champagne glimmer. Simply or elaborately transform this space into the ceremony of your dreams.

**SEATING**  
Up to 200 guests

**SPACE**  
3,045 sq. ft.



# Sequoia

Turn the heads of a few hundred of your closest friends and loved ones. The sparkling lights, wall sconces and mirrors create a romantic, intimate ambiance in this expansive space.

**SEATING**  
Up to 500 guests

**SPACE**  
9,374 sq. ft.

# Soaring Into Celebrations

One-hour cocktail reception includes your selection of four passed bites below.

## PASSED CANAPES

### COLD

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- Smoked Tomato, Mushroom, Caramelized Onion, Goat Cheese Crostini
- Citrus Poached Shrimp with a Pineapple-Jalapeno Cocktail Sauce
- Curry Chicken Salad in a Savory Sesame Cone
- Heirloom Tomato Gazpacho with Marinated Cucumber

### HOT

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- Tandoori Chicken Satay with Mint-Lemon Crème Fraiche
- Crispy Asiago Wrapped Asparagus, Sweet Chili Sauce
- Spicy Vegetable Pakora, Chili Aioli
- BBQ Spiced Beef Satay with Chimichurri

## ENHANCED CANAPES

Replace included bite with an enhanced bite at \$3 per piece. Enhanced bites available to add at \$10 per piece

### COLD

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- Tuna Tartare, Ginger-Soy Dressing, Crispy Wonton
- Smoked Duck Breast, Blue Cheese, Cabernet Jam, Rosemary Crisp

### HOT

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- Beef En Croute with Horseradish Cream
- Jumbo Lump Crab Cake with Whole Grain Mustard Tartar Sauce

## THE STARLING





# Refreshments

A blossoming bar is included in the wedding package. Elevated spirits and additional beverage options are available at an additional cost.

## STANDARD BAR

- Smirnoff Vodka
- Bombay Original Gin
- Olmeca Altos Tequila
- Cruzan Ages Light Rum
- Dewars White Label Scotch
- Old Forester Bourbon
- Corona
- Stella Artois
- Creature Comforts Tropicalia IPA
- Michelob Ultra
- Bud Light
- Sommelier's Selection:  
Two red wines  
Two white wines

## DELUXE BAR

- Kettle One Vodka
- Bombay Sapphire Gin
- 1800 Reposado Tequila
- Bacardi Superior Rum
- The Glenlivet Scotch
- Old Forester Bourbon
- Seagrams VO Whiskey
- Courvoisier Cognac
- Corona
- Stella Artois
- Creature Comforts Tropicalia IPA
- Michelob Ultra
- Bud Light
- Sommelier's Selection:  
Two red wines  
Two white wines

## PREMIUM BAR

- 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
- Corona
- Stella Artois
- Creature Comforts Tropicalia IPA
- Michelob Ultra
- Bud Light
- Sommelier's Selection:  
Two red wines  
Two white wines

## THE STARLING



## CHAMPAGNE ADDED TO BAR

- House selection
- Perrier-Jouet Grand Brut
- Veuve Clicquot Brut, Yellow Label, France

## SIGNATURE COCKTAIL

- Prepared with Wonderful brand spirits
- Prepared with Spectacular brand spirits
- Prepared with Marvelous brand spirits

## TABLESIDE WINE SERVICE

- Sommelier's Selection
- Enhanced options priced based on selection





# Creative Catering

Wedding package includes one plated salad and up to three total entrée selections. An appetizer may be added at additional cost

## PLATED SALAD

- 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

## APPETIZER ENHANCEMENT

- Shrimp & Grits: milled grit cake, Cajun-cream poached jumbo shrimp, andouille
- Roasted chicken roulade, roasted corn puree, confit tomato, shallot chickpeas

## PLATED DINNER ENTRÉE

- Seared 6oz. filet of beef, truffle potato puree, onion jam, roasted asparagus, port jus
- Herb marinated prestige farms chicken breast, whipped Yukon golds, heirloom carrots, pancetta-mushroom sauce
- Red wine braised beef short-rib, rosemary potato dauphine, sorghum glazed brussels sprouts, grain mustard jus
- Seared salmon, roasted squash and zucchini, smoked tomato, bacon, dill beurre blanc
- Roasted sea bass, white bean cassoulet, fennel-onion soubise
- Grilled portobello mushroom, quinoa, fennel-onion soubise, roasted squash and zucchini, smoked tomato



# The Flourishing Touches

## NEWLYWED SUITE

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Following your reception, the newlywed couple (with 100+ guests) may enjoy a complimentary suite the night of the wedding and overnight valet parking for one vehicle.

## VENDOR & KIDS MEALS

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Children's meals are available for children 12 years and younger. Options at a \$35 price point will be discussed during the tasting experience. Vendor meals are offered at a discounted price of \$50 for two-course hot plated dinner, served in a private space.

## PARKING

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We provide valet parking for all events. Day and event parking is available at a reduced rate when paid by and posted to the client's master account.

## BARTENDER & ATTENDANT & COAT CHECK FEES

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Bartenders are required for all bars at the ratio of one bartender for every 75 guests. Bartender, Attendant and Coat Check fees are \$150 each for up to 4 hours of service. Additional hours at the rate of \$75 each for each additional hour. Coat Check Attendants are required for events October 1 - February 28.

## WEDDING CEREMONY & REHEARSAL

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Day-of use of the contracted event space includes 3 hours (for set-up, ceremony service, and tear-down. The hotel's set-up includes placement of the chairs and staging. Day prior use includes 1-hour rehearsal for the bridal party walk. Rehearsal space will be contracted as To Be Determined (TBD) with a dedicated space confirmed 7 days prior to the event date.

## REWARDS PROGRAM POINTS

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Earn points per event on eligible room, banquet food, beverage, rental and audio/visual charges (1 point per \$1 USD) paid by and posted to the client's master account.

## ENTRÉE PRICING

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Multiple entrée selections are limited to three total selections and the highest price will prevail to determine the wedding package cost and charged based on the final guarantee.

## MENU TASTING

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Tastings are included for all weddings over 75 guests and planned 45-60 days prior to the event. Bites are not included during this experience. Tastings are planned for two guests Monday-Friday at 11:30am; additional individuals may be added at an extra charge of \$75 per person.

## SERVICE CHARGE & TAX

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All food, beverage and room rental is subject to a 25% taxable service charge. Current sales tax is 8.9%

## DEPOSITS & PRE-PAYMENT

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Each event requires a 25% non-refundable deposit due at the signing of the contract. All events are required to be paid in full within three business days prior to the event date by way of pre-payment schedule outlined in the contract. Payment may be made by credit card, certified check, cash or wire transfer.

## FINAL GUARANTEE

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A guaranteed number of guests attending your event is required by noon, three business days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. The hotel cannot be responsible for any greater than a 3% increase above the guarantee the evening of the event. If no guarantee is given, the original number of guests contracted will be used for billing.

## COURTESY ROOM BLOCK

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We are pleased to offer a courtesy room blocks of up to 20 rooms on Friday and Saturday evenings at a discount for the event guests, based on availability. A personalized reservation website will be created, and rooms will be able for guests to reserve until four weeks prior to the wedding.







