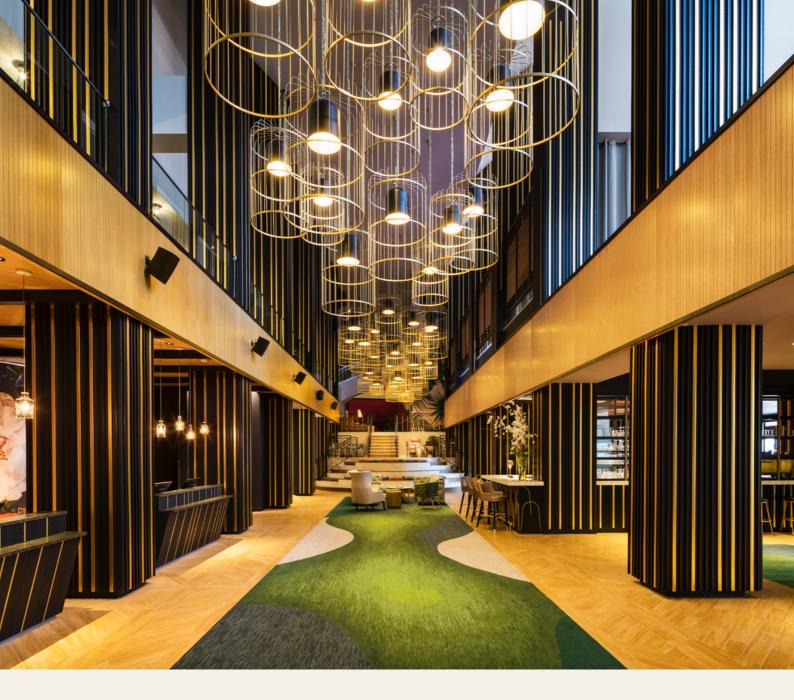


THE STARLING



About

Located in Midtown, at the center of Atlanta's cultural, innovation, and arts scene, The Starling is the most unique, energized offering for a diverse audience of business and leisure guests, Atlanta locals, and group events. Here, modern amenities and a polished experience meets authentic personality and true character. Much like the city of Atlanta, our history is layered and ever-changing. We embody our city's edge and energy, while infusing a bold sense of bespoke consideration for the next generation of traveler.

Our location is at the center of it all, on Atlanta's Main & Main; we identify both physically and emotionally to the neighborhood that we call home. We gain a sense of liveliness and spirit from our community and connect people to the city as well as to one another through events, activations, and programming. Inside, guests find a buzzing atmosphere and vibrant public spaces that connect to the dynamic texture of our local culture. With a distinctive sense of depth, we balance openness with intrigue. We are welcoming towards all but maintain an air of mystery; a lush garden of discovery that unfolds as our spaces are explored.



Your Day, Your Way

You have been waiting for the perfect wedding. We are here to make it happen.

Ceremony

Ceremony event space rental is in addition to the wedding package price. Please see the next page for both indoor and outdoor space options and pricing.

Wedding Reception Package

Includes: Four passed bites Five-hour open bar; Wonderful bar package First Course: choice of plated salad Second Course: choice of plated entree Champagne toast 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 even more ...

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

Wedding package prices beginning at \$150 per person

Per person price is determined by the entrée selection



Vows that Wow

Ceremony event space rental includes use of the event space the day-of the wedding, and the day prior for rehearsal.

Escape Patio | \$1,000

Host an intimate outdoor ceremony in a hip, urban space featuring a mural showcasing all things Atlanta. Ceremony seating for up to 40 guests (990 sq. ft.)

Studio 1 | \$1,500

The perfect blank canvas with neutral colors and hints of champagne glimmer. Simply or elaborately transform this space into the ceremony of your dreams. Ceremony seating for up to 200 guests (3,045 sq. ft.)

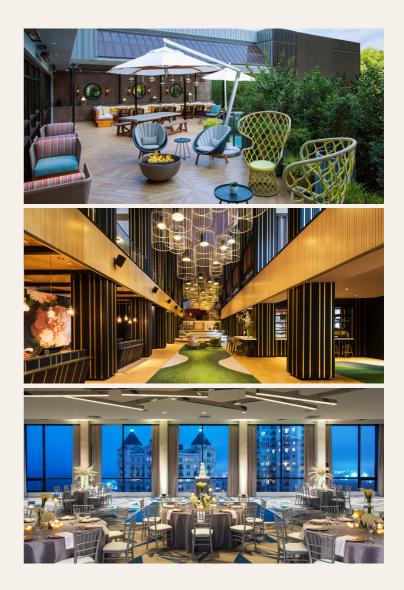
Great Room | \$1,500

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.

Ceremony seating for up to 500 guests in (9,374 sq. ft.)

Altitude | \$2,500

Host an intimate outdoor ceremony in a hip, urban space featuring a mural showcasing all things Atlanta. Ceremony seating for up to 40 guests (990 sq. ft.)





Ignite the Night

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

Passed Canapes

Cold

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

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

Hot

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

Beverage & Food and Room Rental pricing excludes 25% taxable service charge and 8.9% sales tax.

Additional fees apply for added or upgraded items and will be discussed during your wedding consultation.

(1) Tray pass server required for every (50) guests. Fees apply for tray pass attendants, action station attendants and culinarians as needed.

All food and alcohol must be served by the hotel and no outside food is allowed without prior approval by the hotel with appropriate insurance and licenses.



Get in the Mix

The Wonderful Bar and a House Champagne toast are included in the wedding package. Elevated spirits and additional beverage options are available at an additional cost.

Standard Bar

(Included) 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

Deluxe Bar | \$15

(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 | \$20

Grev 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

Campagne Toast

House champagne included in package Perrier-Jouet Grand Brut \$5 Veuve Clicquot Brut, Yellow Label, France \$8

Signature Cocktail

Prepared with Wonderful brand spirits \$14 Prepared with Spectacular brand spirits \$16 Prepared with Marvelous brand spirits \$18

Champagne Added to Bar

House selection \$8 Perrier-Jouet Grand Brut \$12 Veuve Clicquot Brut, Yellow Label, France \$16

Table-side Wine Service

Sommelier's Selection \$20 Enhanced options priced based on selection

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Time to Shine

Wedding package includes one plated salad and up to three total entrée selections. An appetizer may be added at an 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 \$16
- Roasted chicken roulade, roasted corn puree, confit tomato, shallot chickpeas \$14

Plated Dinner Entrée

- Seared 6oz. filet of beef, truffle potato puree, onion jam, roasted asparagus, port jus \$170
- Herb marinated prestige farms chicken breast, whipped Yukon golds, heirloom carrots, pancetta-mushroom sauce \$150
- Red wine braised beef short-rib, rosemary potato dauphine, sorghum glazed brussels sprouts, grain mustard jus \$167
- Seared salmon, roasted squash and zucchini, smoked tomato, bacon, dill beurre blanc \$155
- Roasted sea bass, white bean cassoulet, fennel-onion soubise \$163
- Grilled portobello mushroom, quinoa, fennel-onion soubise, roasted squash and zucchini, smoked tomato \$152

Beverage & Food and Room Rental pricing excludes 25% taxable service charge and 8.9% sales tax.

Additional fees apply for added or upgraded items and will be discussed during your wedding consultation.

⁽¹⁾ Tray pass server required for every (50) guests. Fees apply for tray pass attendants, action station attendants and culinarians as needed.

All food and alcohol must be served by the hotel and no outside food is allowed without prior approval by the hotel with appropriate insurance and licenses.



All the Details

Newlywed Suite

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

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 a two-course hot plated dinner, served in a private space.

Parking

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, and Coat Check

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

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.

Courtesy Room Block

We are pleased to offer a courtesy room block 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.

Entrée Pricing

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

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

Service Charge & Tax

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

Deposits & Pre-Payment

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 the pre-payment schedule outlined in the contract. Payment may be made by credit card, certified check, cash or wire transfer.

Final Guarantee

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.

Rewards Program Points

Earn points per event on an 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.