

INBALANCE MEETINGS

AT **NOVOTEL**
SYDNEY DARLING HARBOUR

An aerial photograph of the Sydney city skyline, focusing on the Darling Harbour area. The image shows a dense cluster of skyscrapers and modern buildings along the waterfront. The water is a deep blue, and the sun is low in the sky, creating a warm, golden glow. The Sydney Tower Eye is visible on the right side of the skyline. In the foreground, a bridge spans the water, and a Ferris wheel is visible near the bottom center. The overall scene is a vibrant and detailed representation of the Sydney cityscape.

NOVOTEL

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ABOUT NOVOTEL SYDNEY ON DARLING HARBOUR

100 MURRAY STREET, DARLING HARBOUR NSW 2000



Located in the heart of Sydney's vibrant waterfront, Novotel Sydney on Darling Harbour offers the ultimate urban retreat with 525 stylish rooms, including 16 suites.

Enjoy spectacular views of Darling Harbour and the Sydney city skyline from our spacious guestrooms and recently transformed restaurant and bar, The Ternary, and event spaces.

The hotel offers event spaces for residential meetings up to 200 and cocktail events up to 600 in the unique Ternary on Darling Harbour event space, ensuring a memorable experience with stunning views.

Just moments away from the CBD and next door to the world-class International Convention Centre Sydney, the hotel is perfect for business and leisure travellers alike. We prioritise eco-friendly practices, emphasising energy efficiency and the elimination of single-use plastics.



PRIVATE @ THE TERNARY

A sophisticated private dining space featuring elegant design, flexible layout, and ambient lighting. Ideal for events or executive gatherings, it offers tailored menus and attentive service, ensuring a refined and memorable experience.

LOBBY & CHEMNEY LOUNGE

The hotel's soaring lobby is an inviting and harmonious open space, featuring white leaf-shaped panels on the ceiling and oversized sofas. This lifestyle hotel balances eclectic details with public spaces filled with light and energy, allowing guests to enjoy floor-to-ceiling views of the city skyline and expansive outdoor terraces.



OUR SPACES

With a series of inspiring spaces along with spectacular views and outdoor terrace areas, our selection of meeting & event spaces located on level 1 will allow your guests to have an opportunity to pause and reflect on what creates balance in this fast-paced and demanding world. Our spacious meeting rooms, filled with natural light, will help each guest feel more engaged and inspired to contribute actively to the event agenda.

To view our spaces in detail, click the heading on each space or visit our [virtual tour](#).

Hunter Rooms

209 m2 area

Max capacity 200 guests



Barossa Room

123 m2 area

Max capacity 130 guests



Yarra Room

64 m2 area

Max capacity 50 guests



Mclaren Room

56 m2 area

Max capacity 40 guests



Riverina Room

33 m2 area

Max capacity 10 guests



Hastings Room

25 m2 area

Max capacity 12 guests



Mudgee Room

25 m2 area

Max capacity 12 guests



Chemney Lounge

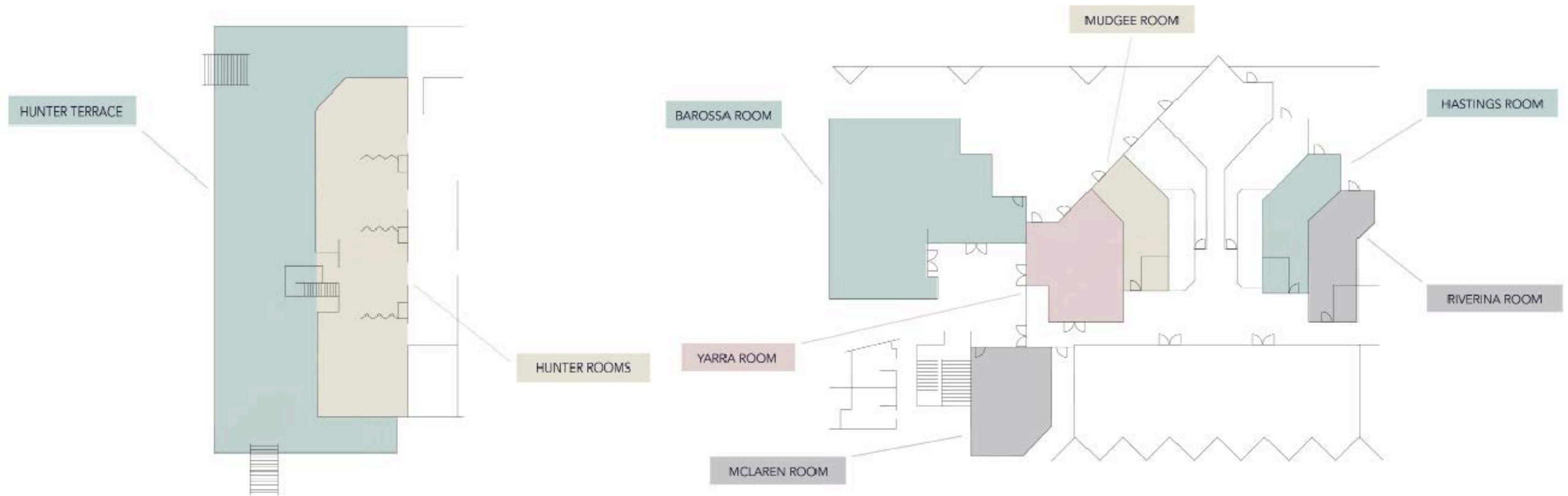
160 m2 area

Max capacity 100 guests



FLOOR PLANS

Level 1 meeting & event spaces include the Hunter & Barossa rooms and terraces, as well as the Yarra, McLaren, and our three boardrooms: Mudgee, Hastings, and Riverina rooms. These inspiring spaces offer spectacular views and outdoor terrace areas, allowing guests to pause, reflect, and feel more engaged in the event.



CAPACITY CHART

| Room Name | Area (m²) | Height (m) | U-Shape | Classroom | Boardroom | Theatre | Cocktail | Banquet | Cabaret |
|--------------------|-----------|------------|---------|-----------|-----------|---------|----------|---------|---------|
| Hunter Room 1-4 | 209 | 3.3 | 75 | 114 | 78 | 220 | 200 | 140 | 117 |
| Hunter Room 1 | 60 | 3.3 | 18 | 36 | 21 | 40 | 50 | 40 | 36 |
| Hunter Room 2 | 46 | 3.3 | 15 | 18 | 15 | 40 | 40 | 30 | 27 |
| Hunter Room 3 | 35 | 3.3 | 15 | 18 | 15 | 30 | 30 | 20 | 18 |
| Hunter Room 4 | 68 | 3.3 | 18 | 30 | 21 | 50 | 50 | 40 | 36 |
| Hunter Terrace * | 274 | - | - | - | - | - | 200 | - | - |
| Barossa Room | 123 | 2.7 | 36 | 78 | 30 | 126 | 140 | 80 | 72 |
| Yarra Room | 64 | 2.7 | 21 | 33 | 20 | 54 | 50 | 50 | 45 |
| McLaren Room | 56 | 2.7 | 15 | 18 | 14 | 28 | 40 | 20 | 18 |
| Mudgee Boardroom | 25 | 3.2 | 15 | 12 | 14 | 28 | - | 20 | 18 |
| Hastings Boardroom | 25 | 3.2 | 15 | 12 | 14 | 28 | - | 20 | 18 |
| Riverina Boardroom | 33 | 3.2 | - | - | 13 | - | - | - | - |
| Chemney Lounge | 160 | 5.79 | - | - | - | - | 100 | - | - |
| The Ternary | 544 | 5.5 | - | - | - | - | - | 190 | - |



AUDIO VISUAL

The Encore Event Technologies on-site Audio Visual Services Manager will provide technical specifications, competitive quotation and advice on a comprehensive product and service range to suit your business event:

- Installed in-room audio visual systems
- Floor plans which include seating and audio visual for your event
- Creative content development
- Technical production management
- Full range of audio systems
- Creative content development
- Technical production management
- Full range of audio systems
- Stage and draping
- Intelligent lighting and LED lighting systems
- Conference delegates participation and interaction – audience response
- Video and audio recording
- Video conferencing, webcasting, livestreaming
- Video on demand (VOD) Encore Event Technologies will accurately set up on time, meet and greet you to launch your event and be on hand throughout the day.

We commit to ensure your event is a success and will impress your audience. To discuss audio visual requirements for your conference or meeting, please email Novotelsydneydarlingharbour@encore-anzpac.com





Conference Packages & Add Ons

Full Day Conference Package

Half Day Conference Package

CONFERENCE PACKAGE INCLUDES

- Arrival tea and coffee (selection of Nespresso coffee blends, Dilmah quality teas, hot chocolate and fresh whole fruit) with a bowl of fresh whole fruit.
- Morning tea/coffee (selection of Nespresso coffee blends, Dilmah quality teas, hot chocolate and fresh whole fruit) with Chef's selection of two break items; 1 savoury and 1 sweet
- Nurture Yourself buffet lunch served in The Ternary Restaurant
- Afternoon tea/coffee (selection of Nespresso coffee blends, Dilmah quality teas, hot chocolate and fresh whole fruit) with Chef's selection of two break items; 1 savoury and 1 sweet.
- Notepads, pens, iced water, whiteboard, flip chart • Main conference room hire from 8am to 5pm daily, access from 7:00am

**Minimum numbers apply to waive room hire



Additional Options Per Person

These additional items can be served at any time of the day to boost energy and increase productivity. Please note these are an additional cost.

Arrival Tea & Coffee

Continuous Tea & Coffee

Fruit Juice (Choice of Orange, Pineapple, Apple)

Wake up Balanced or Afternoon Tea Pick Me Ups

Healthy or Naughty but Nice Treats

Fuel Yourself With An All Day Coffee Cart

- A minimum of 30 attendees is required in order to hire the coffee cart.
- Pricing is available upon request.

Lunches

Nurture Yourself Buffet Lunch in The Ternary

(Included in Day Delegate Package or additional charge per person if sold separately)

- Chef's selection of 5 hot dishes
- Chef's selection of 3 cold dishes
- 3 vibrant styled salads
- Fresh seasonal sliced fruits, nuts and selection of Australian cheeses
- Selection of Nespresso coffee blends, Dilmah quality teas and fruit juice

Nurture Yourself Working Lunch

(Additional charge per person for the Day Delegate Package or if sold separately)

- Chef's selection of gourmet wraps, multigrain or wholemeal sandwiches
- 1 hot dish selection
- 2 vibrant styled salads
- Fresh seasonal sliced fruits, nuts and selection of Australian cheeses
- Selection of Nespresso coffee blends, Dilmah quality Teas and juice



Post Events

(Chef's Selection)

Post Event Chef's Selection

(60 minutes, no minimum numbers) Your guests can relax post event with a 1 hour social networking event that includes 2 hot & 2 cold canapes accompanied with a 1 hour beverage package.

Post Event Cocktail Master Class

(60 minutes, minimum 6 guests - maximum 24 guests)

Your guests will have fun, relax and learn the art of cocktail making with our resident mixologist. The class includes one hour of mixology creating two signature cocktails, along with a selection of savoury bar snacks. Add on a charcuterie or cheese board for an additional charge per person.

Post Event Cheese & Wine

(30 minutes, no minimum numbers)

Your guests can relax with a glass of cellar selection wine in hand while you sample a selection of four delicious Australian and Imported cheeses.

****The Post Event add ons must be booked in conjunction with Day Delegate Packages and small day meetings.**





Belcolade
THE REAL BELGIAN CHOCOLATE

Nutella®

Breakfast

Plated Breakfast

(no minimum numbers)

- Scrambled eggs with English bacon, chicken & thyme sausage, compote of tomato and roasted field mushrooms, sourdough bread
- Selection of sliced seasonal fruit
- Fresh baked croissants
- Danish pastries
- Chilled juice

Additional charge for alternate serve

Grab N Go

(minimum 15 people)

- Mini quiches
- Sliced mixed fruit platter
- Mini yoghurts or bircher muesli pots
- Bakery selection - mini ham and cheese croissants, pastries, muffin and donuts
- Juice of the day
- Selection of Nespresso coffee blends and Dilmah quality teas

Full Buffet Breakfast

(minimum 15 Guests)

- Continental items
- Scrambled eggs
- Grilled English bacon
- Chicken & thyme sausages
- Oven roasted roma tomatoes with rubbed oregano
- Fried chat potatoes in sea salt and pickled thyme
- Selection of Nespresso coffee blends and Dilmah quality teas





Dinner Event Space

Plated Set Menu

2 course

(Choice of Entree & Main or Main & Dessert with dinner roll to start)

3 course

(Choice of Entree, Main & Dessert with dinner roll to start)

Plated Alternate Serve Menu

2 course

(Two choice of Entree & Main or Main & Dessert with dinner roll to start)

3 course

(Two choice of Entree, Main & Dessert with dinner roll to start)

Buffet Menu

Classic Buffet Menu

(minimum 20 people)

Seafood Add-Ons with additional charge.

***Beverages are not included.*



Dinner The Ternary

Plated Set Menu

2 course

(Choice of Entree & Main or Main & Dessert with naan bread to start)

3 course

(Choice of Entree, Main & Dessert with naan bread to start)

Plated Alternate Serve Menu

2 course

(Choice of Entree & Main or Main & Dessert with naan bread to start)

3 course

(Choice of Entree, Main & Dessert with naan bread to start)

Sides, Select Two (additional charge)

Buffet Menu

The Ternary Buffet Menu

(Minimum 20 people)

Seafood Add-Ons with additional charge

***Beverages are not included.*



Cocktail Making Classes

Minimum 6 people - maximum 24 people)

Your guests will have fun, relax and learn the art of cocktail making with our resident mixologist. The class includes one hour of mixology creating two signature cocktails, accompanied by 2 chef selection food items.

Cocktail Canapes

Choose from a selection of substantial, hot and cold canapés as per below

Pre-Dinner Rendezvous Package

(30 minutes)

2 hot canapé, 2 cold canapés and 30 minutes Gold drinks package

Evening Soirée Package

(1 hour)

3 hot canapés, 3 cold canapés and 1 hour Gold drinks package

Deluxe Canapé Package

2 Hour Canapé

1 substantial, 3 hot canapés, 3 cold canapés and 2 hour Gold drinks package

3 Hour Canapé

2 substantial canapé, 4 hot canapés, 3 cold canapés and 3 hour Gold drinks package

4 Hour Canapé

2 substantial canapés, 4 hot canapés, 5 cold canapés and 4 hour Gold drinks package

Additional Substantial Canapés

Additional Hot, Cold or Dessert Canapés



Platters

(Serves 6 to 8 guests)

Slider Platter

Selection of pulled pork sliders, haloumi, roasted peppers and mini steak sandwiches

Party Platter

Mini meat pies, sausage rolls and prawns wrapped in brick pastry with homemade tomato compote

Satay Platter

Chicken, lamb and prawn satay with micro coriander and fried shallots

Antipasto/Charcuterie Platter

Marinated Italian vegetables with mixed charcuterie, a selection of dips and grilled sour dough bread

Cheese Platter

Selection of local and imported cheeses with quince paste and a selection of crackers

Fruit Platter

A selection of seasonal, fresh cut fruits



Indian Platter

Lamb kofta, spinach and onion pakora and potato samosa with mint and mango yoghurt

Japanese Platter

Takoyaki (Octopus ball with teriyaki sauce and Bonito flake), tempura prawn, chicken karaage, vegetable gyoza

Asian Platter

A trio of steam dim sim with chilli and soya

Texas Platter

Southern Texan smoked pork ribs, burnt ends, chicken wings, smoked brisket sliders with coleslaw

Live Stations

Thai Noodle Station

Rice noodles, with Vegetables and selection of prawns, chicken and fried tofu, nam jim dressing (Gf)

Oyster Shucking Station

Selection of Sydney rock and Pacific oysters served natural accompanied by shallot & red vinegar dressing (GF)

Roast Station

Choose between Beef, Lamb or Porchetta served with chimichurri or jus lie (GF)



Beverage Packages

Gold Package

1 hour
2 hours
3 hours
4 hours

Platinum Package

1 hour
2 hours
3 hours
4 hours

*Additional 30 minutes per package, additional costs.

**We can provide beverages on consumption or a cash bar depending on your preference (subject to availability).*

**Each package has a selection of beer, wine, soft drink and juice.*

**For any beverage package purchased longer than 1 hour, you will be required to order food to accompany the service as part of our responsible service of alcohol (RSA) policy.*



The background of the image features a light, airy pattern of soft, greyish-blue shadows of leaves and branches, scattered across the white background, creating a natural and serene atmosphere.

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