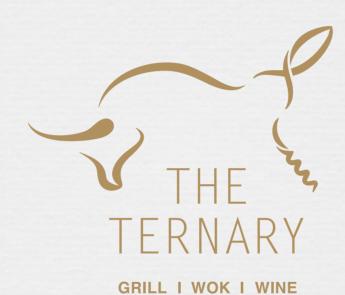
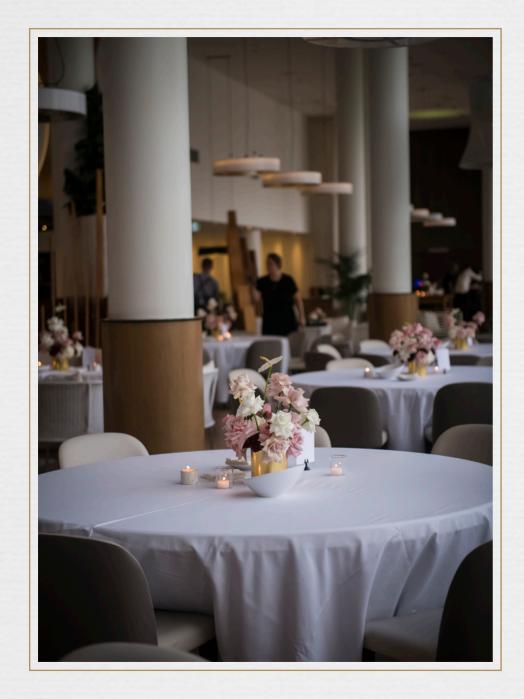
#darlingharbour



#eventsbytheternary



The Ternary on

Darling Harbour is a

landmark event venue with

floor to ceiling views of the

iconic Sydney skyline

from every event space.

The Ternary comes alive at night to give an experience like no other with two bustling open kitchens creating and plating fresh seasonal produce into contemporary dishes from Australia and around the world.

The Ternary derives its name from the Latin word for three. Three of the best combined to create distinctive menus designed to be shared or served for guests from 20 to 600 people.

Introducing our three like no other Our Grill, Wok & Wine

OUR SPACES









The Ternary

Our premier space available for exclusive private use accommodates 600 guests cocktail style or 220 for a sit-down event.

Captains Lounge

Our semi-private space with wrap around curtain for 18 guests to enjoy a two or three course set menu served alternate.

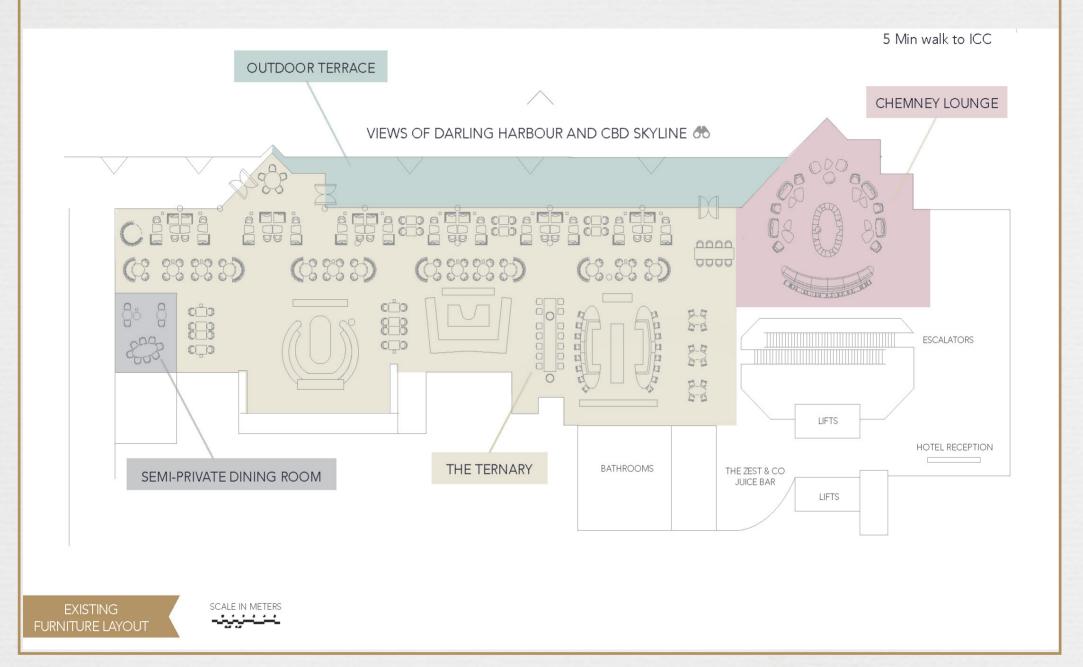
Chemney Lounge

Warm and inviting cocktail space overlooking Sydney skyline ideal for cocktail and canapé soirees for 100 guests.

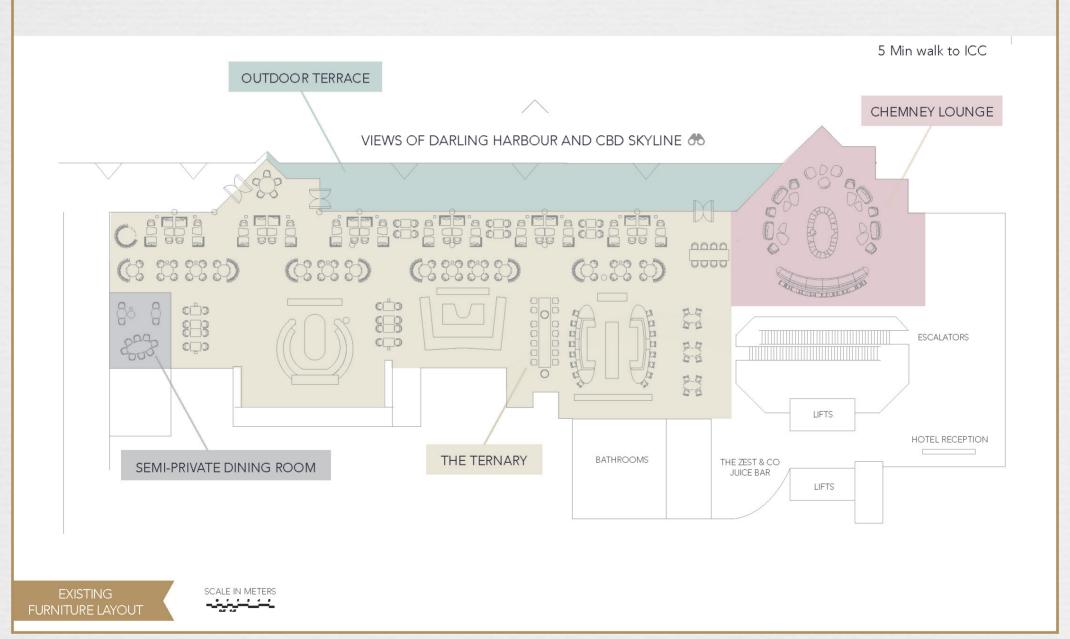
The Ternary
Terrace

A green oasis with breathtaking views over Darling Harbour for 22 sit-down or 80 stand-up.

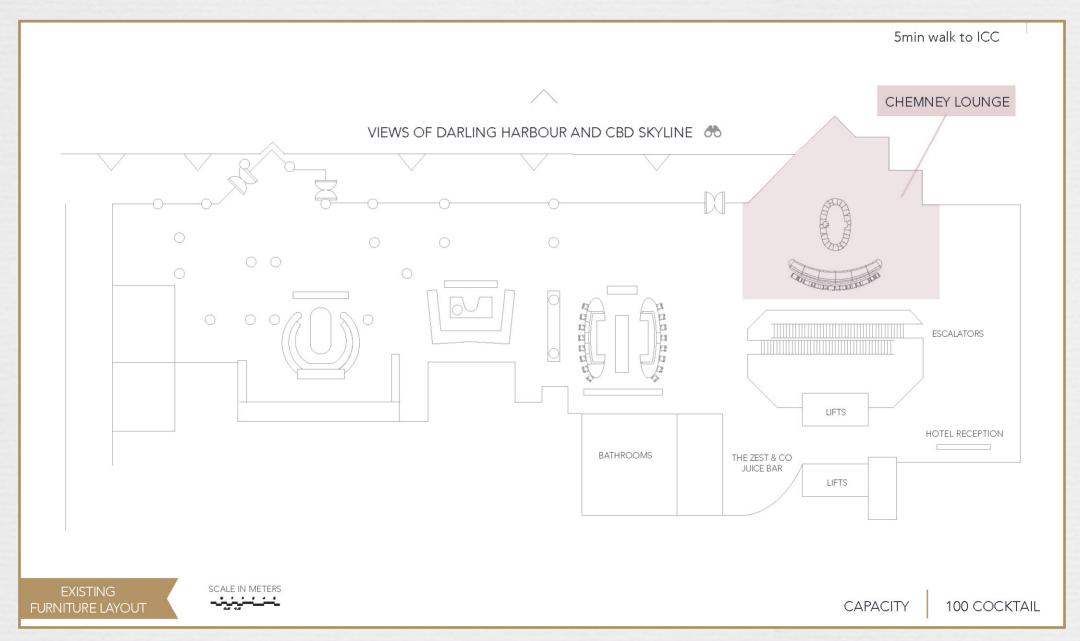
EVENT SPACES



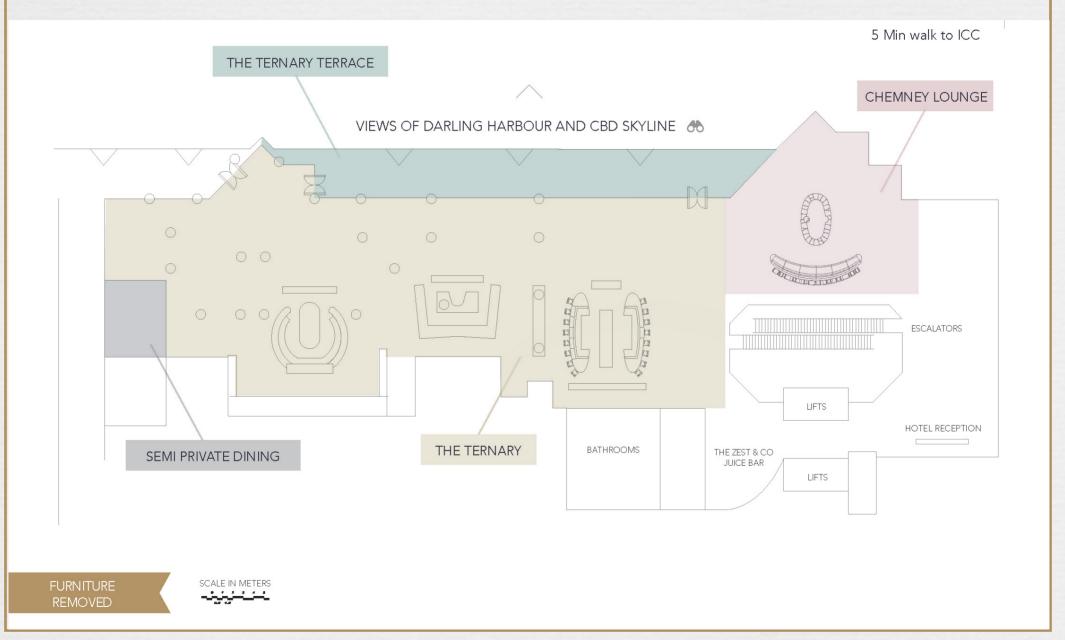
EXCLUSIVE EVENT SPACE

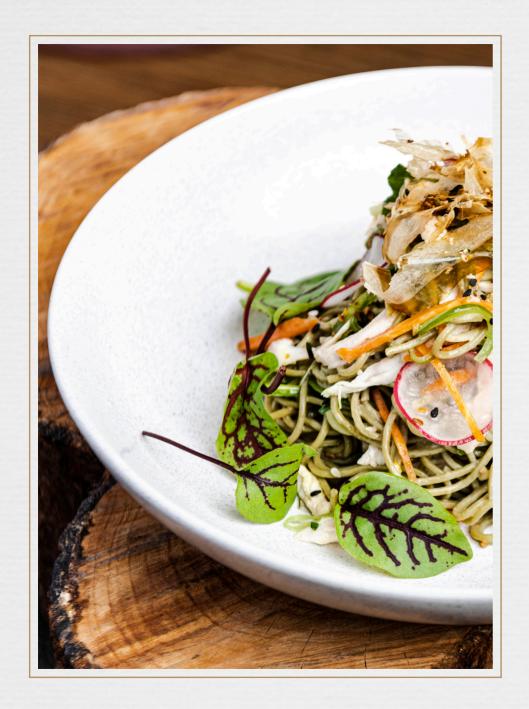


THE CHEMNEY LOUNGE



ALL EVENT SPACES





MENU PACKAGES

Alternate Serve Sit-Down

Two Course - \$78pp | Three Course - \$88pp

Six Course Degustation Menu

Maximum 30 guests - \$95pp

Canapé Menu

Minimum 25 - Maximum 600 guests

2 hours \$98 pp - 3 hot | 3 cold | 1 substantial

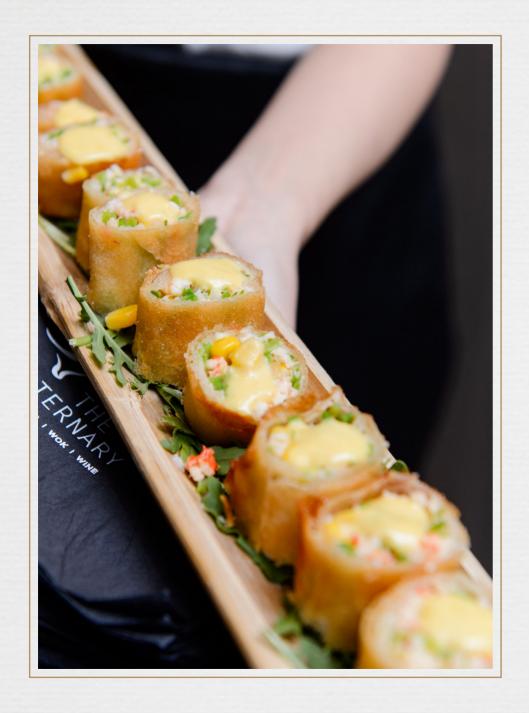
3 hours \$129 pp - 4 hot | 3 cold | 2 substantial

4 hours \$139 pp - 4 hot | 5 cold | 2 substantial

Popular Beverage Packages

	Gold	Platinum
1 hour	\$37 pp	\$43 pp
2 hours	\$45 pp	\$48 pp
3 hours	\$53 pp	\$53 pp
4 hours	\$61 pp	\$67 pp

^{*} the above is a sample menu



CANAPÉ MENU

Planning a cocktail style Event? The Ternary is ideal for large exclusive cocktail events. Whether it for business or leisure our canapés include some of The Ternary's treasured signature dishes – only bite sized!

Choose from classics such as blow torched salmon with tempura avocado, pulled peppered beef in crispy pastry or pumpkin & spinach arancini.

Other Favourites Include

Trio of naan breads

Peking duck, steamed open bun + spring onion

Mini Ternary steak sandwich

Smoked salmon betel leaf w nam jim dressing + salmon pearls

Popcorn prawn

Spice grilled watermelon w crumbled feta cheese + mint

Vietnamese vegetable rice paper rolls

* the above is a sample of a canape menu



BEVERAGE PACKAGES

Gold Package

2 Hour \$45 pp | 3 Hour \$53 pp | 4 Hour \$61 pp Please select any one of the below beverages from each category. If you would like any additional beverages, they can be added for an extra \$10 per person on top of the package you have selected.

> NV Brown Brothers Origins Prosecco | King Valley, VIC White - Select One

2021 Ate Sauvignon Blanc | South Eastern Australia 2020 Twelve Signs Chardonnay | Southern NSW 2021 Pete's Pure Rosé | Murray Darling, NSW

Red - Select One

2019 Hesketh Cabernet Sauvignon | Limestone Coast, SA 2020 Deakin Estate 'Azahara' Shiraz | North West, VIC

Beer - Select One

Byron Bay Lager | Byron Bay, NSW

James Boags Premium Light | Launceston, TAS James Squire Orchard Crush Apple Cider | NSW

Selection of soft drink and juices



BEVERAGE PACKAGES

Platinum Package

2 Hour \$48 pp | 3 Hour \$53 pp | 4 Hour \$67 pp Please select any one of the below beverages from each category. If you would like any additional beverages, they can be added for an extra \$10 per person on top of the package you have selected.

NV Veuve Ambal Blanc De Blanc Brut | France

White - Select One

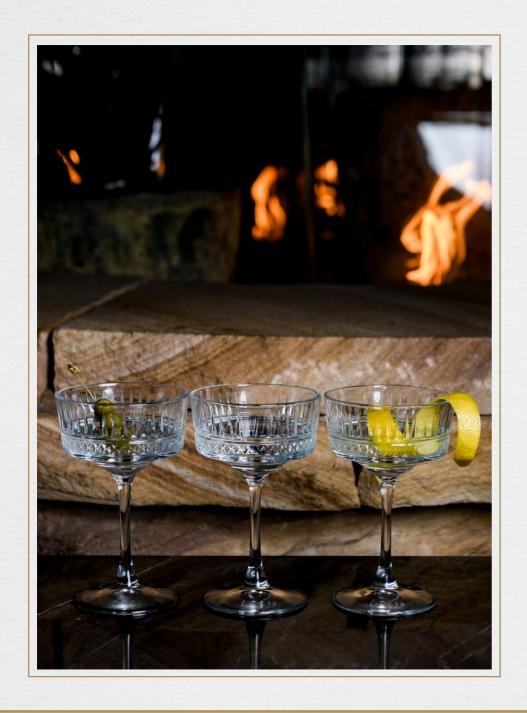
NV Brown Brothers Origins Prosecco | King Valley, VIC 2020 Twelve Signs Sauvignon Blanc | Southern NSW 2021 Indreams Chardonnay | Yarra Valley, VIC 2021 Devil's Corner Rosé | Tamar Valley, TAS

Red - Select One

2019 Hesketh Cabernet Sauvignon | Limestone Coast, SA 2021 Days & Daze Free Thinker Shiraz | SA

Beer - Select One

Byron Bay Lager | Byron Bay, NSW Heineken Lager | Netherlands James Boags Premium Light | Launceston, TAS James Squire Orchard Crush Apple Cider | NSW Selection of soft drink and juices



EXPERIENCE STATION

Let your event stand out from the rest by adding one of our tailored experience stations.

These stations add an interactive visual experience to compliment your event with style and excitement for your guests.



OYSTER SHUCKING STATION

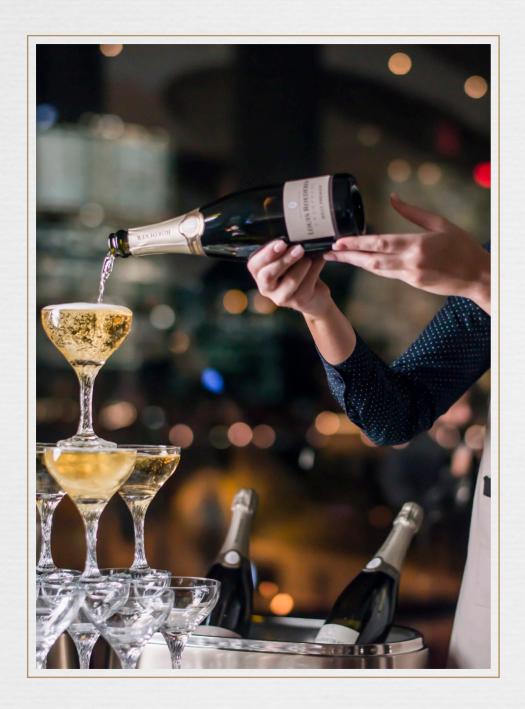
Allow your guests to graze upon our freshly shucked oysters by one of our talented Chefs.

The Ternary oyster station is ideal for a cocktail event and includes a variety of freshly shucked oysters including Pacific & Sydney Rock Oysters served with

Fresh Lemon Mignonette-eschallot, red wine vinegar Nam Jim

Chef Recommends 40 dozen for 80 guests.

Price per dozen available on request due to seasonality.



CHAMPAGNE TOWER

Wow your guests with our French Champagne Station!

A lavish and stylish addition to your tailored event. Let the champagne flow for this special toasting moment.

50 glasses of Louis Roederer \$1,100 served in a tower and on serving trays.

Also available as a Sparkling or Prosecco Tower.

Enquire for pricing



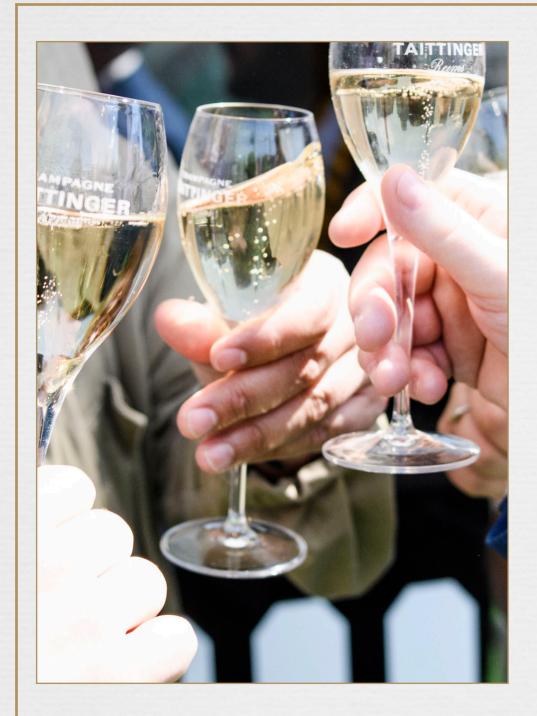
OUR TEAM

Our team is not just passionate about our food but we are obsessed with delivering a truly memorable experience for each guest.

Our team brings together a professional, exciting and engaging experience through our venues theatre, food flavours and our kitchens aromas to make your event unique.

Let us help you create an extraordinary experience with our food, drinks, ambience and talented team.





CONTACT US

Plan and hold your next event at The Ternary on Darling Harbour and allow us to tailor-make an unforgettable experience for you and your guests.

We invite you to tour this exceptional venue and to enjoy a Taste of The Ternary, whilst meeting with the team to discuss options for your tailored event.

To arrange, please contact our Events Sales team on +61 9288 7078 or email:

Events.NovotelSydneyDarlingHarbour@accor.com