
#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 250 for a sit-down event.



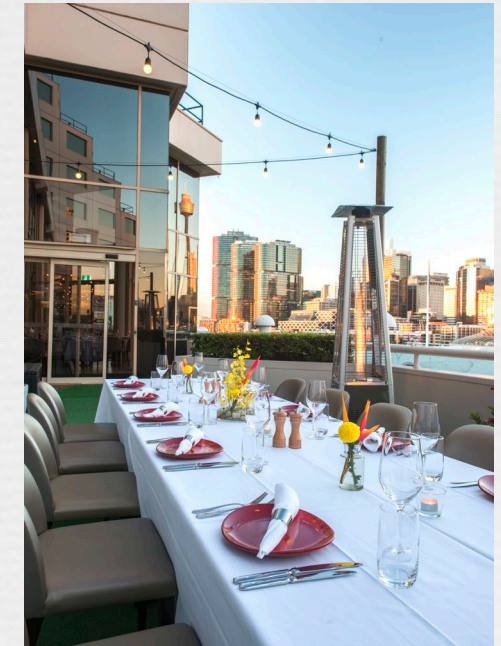
Captains Lounge

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



Chemney Lounge

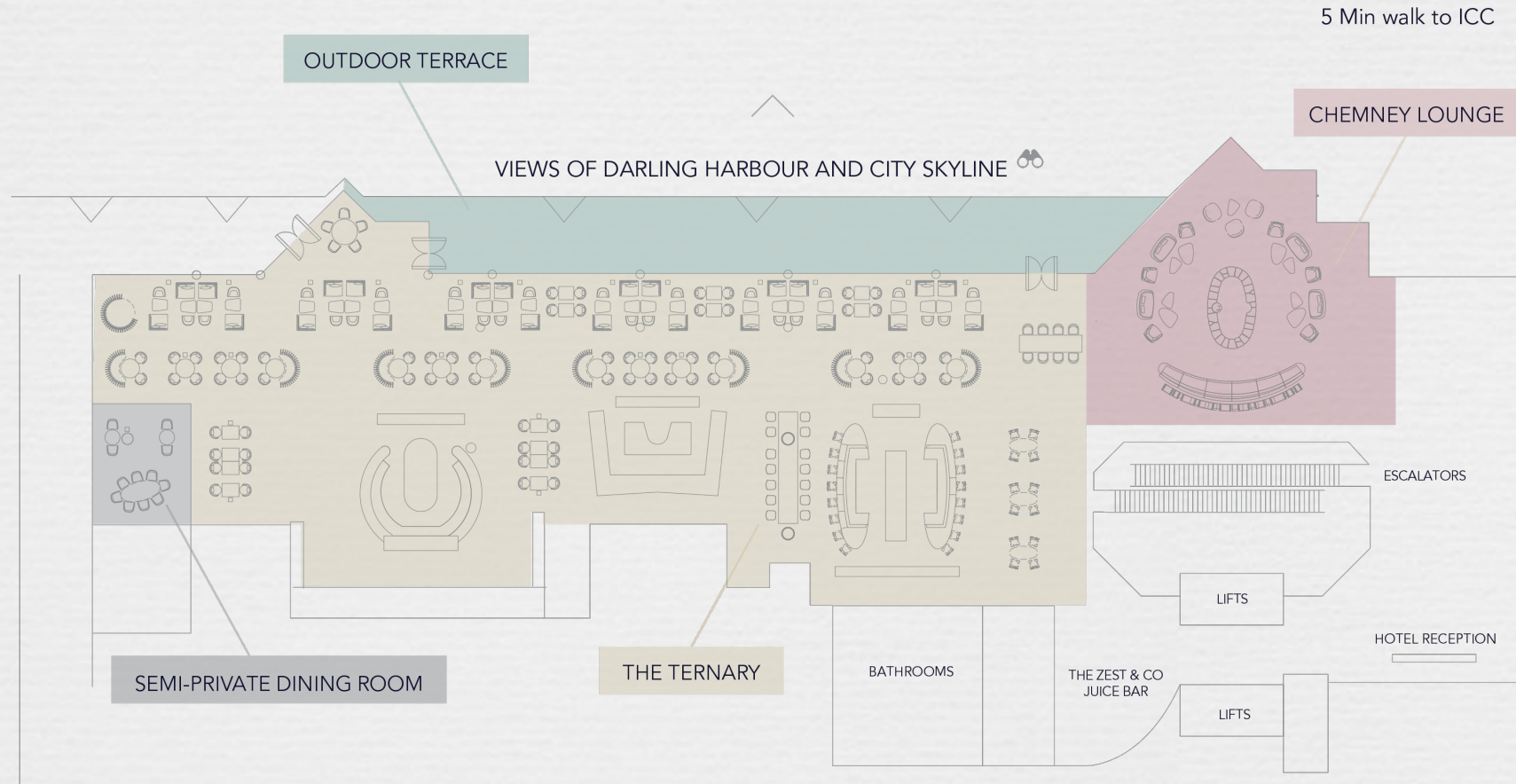
Warm and inviting cocktail space overlooking Sydney skyline ideal for cocktail and canapé soirees for 80 guests.



The Ternary Terrace

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

EVENT SPACES



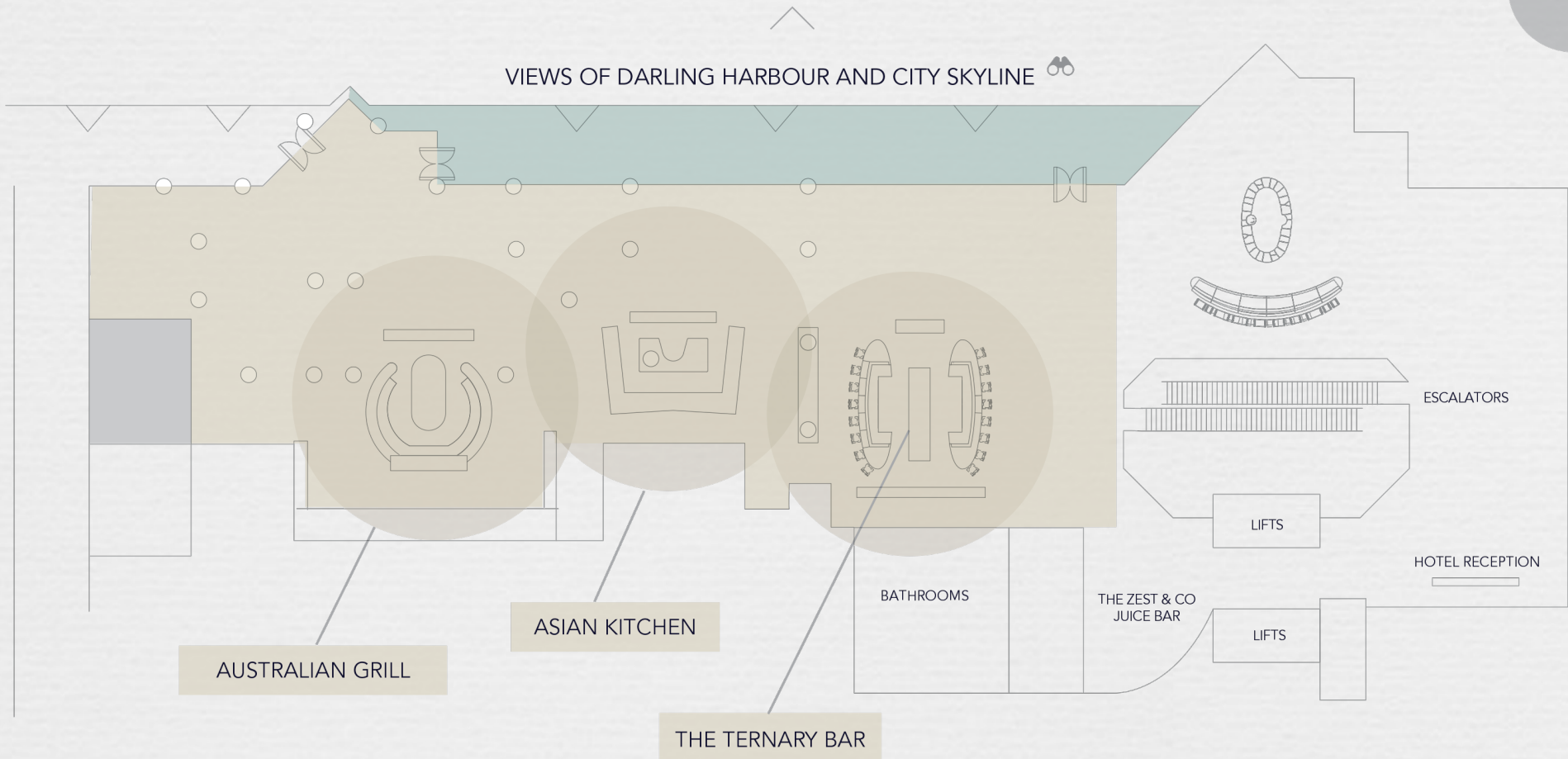
EXISTING
FURNITURE LAYOUT

SCALE IN METERS



EXCLUSIVE EVENT SPACE

850m²



EXISTING
FURNITURE LAYOUT

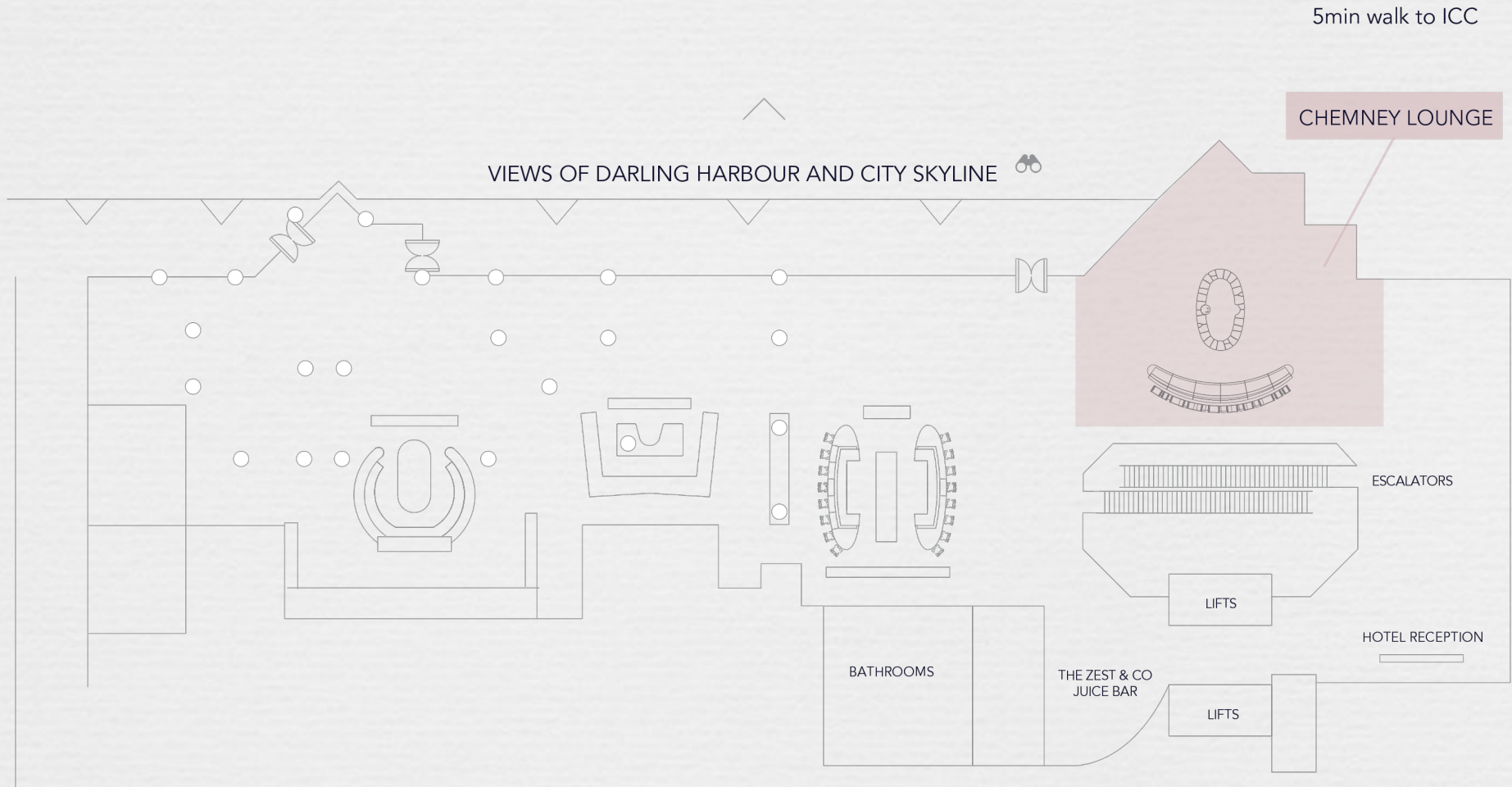
SCALE IN METERS
0 1 2 3 4 5
0.5 1.0

CAPACITY

600 COCKTAIL

250 SEATED

THE CHEMNEY LOUNGE

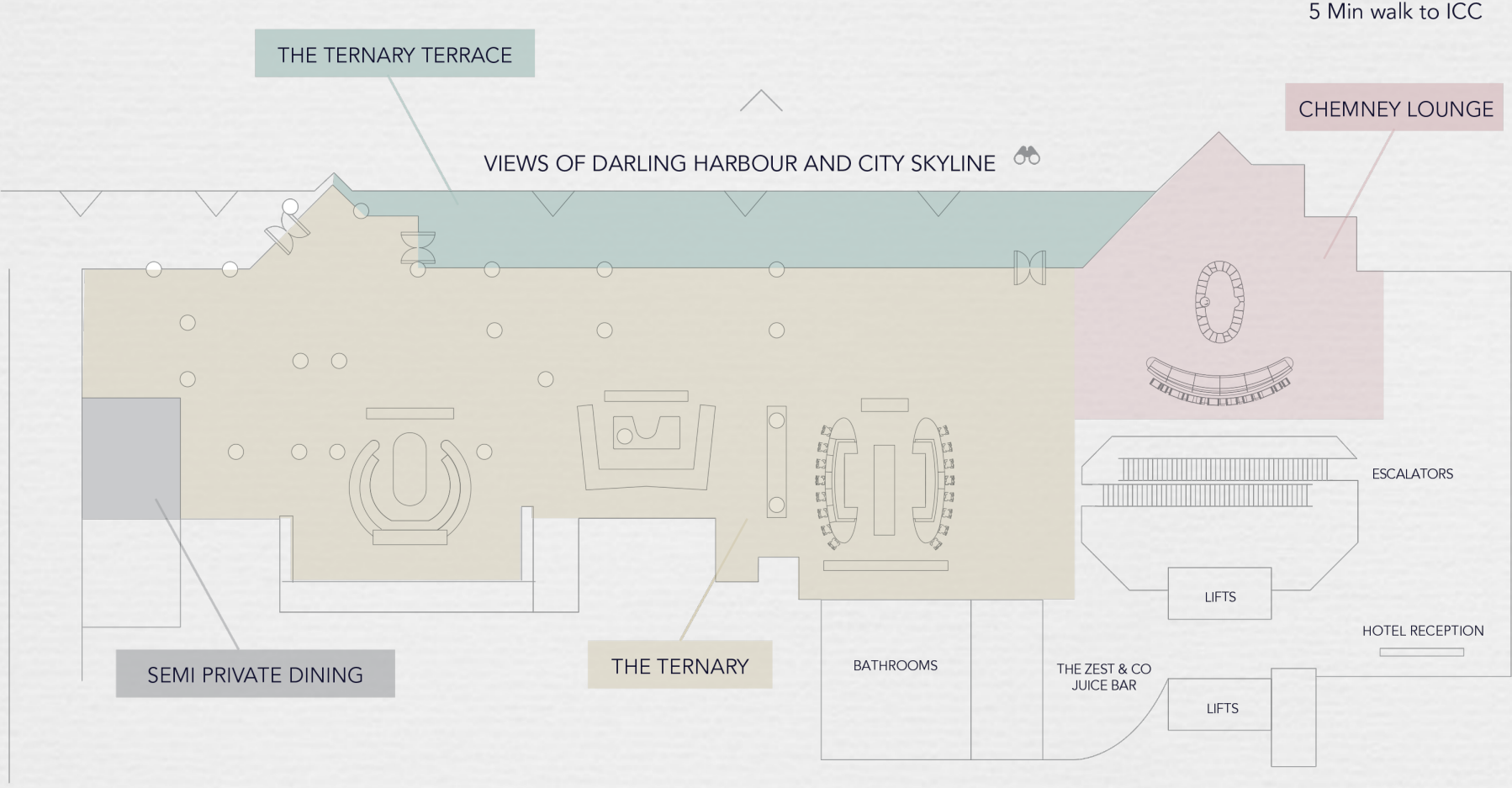


EXISTING FURNITURE LAYOUT

SCALE IN METERS

CAPACITY | 100 COCKTAIL

ALL EVENT SPACES



FURNITURE
REMOVED

SCALE IN METERS
0 0.5 1 1.5 2



MENU PACKAGES

Alternate Serve Sit-Down

Two Course - \$76.00 pp | Three Course - \$86.00 pp

Six Course Degustation Menu

Maximum 30 guests - \$89.00 pp

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

2 hours \$42

3 hours \$50

4 hours \$58

Platinum

2 hours \$48

3 hours \$56

3 hours \$64

* 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 \$42 | 3 Hour \$50 | 4 Hour \$58 | 5 Hour \$66

Includes

The Showtime Brut Margaret River WA

Aura Sauvignon Blanc, NSW

or

Willowglen Pinot Grigio, NSW

Hilltops Shiraz, Hilltops NSW

Willowglen Rose

Hahn Super Dry

James Boag's Premium Light

Soft Drink & Juice



BEVERAGE PACKAGES

Platinum Package

2 Hour \$48 | 3 Hour \$56 | 4 Hour \$64 | 5 Hour \$72
Veuve Ambal Blanc de Blanc, Burgundy France - sparkling
La boheme Rose Yarra, Valley NSW - rose

White - Select One

Te – Haha Sauvignon Blanc, Marlborough NZ
In Dreams Chardonnay, Yarra Yalley VIC

Red - Select One

Snake & Herring 'dirty boots' Cabernet
Sauvignon, Margaret River WA
Thorn-Clark Sandpiper Shiraz, Barossa Valley SA

Full Strength Beer - Select One

James Squire 150 Lashes Pale Ale | Heineken | Hahn Super Dry
James Boag's Premium Light - beer light
5 Seeds Crisp Apple Cider - cider
Soft Drink and Juice



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