

# MEETINGS & CONFERENCES

AT NOVOTEL SYDNEY ON DARLING HARBOUR

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

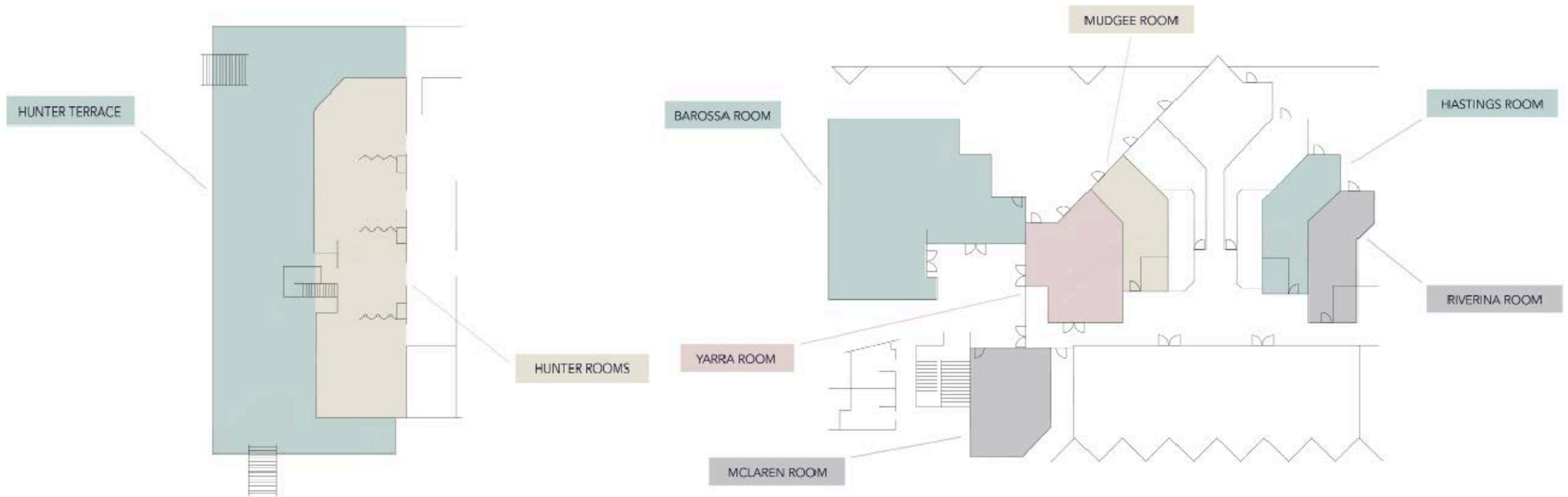
160 m2 area

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 (m <sup>2</sup> )	Height (m)	U-Shape	Classroom	Boardroom	Theatre	Cocktail	Banquet	Cabaret
<b>Hunter Room 1-4</b>	209	3.3	75	114	78	220	200	140	117
<b>Hunter Room 1</b>	60	3.3	18	36	21	40	50	40	36
<b>Hunter Room 2</b>	46	3.3	15	18	15	40	40	30	27
<b>Hunter Room 3</b>	35	3.3	15	18	15	30	30	20	18
<b>Hunter Room 4</b>	68	3.3	18	30	21	50	50	40	36
<b>Hunter Terrace *</b>	274	-	-	-	-	-	200	-	-
<b>Barossa Room</b>	123	2.7	36	78	30	126	140	80	72
<b>Yarra Room</b>	64	2.7	21	33	20	54	50	50	45
<b>McLaren Room</b>	56	2.7	15	18	14	28	40	20	18
<b>Mudgee Boardroom</b>	25	3.2	15	12	14	28	-	20	18
<b>Hastings Boardroom</b>	25	3.2	15	12	14	28	-	20	18
<b>Riverina Boardroom</b>	33	3.2	-	-	13	-	-	-	-
<b>Chemney Lounge</b>	160	5.79	-	-	-	-	100	-	-
<b>The Ternary</b>	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](mailto:Novotelsydneydarlingharbour@encore-anzpac.com)





# Conference Packages & Add Ons

## Full Day Conference Package

From \$99 per person

## Half Day Conference Package

From \$90 per person

### 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** \$7 per person

**Continuous Tea & Coffee** \$16 per person

**Fruit Juice (Choice of Orange, Pineapple, Apple)** \$5 per person

**Wake up Balanced or Afternoon Tea Pick Me Ups** \$7 per person

**Healthy or Naughty but Nice Treats** \$7 per person

### 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** \$51 per person

(Included in Day Delegate Package or \$51 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** \$56 per person

(Additional \$5 per person for the Day Delegate Package or \$56 per person 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** \$59 per person

(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 per person

(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 \$8 per person.

## **Post Event Cheese & Wine** \$34 per person

(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**<sup>®</sup>

# Breakfast

## Plated Breakfast \$42 per person

(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 serve \$7 per person

## Grab N Go \$39 per person

(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

Additional Gab N Go item \$7 per person

## Full Buffet Breakfast \$45 per person

(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 \$75 per person

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

3 course \$85 per person

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

## Plated Alternate Serve Menu

2 course \$82 per person

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

3 course \$92 per person

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

## Buffet Menu

Classic Buffet Menu \$82 per person

(minimum 20 people)

Seafood Add-Ons \$27 per person

*\*\*Beverages are not included.*



# Dinner

## The Ternary

### Plated Set Menu

2 course \$79 per person

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

3 course \$92 per person

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

### Plated Alternate Serve Menu

2 course \$86 per person

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

3 course \$99 per person

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

Sides, Select Two \$10 per person

### Buffet Menu

The Ternary Buffet Menu \$89 per person

(Minimum 20 people)

Seafood Add-Ons \$27 per person

*\*\*Beverages are not included.*



The Ternary

### Cocktail Making Classes \$90 per person

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** \$54 per person

(30 minutes)

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

## **Evening Soirée Package** \$75 per person

(1 hour)

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

## **Deluxe Canapé Package**

### **2 Hour Canapé** \$106 per person

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

### **3 Hour Canapé** \$134 per person

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

### **4 Hour Canapé** \$150 per person

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

Additional Substantial Canapés \$12 per item

Additional Hot, Cold or Dessert Canapés \$6 per item



# Canapés

## Cold Canapé Items

Blue Swimmer Crab with Green Papaya Salad Betel Leaf (GF)  
Beetroot Tartar Tartlet with Goats Cheese Curd (V)  
Pani Puri with Spiced Potato and Tamarind Water (V)  
Seared Thai Spiced Beef with Cucumber and Mixed Sprouts  
Dakos (Greek Brochette) Vine Ripened Tomato and Crumbled Feta (V)  
Tuna Crudo with Avocado and Casava (GF)  
White Anchovy Crostini with Parsley Gremolata

## Hot Canapé Items

Cassoulet of Mixed Mushrooms with Truffle on Toasted Brioche (V)  
Tempura Prawn with Yuzu Mayonnaise  
Slow Braised Beef Brisket Croquette  
Cajun Blackened Salmon Skewer with Saffron Aioli (GF)  
Lamb Souvlaki with Mint and Confit of Garlic Yoghurt (GF)  
Pumpkin Arancini with Salsa Rosa Mayonnaise (GF,V)  
Spinach Pakora with Saffron Aioli (V)  
Chicken and Bell Pepper Quesadilla with Chipotle  
Chorizo and Calamari with Padron Pepper Brocheta



## Substantial Canapé Items

Macaroni Pasta with Sugo Ai Pepperoni (V)  
Panang Chicken Curry with Lemongrass Infused Rice (GF)  
Mexican Fish Taco with Avocado & Salsa Roja  
Beer Battered Whiting with Twice Cooked Chips and Dill Mayonnaise  
Southern Fried Chicken Sliders with Spiced Gherkins and Honey Mustard Sauce  
Malaysian Spiced Chicken Satay with Coconut Rice (GF)

## Dessert Canapé Items

Belgian Chocolate Tartlet  
Salted Caramel Ice-Cream Mini Cone with Vanilla Floss  
Mini Berry Donuts with Warm Chocolate Sauce  
Spiced Apple Pop with Calvados Cream  
Matcha Macaron with Strawberry Chantilly

# Platters

(Serves 6 to 8 guests)

## Salumi \$125 per platter

Selection of Artisan Salumi, Prosciutto, Coppa, Grilled Chorizo with Olives and Grissini

## Mediterranean \$135 per platter

Lamb Souvlaki, Lemon Chicken Skewers, Saganaki Prawns and Chourico, Dolmades, Papara of White Anchovies with Hummus and Pita Bread

## Indian \$125 per platter

Vegetable Samosa, Spinach Pakora, Pani Puri, Tandoori Chicken, Prawn 65, Mint Yogurt and Mango Chutney

## Seasonal Sliced Fruit \$125 per platter

Selection of Seasonal Sliced Fruits and Berries

## Cheese \$120 per platter

Local and Imported Cheeses with Quince Paste and Lavosh

## Something Sweet \$135 per platter

Selection of Mini Pastries, Cakes and Tarts



## Taste of the Sea \$140 per platter

Oyster, Cooked Prawns, Kingfish Sashimi, Whiting Goujons, Satay Prawns, and Salt and Pepper Squid

## Taste of Asia \$125 per platter

Chicken Dim Sim, BBQ Pork Open Bun, Prawn Har Gow, Duck Spring Rolls and Garlic Chive Dumplings

# Live Stations

## **Thai Noodle Station** \$16 per person

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

## **Oyster Shucking Station** \$18 per person

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

## **Roast Station** \$18 per person

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



# Beverage Packages

## Gold Package

1 hour	\$37 per person
2 hours	\$45 per person
3 hours	\$53 per person
4 hours	\$61 per person

## Platinum Package

1 hour	\$43 per person
2 hours	\$51 per person
3 hours	\$59 per person
4 hours	\$67 per person

\*Additional 30 minutes per package \$8 per person.

*\*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.*



# NOVOTEL

SYDNEY ON DARLING HARBOUR