INBALANCE MEETINGS AT NOVOTEL

SYDNEY DARLING HARBOUR



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ABOUT
NOVOTEL SYDNEY ON DARLING HARBOUR

100 MURRAY STREET, DARLING HARBOUR NSW 2000



Hunter Terrace

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.

LOBBY &
CHEMNEY LOUNGE



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 m^2 area

Max capacity 200 guests



Barossa Room

123 m^2 area

Max capacity 130 guests



Yarra Room

64 m^2 area

Max capacity 50 guests



Mclaren Room

56 m^2 area

Max capacity 40 guests



Riverina Room

33 m^2 area

Max capacity 10 guests



Hastings Room

25 m^2 area

Max capacity 12 guests



Mudgee Room

25 m^2 area

Max capacity 12 guests



Chemney Lounge

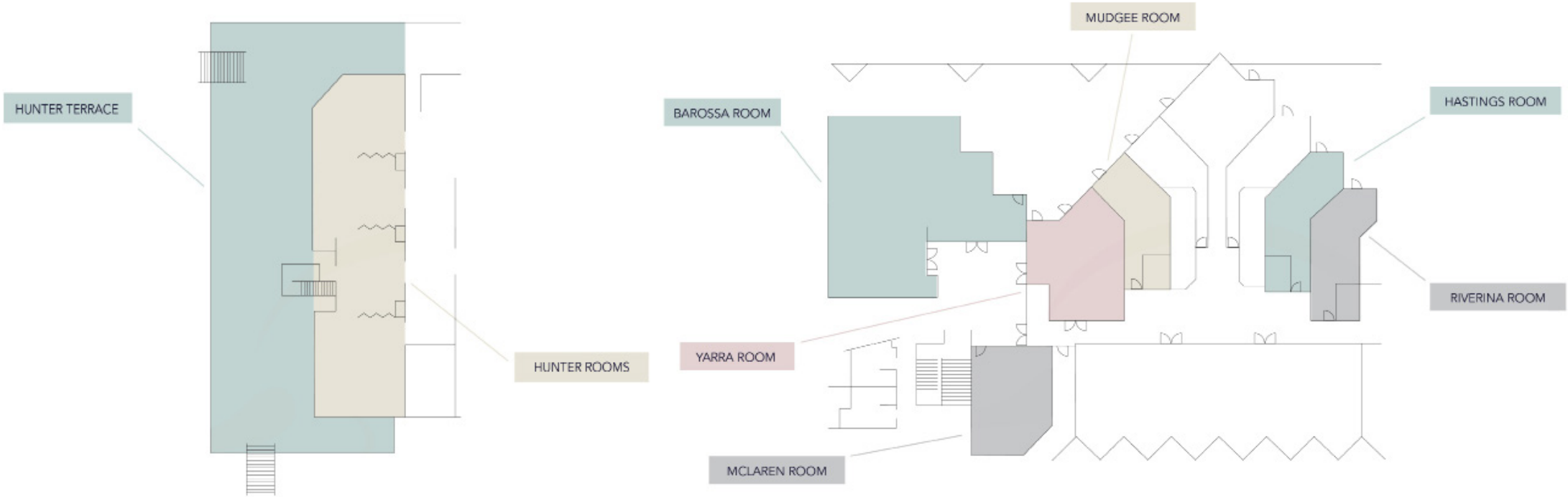
160 m^2 area

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
The Hunter Room 1 - 4	209	3.3	-	96	-	200	200	130	108
The Hunter Room 1	60	3.3	24	24	24	45	60	40	24
The Hunter Room 2	46	3.3	21	18	21	35	40	30	24
The Hunter Room 3	35	3.3	12	12	12	25	30	20	16
The Hunter Room 4	68	3.3	24	24	24	45	70	40	32
The Hunter Pre Function	88	3.3	-	-	-	-	-	-	-
Barossa Room	123	2.7	40	48	40	130	130	80	56
Yarra Room	64	2.7	21	24	20	45	50	40	32
McLaren Room	56	2.7	15	15	15	25	40	20	16
Mudgee Boardroom	25	3.2	12	12	12	24	-	-	12
Hastings Boardroom	25	3.2	12	12	12	24	-	-	12
Riverina Boardroom	33	3.2	10	-	10	-	-	-	-
Chemney Lounge	160	5.5	-	-	-	-	100	-	-
Hunter Terrace*	274	-	-	-	-	-	200	-	-
The Ternary	850	5.5	-	-	-	-	400	220	-



Chemney Lounge

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
- 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

encore™


LE MARQUIS

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 seperately)

- 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 charcutierie 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 conjuction with Day Delegate Packages and small day meetings.




Belcolade
THE REAL BELGIAN CHOCOLATE
tella®

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 alternate 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 Grab 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.*



Barossa Room

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 $54 per person

(30 minutes)

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

Evening Soirée $75 per person

(1 hour)

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

Deluxe Canapé

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



Platters

(Serves 6 to 8 guests)

Slider Platter $98 per platter

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

Party Platter $93 per platter

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

Satay Platter $98 per platter

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

Antipasto/Charcuterie Platter $110 per platter

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

Cheese Platter $110 per platter

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

Fruit Platter $80 per platter

A selection of seasonal, fresh cut fruits



Indian Platter $17 per person

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

Japanese Platter $20 per person

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

Asian Platter $18 per person

A trio of steam dim sim with chilli and soya

Texas Platter $18 per person

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

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