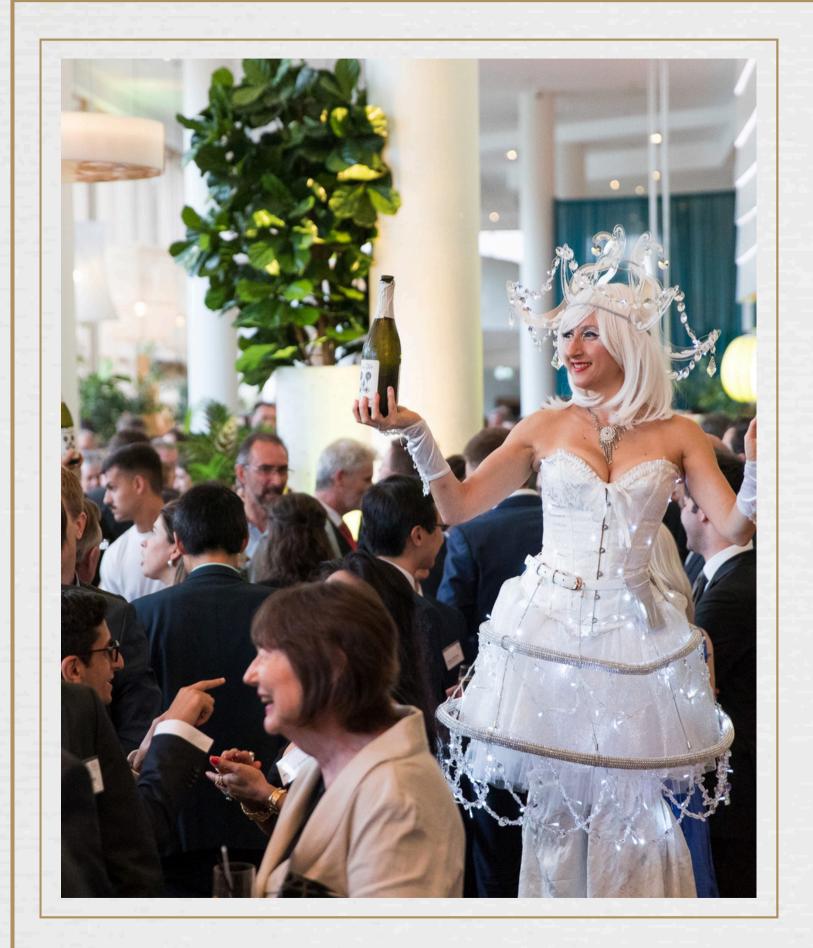
#darlingharbour



#eventsbytheternary

GRILL I WOK I WINE



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



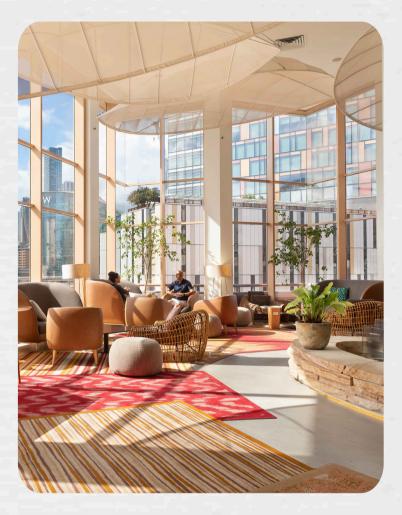


Our premier space available for exclusive private use accommodates 600 guests cocktail style or 220 for a sit-down event.



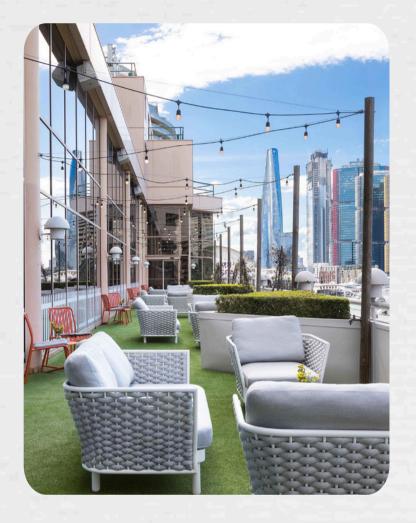
Private @The Ternary

Our semi-private space with wrap around curtain for 26 guests to enjoy a two or three course set menu served alternate.



Chemney Lounge

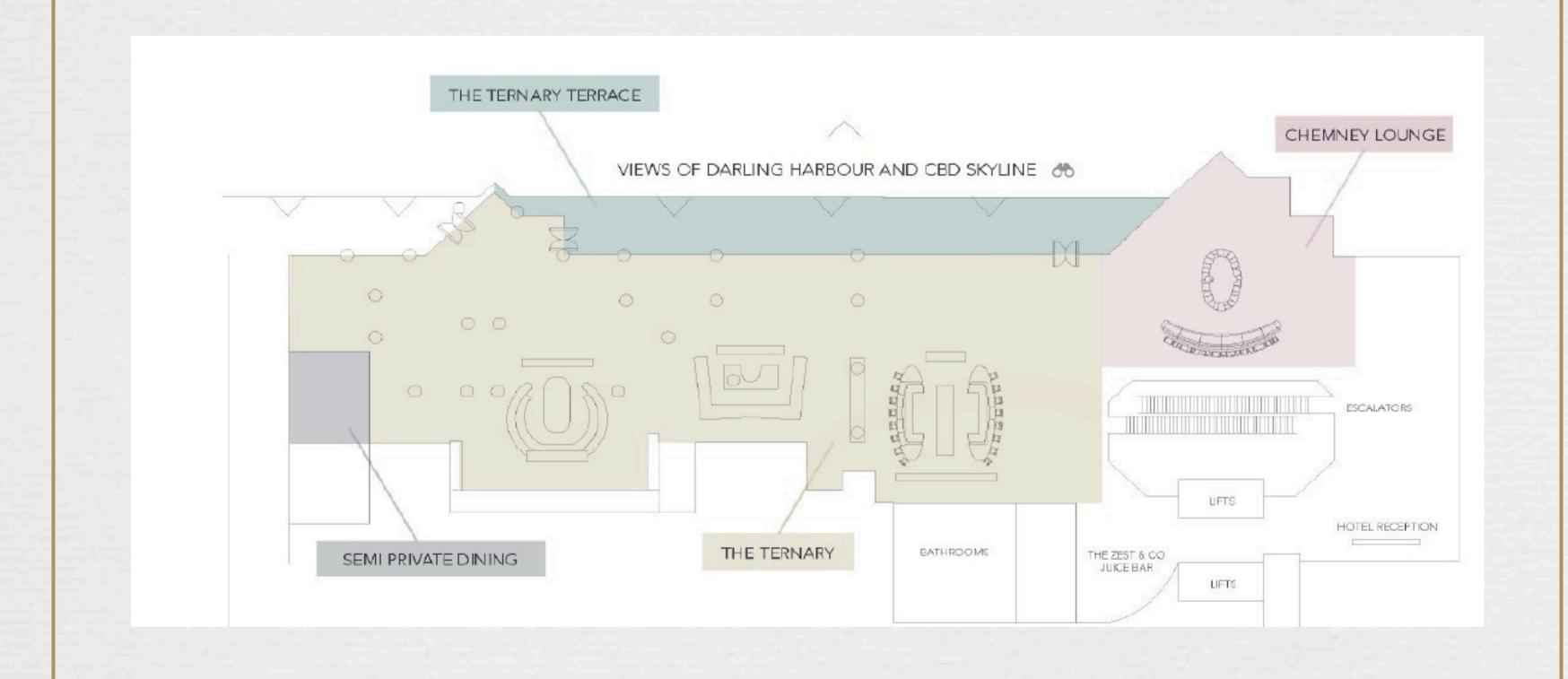
Warm and inviting cocktail space overlooking Sydney skyline ideal for cocktail and canapé soirees for 100 guests.

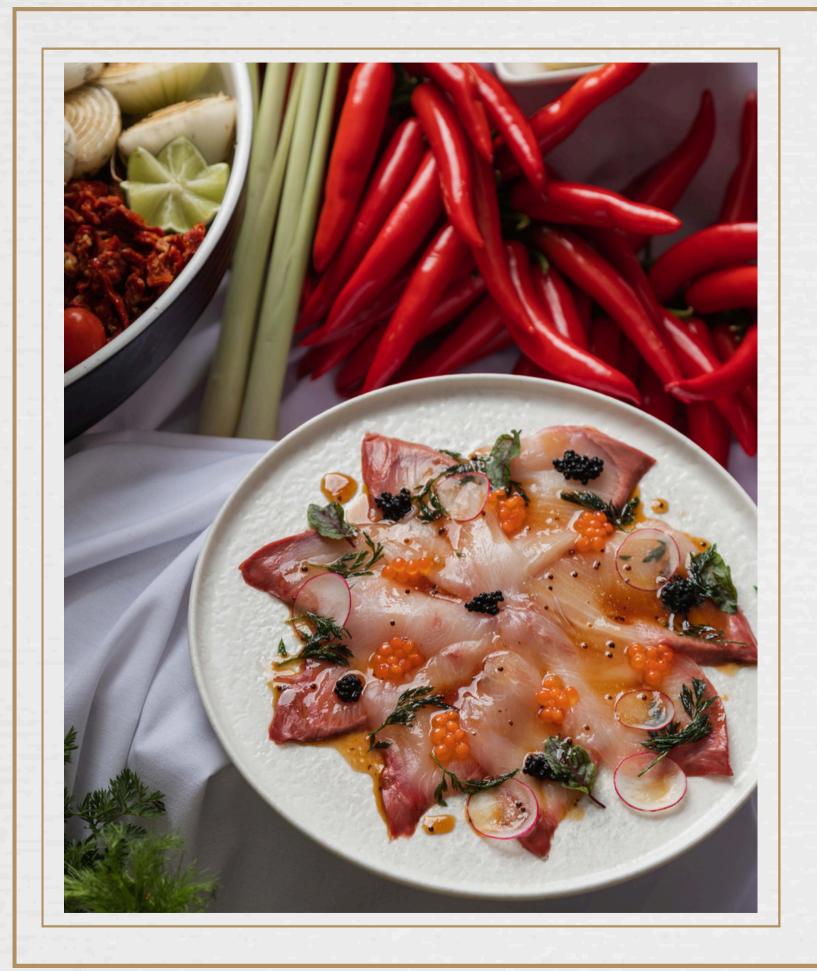


The Ternary
Terrace

A green oasis with breathtaking views over Darling Harbour for 22 sitdown or 60 stand-up.

EVENT SPACES





M E N U P A C K A G E S

Alternate Serve Sit-Down

Two Course - \$86pp | Three Course - \$99pp

Gold Menu | 10-50 people - \$95pp Platinum Menu | 10-50 people - \$110pp

Canapé Menu

Minimum 25 - Maximum 600 guests

2 hours \$106 pp - 3 hot | 3 cold | 1 substantial

3 hours \$134 pp - 4 hot | 3 cold | 2 substantial

4 hours \$150 pp - 4 hot | 5 cold | 2 substantial

Popular Beverage Packages

	Gold	Platinum
1 hour	\$37 pp	\$43 pp
2 hours	\$45 pp	\$51 pp
3 hours	\$53 pp	\$59 pp
4 hours	\$61 pp	\$67 pp

^{*} the above is a sample menu



EXPERIENCE STATION

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

OYSTER SHUCKING STATION

Allow your guests to graze on freshly shucked oysters prepared live by one of our talented chefs. Ideal for cocktail-style functions, the Ternary Oyster Station features a seasonal selection of Pacific & Sydney Rock Oysters, served with:

Fresh Lemon

Mignonette-eschallot, red wine vinegar

Nam Jim

Chef recommends 40 dozen oysters 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



Your Event Starts With Us

Our team is not just passionate about our foodbut 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.

Plan Your Event With Us

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

Events.NovotelSydneyDarlingHarbour@accor.com

Car Parking Information

Car parking is located onsite at Novotel Sydney on Darling Harbour. The parking fee is \$65* per car, per night.

*additional terms and conditions apply.