



THE
TERNARY

GRILL | WOK | 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.

As night falls, The Ternary comes alive with energy, flavour, and theatre. Two bustling open kitchens transform fresh seasonal produce into contemporary dishes inspired by Australia and beyond. True to its name, The Ternary brings together three exceptional dining experiences, with distinctive menus designed to impress and tailored for events from 20 to 600 guests.

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

OUR SPACES



The Ternary

Take over The Ternary for an unforgettable event, with space for 600 cocktail guests or 180 seated.



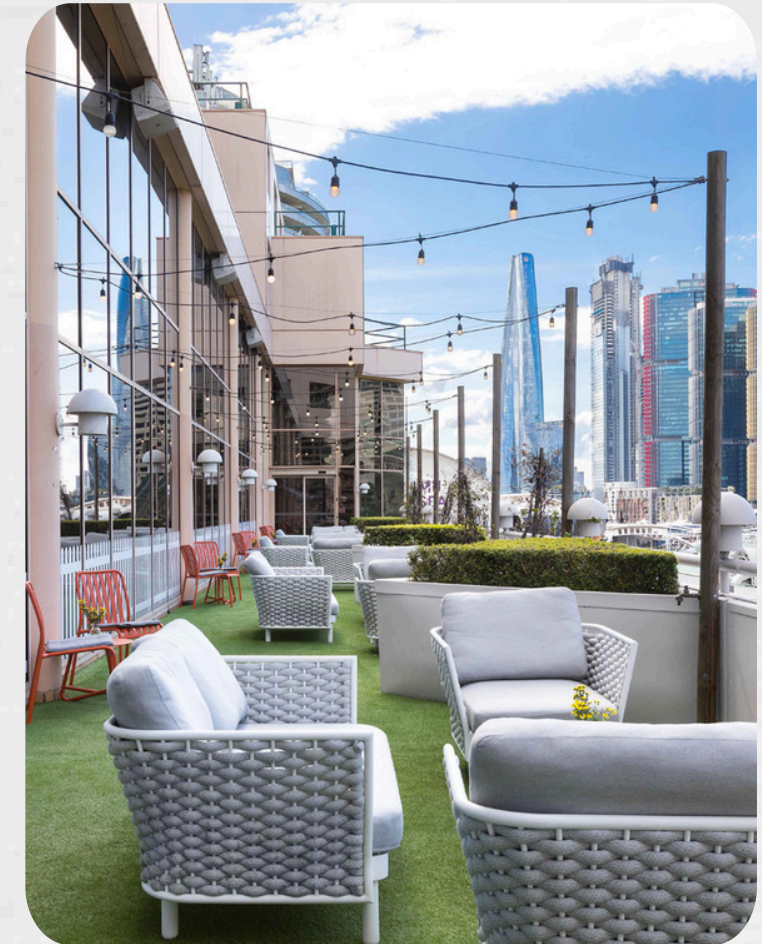
Private @The Ternary

The Private at The Ternary is an intimate private dining space for up to 18 guests, perfect for business lunches, team dinners, and special celebrations in a stylish, contemporary setting.



Chemney Lounge

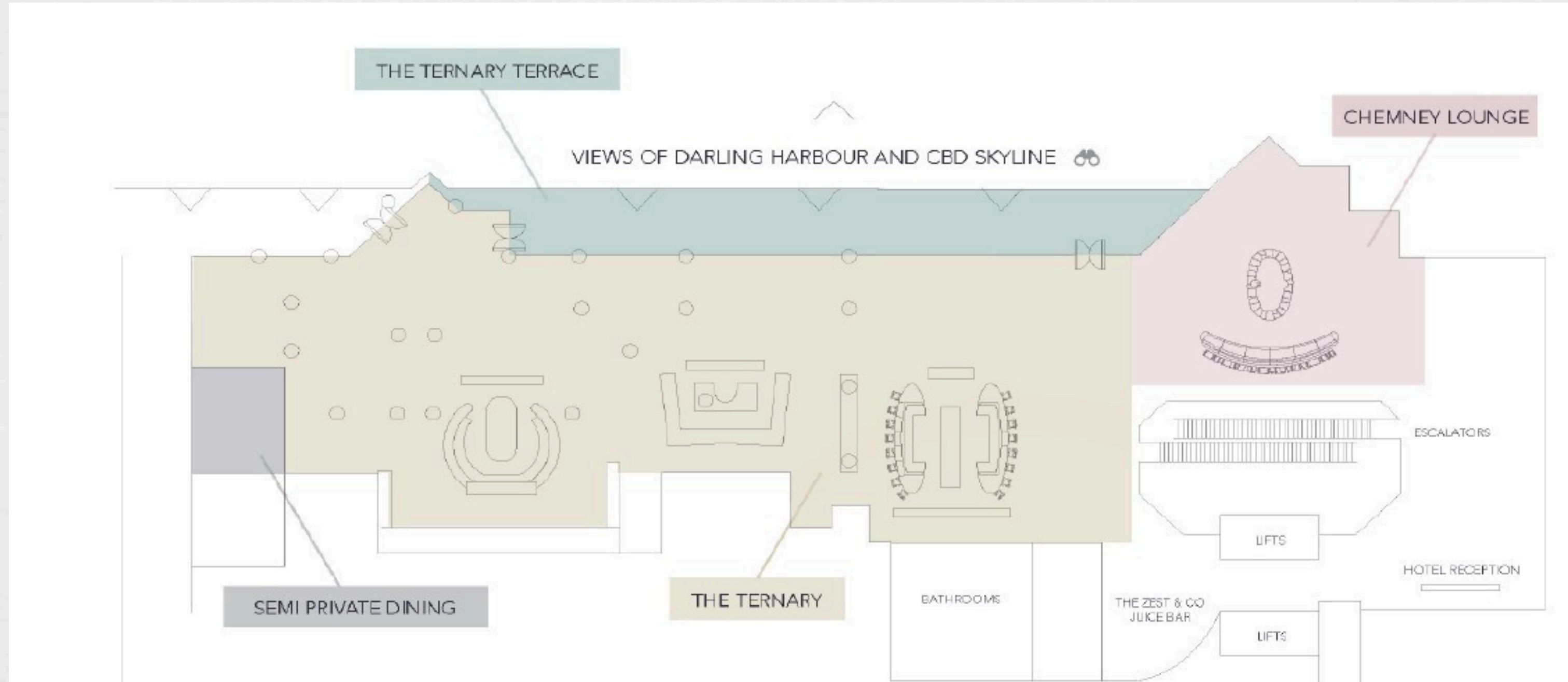
Overlooking the Sydney skyline, this stylish cocktail venue can host up to 100 guests and offers a flexible setting for both social and business events.



The Ternary Terrace

Ternary Terrace is a stylish outdoor venue in Darling Harbour, perfect for corporate events, meetings, and cocktail functions, with capacity for 22 seated or 60 standing guests.

EVENT SPACES





MENU PACKAGES

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 STATION

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 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.

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.