



THE  
TERNARY

GRILL | WOK | WINE

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The Ternary on Darling Harbour is a landmark event venue with floor to ceiling views of the iconic Sydney skyline from every event space.

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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 200 seated.



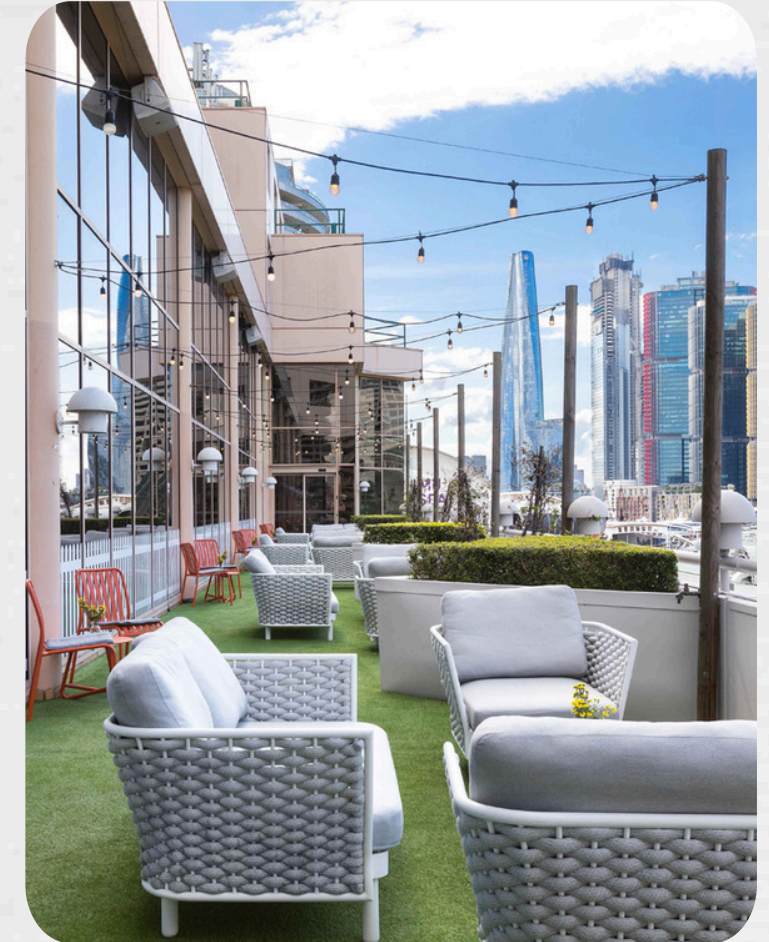
### Private @ The Ternary

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

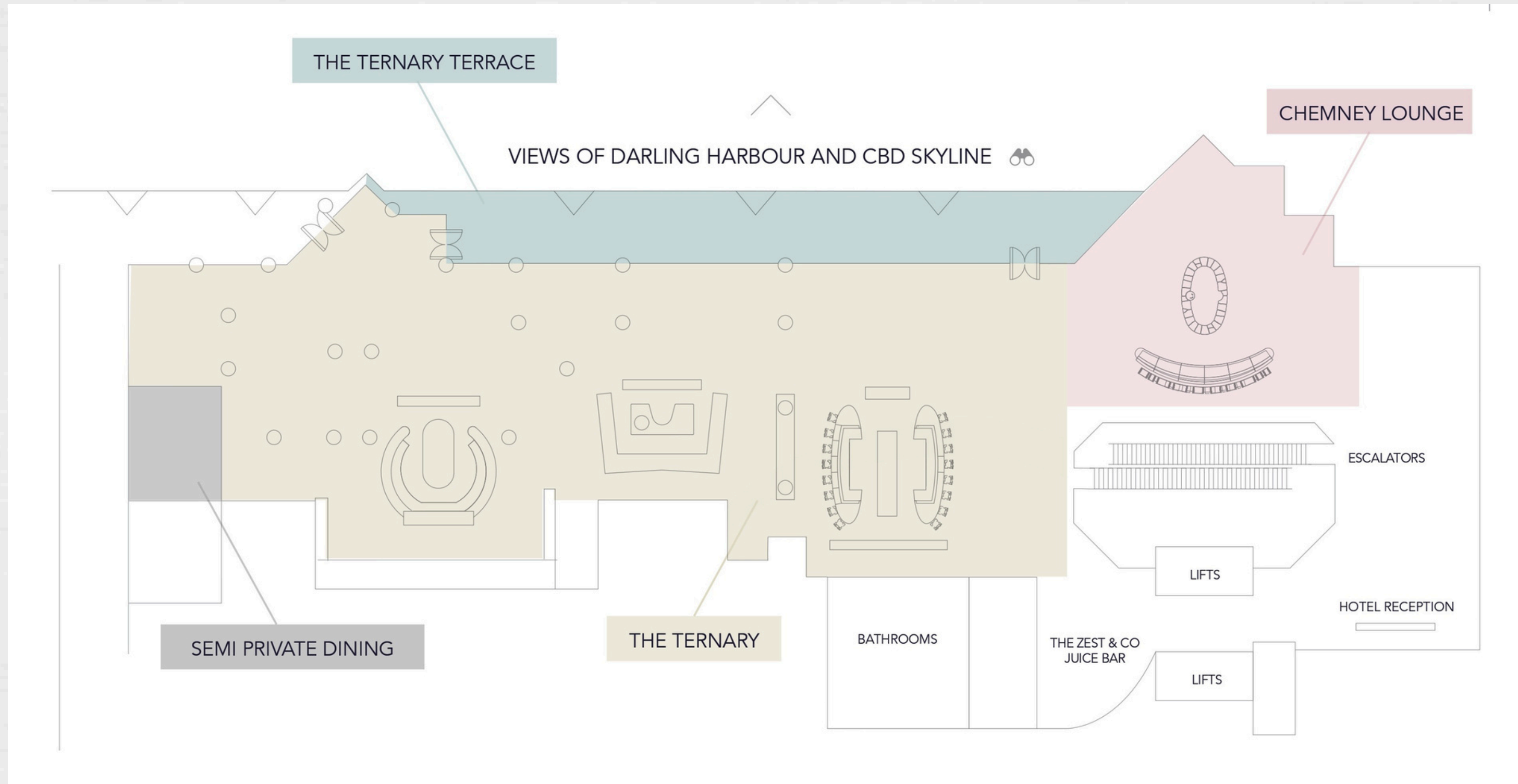
Overlooking the Sydney skyline, this stylish cocktail venue can host up to 100 guests and offers a flexible setting for both social and business events.



### 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





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# MENU PACKAGES

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## Alternate Serve Sit-Down

Two Course | Three Course

Gold Menu | 10-50 people

Platinum Menu | 10-50 people

## Canapé Menu

Minimum 25 - Maximum 600 guests  
2 hours - 3 hot | 3 cold | 1 substantial  
3 hours - 4 hot | 3 cold | 2 substantial  
4 hours - 4 hot | 5 cold | 2 substantial

## Popular Beverage Packages

Gold	Platinum
1 hour	1 hour
2 hours	2 hours
3 hours	3 hours
4 hours	4 hours

\* the above is a sample menu



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## EXPERIENCE STATION

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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.



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## CHAMPAGNE STATION

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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 served in a tower and  
on serving trays.

Also available as a Sparkling or Prosecco Tower.

Enquire for pricing



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## YOUR EVENT STARTS WITH US

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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](mailto: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.