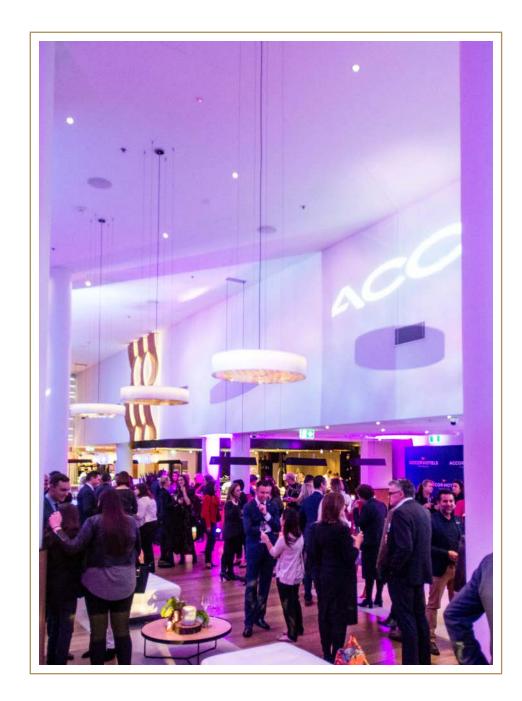
#darlingharbour



**GRILL I WOK I WINE** 

#eventsbythternary



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 and Wine

### OUR SPACES







### The Ternary

Our premier space available for exclusive private use accommodates 600 guests cocktail style or 250 for a sit-down event.

### Captains Lounge

Our semi-private space with wrap around curtain for 18 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 80 guests.

### The Ternary Terrace

A green oasis with breathtaking views over Darling Harbour for 22 sit-down or 80 stand-up.



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

#### Alternate Serve Sit-Down Two Course - \$76.00 pp | Three Course - \$86.00 pp

#### Six Course Degustation Menu

Maximum 30 guests - \$89.00 pp

### Canapé Menu

Minimum 25 - Maximum 600 guests 2 hours \$98 pp - 3 hot | 3 cold | 1 substantial 3 hours \$129 pp - 4 hot | 3 cold | 2 substantial 4 hours \$139 pp - 4 hot | 5 cold | 2 substantial

#### Popular Beverage Packages

GOLD	PLATINUM
2 hours \$42	2 hours \$48
3 hours \$50	3 hours \$56
4 hours \$58	3 hours \$64



# CANAPÉ MENU

Planning a cocktail style Event? The Ternary is ideal for large exclusive cocktail events. Whether it for business or leisure our canapés include some of The Ternary's treasured signature dishes – only bite sized!

Choose from classics such as blow torched salmon with tempura avocado, pulled peppered beef in crispy pastry or pumpkin & spinach arancini.

#### Other Favourites Include

Trio of naan breads Peking duck, steamed open bun + spring onion Mini Ternary steak sandwich Smoked salmon betel leaf w nam jim dressing + salmon pearls Popcorn prawn Spice grilled watermelon w crumbled feta cheese + mint Vietnamese vegetable rice paper rolls



# B E V E R A G E P A C K A G E S

Gold Package 2 Hour \$42 | 3 Hour \$50 | 4 Hour \$58 | 5 Hour \$66

#### Includes

The Showtime Brut Margaret River WA Aura Sauvignon Blanc, NSW or Willowglen Pinot Grigio, NSW Hilltops Shiraz, Hilltops NSW Willowglen Rose Hahn Super Dry James Boag's Premium Light Soft Drink & Juice



# BEVERAGE PACKAGES

#### Platinum Package

2 Hour \$48 | 3 Hour \$56 | 4 Hour \$64 | 5 Hour \$72 Veuve Ambal Blanc de Blanc, Burgundy France - sparkling La boheme Rose Yarra, Valley NSW - rose

> WHITE - SELECT ONE Te – Haha Sauvignon Blanc, Marlborough NZ In Dreams Chardonnay, Yarra Yalley VIC

RED - SELECT ONE Snake & Herring 'dirty boots' Cabernet Sauvignon, Margaret River WA Thorn-Clark Sandpiper Shiraz, Barossa Valley SA

FULL BEER STRENGTH - SELECT ONE James Squire 150 Lashes Pale Ale | Heineken | Hahn Super Dry James Boag's Premium Light - beer light

5 Seeds Crisp Apple Cider - cider Soft Drink and Juice



## EXPERIENCE STATION

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

These stations add an interactive visual experience to compliment your event with style and excitement for your guests.



# OYSTER SHUCKING STATION

Allow your guests to graze upon our freshly shucked oysters by one of our talented Chefs.

The Ternary oyster station is ideal for a cocktail event and includes a variety of freshly shucked oysters including Pacific & Sydney Rock Oysters served with

Fresh Lemon Mignonette-eschallot, red wine vinegar Nam Jim

Chef Recommends 40 dozen for 80 guests. Price per dozen available on request due to seasonality.



## C H A M P A G N E T O W E R

### 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



# OUR TEAM

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.

Let us help you create an extraordinary experience with our food, drinks, ambience and talented team.

