NOVOTEL
HOTELS & RESORTS

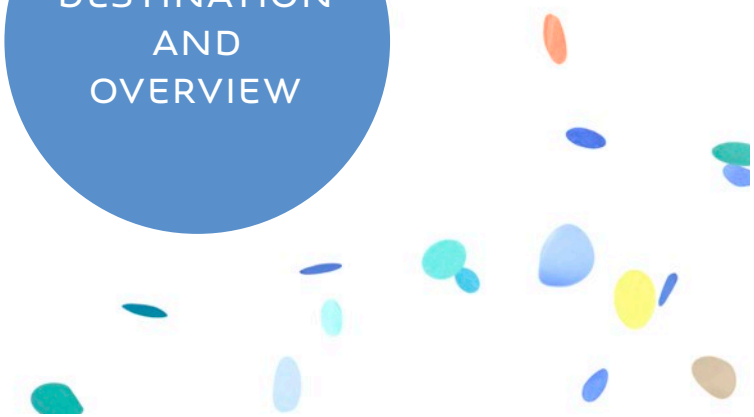
SYDNEY
ON DARLING HARBOUR

INBALANCEMEETINGS
AT NOVOTEL

DESTINATION AND OVERVIEW

Sydney City Skyline at Sunrise

DESTINATION AND OVERVIEW



Located right in the heart of Darling Harbour and just moments away from the CBD, the hotel is next door to Sydney's world class International Convention Centre. With spectacular views of Darling Harbour and the Sydney city skyline, along with spacious guestrooms and recently transformed concept restaurant, bar and event space, The Ternary, Novotel Sydney on Darling Harbour is the perfect urban retreat for business and leisure travellers alike.

WHAT SETS US APART FROM OTHER DESTINATIONS?

1. **Location:** Our hotel is within walking distance of many of Sydney's best attractions and the rest of Sydney is easily accessible through the nearby bus, ferry and rail systems.
2. **Facilities:** In addition to stunning views, we offer a pool, gym and full size, floodlit tennis court.
3. **The Ternary Restaurant and Bar:** Our concept restaurant is a comfortable, casual yet sophisticated space with great food made from delicious local produce that plays host to many tailored events.
4. **Space:** We offer 11 unique event spaces, all versatile and capable of meeting any business or social needs. Our beautiful outdoor terraces are perfect for social events, offering some of the most unique views of Sydney available.

NOVOTEL SYDNEY ON DARLING HARBOUR

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Pyrmont NSW 2009
AUSTRALIA

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INBALANCEMEETINGS
AT NOVOTEL

OUR INTENT

A place for people to meet, focus their energy and create moments of impact to achieve great meeting outcomes.

MISSION STATEMENT

For every guest to leave a Novotel feeling calm, grounded, clear-headed and motivated. In our words they are balanced.

INBALANCE MEETINGS SIGNATURES

INBALANCE SPACES

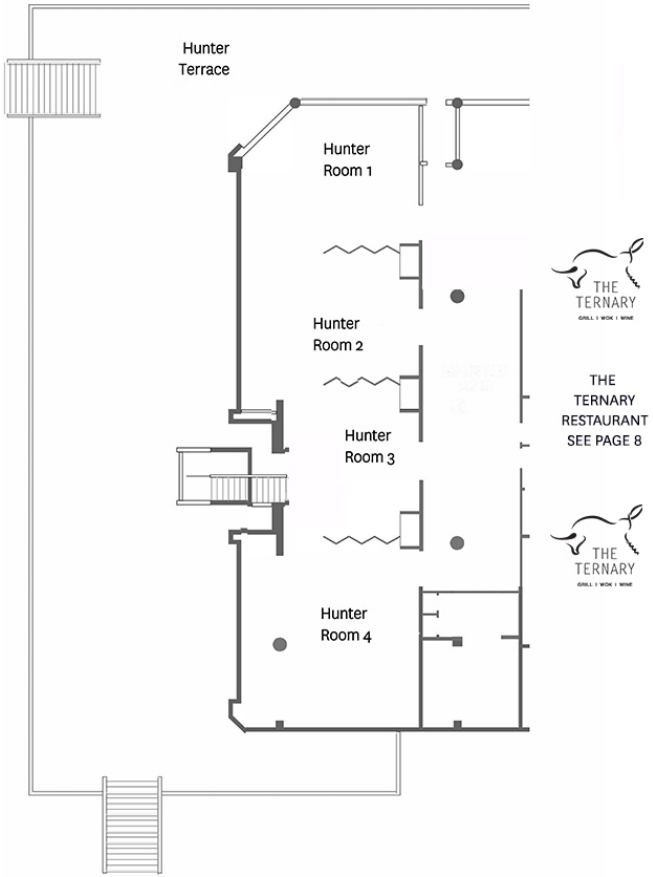
Meeting Room Lobby

LEVEL 1 MEETING & EVENT SPACES – HUNTER ROOMS & TERRACE, BAROSSA, YARRA ROOMS & TERRACE; MCLAREN ROOM AND BOARDROOMS; MUDGEE, HASTINGS AND RIVERINA

With a series of inspiring spaces along with spectacular views and outdoor terrace areas, our selection of meeting & event spaces will allow your guests to have an opportunity to pause and reflect on what creates balance in this fast-paced and demanding world. The feeling of light and space will allow each guest to feel more engaged and able to personally contribute to the event agenda.

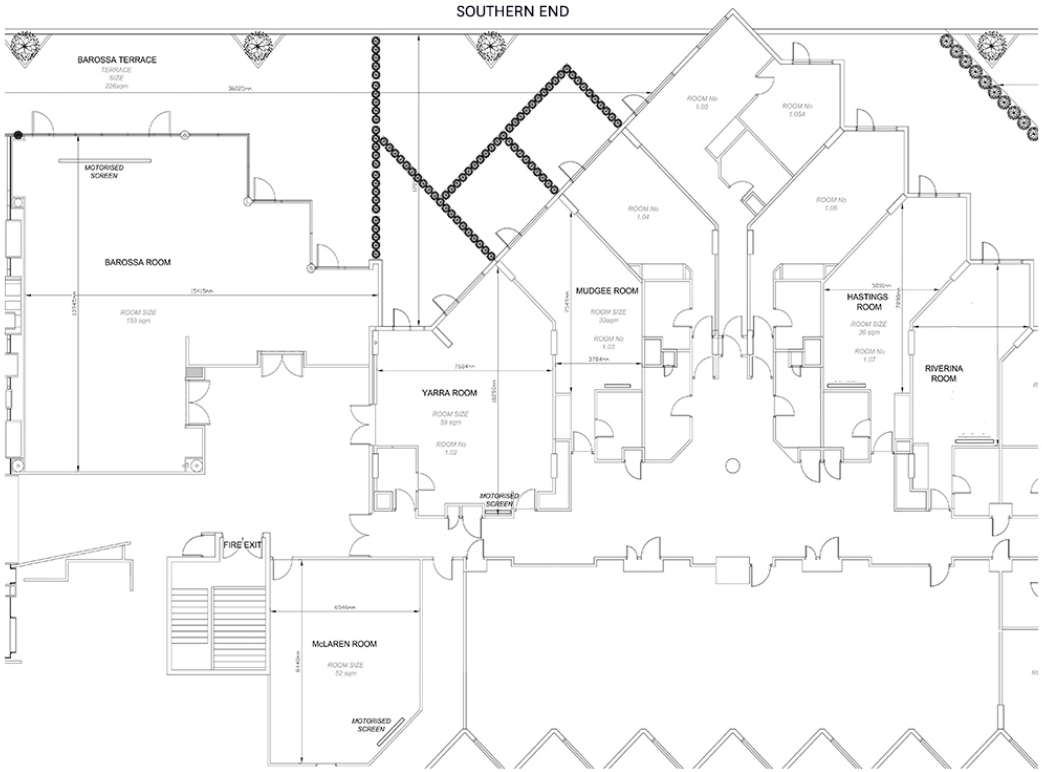
LEVEL 1 EVENT SPACES: HUNTER ROOMS AND TERRACE

NORTHERN END



LEVEL 1 EVENT SPACES: BAROSSA, YARRA, MUDGEE, HASTINGS & RIVERINA

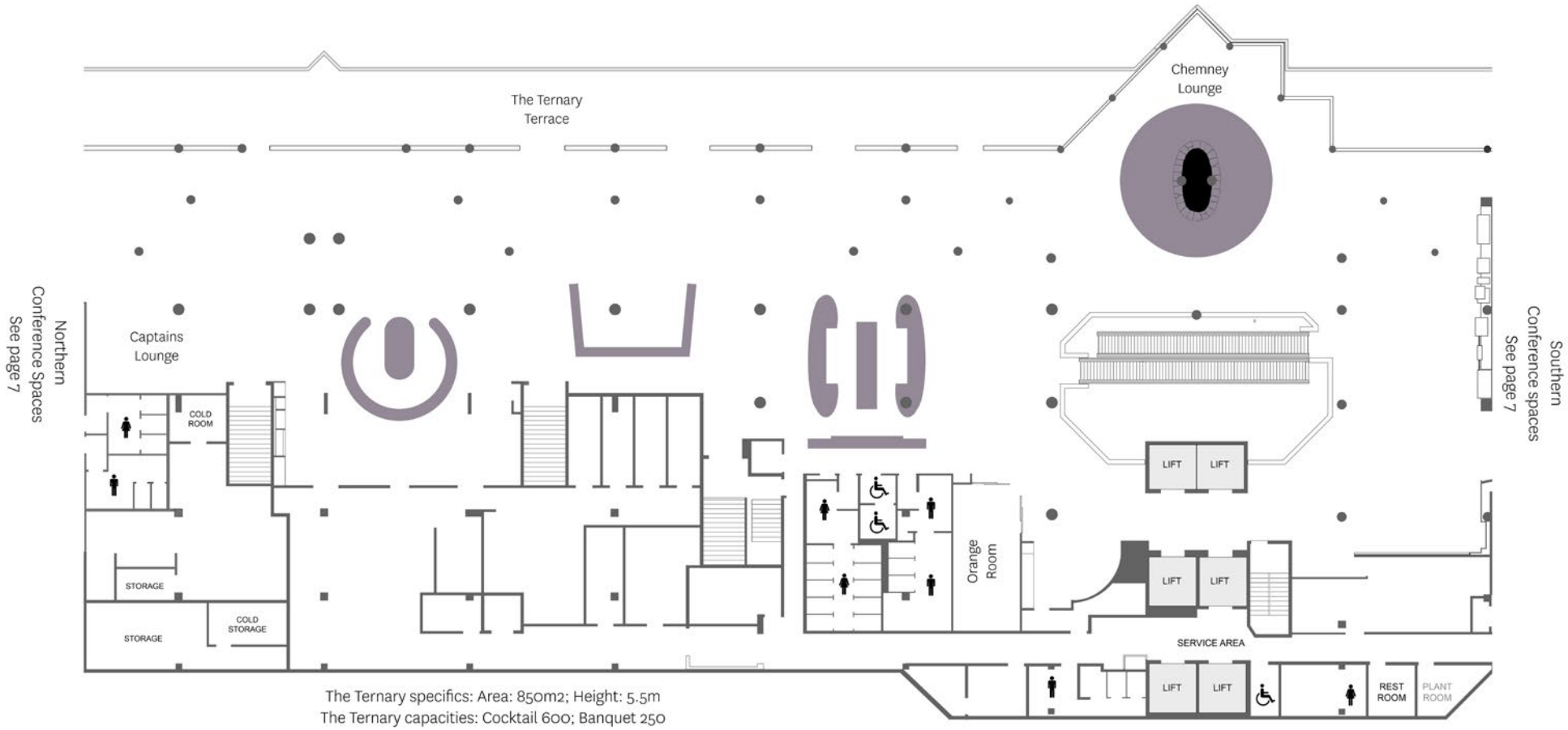
SOUTHERN END



FLOOR PLANS

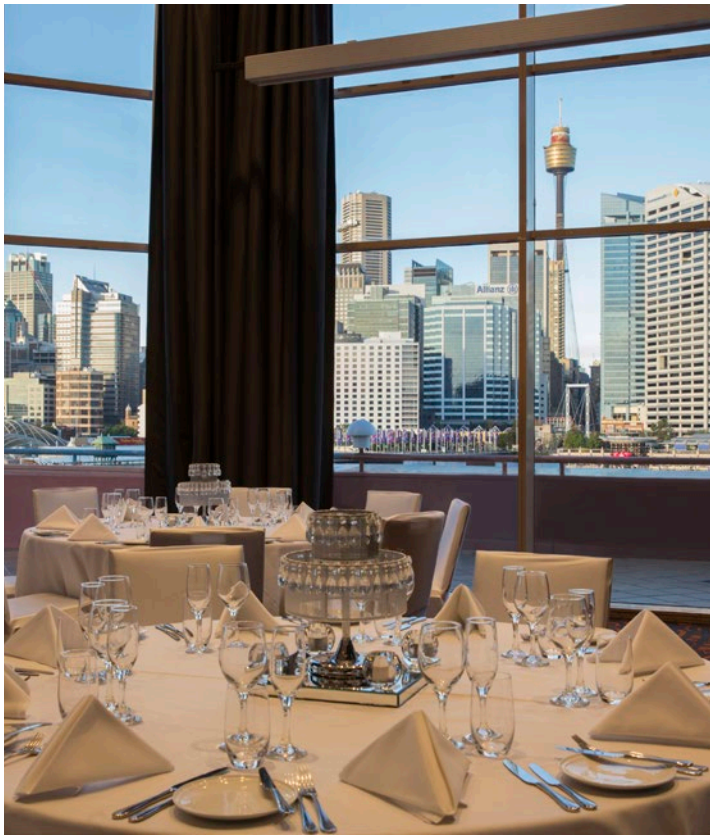
LEVEL 1 EVENT SPACES – THE TERNARY RESTAURANT AND BAR TERRACE AND THE CHEMNEY LOUNGE

Offering dazzling views of the Sydney City skyline, The Ternary brings an air of casual sophistication. Our unique style and personality allows our guests to experience three distinct offerings; the Grill Kitchen the Asian Kitchen and the Wine Bar, in one inviting, social and harmonious open space. From bespoke luncheon or dinner, including an indulgent three course meal and glass of Champagne, product launch or tradeshow, cocktail party featuring The Ternary's signature dishes to your end of year event, together we will create a memorable occasion for all. Allow us to plan an unforgettable experience for you.



The Ternary specifics: Area: 850m2; Height: 5.5m
The Ternary capacities: Cocktail 600; Banquet 250

CAPACITY



EVENT SPACE CAPACITIES

Room Name	Area(m²)	Height	U-Shape	Classroom	Boardroom	Theatre	Cocktail	Banquet	Cabaret
Hunter Room 1	60	3.3	24	24	24	45	60	40	24
Hunter Room 2	46	3.3	21	18	21	35	40	30	24
Hunter Room 3	35	3.3	12	12	12	25	40	20	–
Hunter Room 4	68	3.3	24	24	24	45	70	40	32
Hunter Room 1 & 2	106	3.3	27	48	33	100	100	70	48
Hunter Room 2 & 3	81	3.3	30	36	33	80	50	50	40
Hunter Room 3 & 4	103	3.3	33	48	33	100	100	70	48
Hunter Room 1 – 3	141	3.3	–	60	–	140	130	100	72
Hunter Room 2 - 4	149	3.3	40	40	40	130	130	70	66
Hunter Room 1 – 4	209	3.3	–	96	–	200	200	130	112
Barossa Room	123	2.7	40	60	40	130	130	80	56
Yarra Room	64	2.7	21	24	21	40	50	40	32
McLaren Room	56	2.7	15	15	15	25	40	20	16
Tamar Room	42	2.8	18	24	18	40	40	30	24
Orange Room	26	2.7	12	–	12	–	–	–	–
Mudgee Boardroom	25	3.2	12	–	12	–	–	–	–
Hastings Boardroom	25	3.2	12	–	12	–	–	–	–
Riverina Boardroom	33	3.2	10	–	10	–	–	–	–
Chemney Lounge	177	5.5	–	–	–	–	100	–	–
Hunter Terrace*	224	–	–	–	–	–	200	–	–
Pool Terrace	400	–	–	–	–	–	80	40	–
The Ternary	850	5.5	–	–	–	–	700	250	–

* Partial usage dependent on layout

PLAN AND CONNECT

InBalance Meeting Space

PLAN AND CONNECT

Novotel Sydney on Darling Harbour have proven to be a major player in their field. They deliver not only on quality but put a personal touch on all of our events. A great part of our success is due to the team"s exceptional dedication and support, not only to our staff but also to our clients, which all have nothing but positive feedback.

Our Chairman, Managing Director and Sales Director are always ensured a good stay and truly feel like VIP's when they return to the hotel! (it truly does feel like we are returning back home!)

We will always host our events at Novotel Sydney on Darling Harbour as we have so much faith in the hotel and the team, that we will not consider any other venue!

The team and I at HealthOne, thank the hotel for always making sure our event is a success!

CLIENT TESTIMONIAL - ELLEN TYSOE, HEALTH ONE, NOVEMBER 2017

We understand that clients are often searching for new, unique venues that offer something different from the standard room set up. We know the ideals you are looking to cultivate: inventiveness, creativity, connection.

Designed to help foster these ideals, InBalance Meetings provides comfortable, flexible spaces that can adapted to almost any type of meeting.

THE INBALANCE MEETING ROOM FEATURES THE FOLLOWING:

- Break out pod for small group work requiring deeper thinking and collaboration
- Fitness balls and yoga mats to facilitate a relaxed environment and as props for the timeout sessions
- Mini bar fridge with bottled water to ensure delegates stay hydrated and alert

MENU OPTIONS

InBalance meetings food set up

NURTURE YOURSELF

Bodies that are InBalance are happier and more productive.

To help delegates perform at their best, InBalance Meetings includes a Nurture Yourself food menu curated by renowned nutritionist Michele Chevalley-Hedge (ahealthyview.com).

The menus have been created with clean, whole food ingredients and minimal sugar to support concentration and sustain productivity. Healthy fats have been incorporated to support brain function and different types of hot and cold beverages will keep delegates hydrated between meal periods.

- Chef's selection of **main meals** and **salads**
- **Healthy** morning and afternoon tea **break options**
- **Inspiring upsell options** served at any time of the day to boost energy

Michele Chevalley-Hedge, Novotel InBalance Meetings nutritionist

SUSTAINING ENERGY LEVELS

OUR PRICE LIST

DAY DELEGATE PACKAGES PER PERSON

- Full Day Package from $89
- Half Day Package from $82

FOOD & BEVERAGE OPTIONS PER PERSON

TEAS & COFFEES (per person)

- Arrival Tea and Coffee $7
- Continuous Tea and Coffee $16

ADD ON'S (per person)

- Fruit Juice (Choice of Orange, Pineapple, Apple, Tropical Fruits) $5
- Wake Up Balanced or Afternoon Tea Pick Me Ups $7
- Healthy or Naughty but nice Treats $7

BREAKFASTS (per person)

- Plated Breakfast $42
- Full Buffet Breakfast (minimum 15 guests) $39
- In Balance Breakfast (minimum 15 guests) $35
- *** Additional Breakfast Options $6 PER PERSON PER ITEM

BEVERAGE PACKAGES (PER PERSON)

- 5 hour Platinum $72, Gold $66, Soft Drinks $32
- 4 hour Platinum $64, Gold $58, Soft Drinks $27
- 3 hour Platinum $56, Gold $50, Soft Drinks $22
- 2 hour Platinum $48, Gold $42, Soft Drinks $17
- 1 hour Platinum $40, Gold $34, Soft Drinks $12
- *** Additional 30 minutes Platinum $10, Gold $8, Soft $4

MENUS (per person)

- 3 Course Plated menu in an Event Space $69
- 2 Course Plated Menu in an Event Space $59
- 3 Course Plated Menu in The Ternary $79
- 2 Course Plated Menu in The Ternary $69
- Nurture Yourself Buffet Lunch in The Ternary (minimum 20 guests) $48
- Classic Buffet Menu in an Event Space (minimum 20 guests) $69
- Seafood Add-On's $25 PER PERSON
- Live Station Add-On's (Roast Wagyu-Loin of Pork or Braised Lamb) $16 PER PERSON
- Taste of The Ternary Six Course Degustation Menu (maximum 30 guests) $89
- *** Alternate Serve $7; Sides, Select Two $8.00

POST EVENT ADD ONS PER PERSON

- Post Event Chef's Selection (60 minutes) $59
- Post Event Cocktail Master Class (30 minutes, maximum 30 guests) $39
- Post Event Cheese and Wine (30 minutes, no minimum numbers) $34

CONFERENCE PACKAGES

FULL DAY CONFERENCE PACKAGE

FROM $89 PER PERSON

HALF DAY CONFERENCE PACKAGE

FROM $82 PER PERSON

CONFERENCE PACKAGE INCLUDES

- Arrival tea and coffee with a bowl of fresh whole fruit
- Morning tea and coffee with a Chef's selection of two refreshment break items
- Nurture Yourself buffet lunch served in The Ternary Restaurant
- Afternoon tea and coffee with a Chef's selection of two refreshment break items
- 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

KICK START ARRIVAL TEA & COFFEE

Selection of Nespresso coffee blends, Dilmah quality teas, hot chocolate and fresh whole fruit

MORNING & AFTERNOON TEA

Chef's selection of two healthy break items for morning tea and afternoon tea combined with a bowl of fresh whole fruit; samples as below

- Parisian brioche with cheese and bacon fondue
- Selection of cup cakes
- Brochette of melon with passion fruit sauce
- Organic yoghurt with mixed berries and toasted muesli
- Belgium chocolate twist
- Crushed avocado tortilla with caramelised onion
- Homemade coconut bread
- Lamingtons
- Ternary chocolate brownie with dried raspberries
- Dried fruit and muesli slice
- Mini potted muffins
- Fruit scones with jam compote and vanilla cream
- Middle Eastern lamb and haloumi sausage rolls
- Mini fruit tarts with vanilla custard
- Baked Balken filo pastry triangles with feta cheese and baby spinach
- Sicilian cannoli with vanilla custard
- Bread and butter pudding with sultanas and caramelised sugar
- Involtini of baby spinach ricotta and sun dried tomato
- Crudites and house made dips

NURTURE YOURSELF BUFFET LUNCH IN THE TERNARY

(Included in Day Delegate Package or $48 per person if sold separately)

- Chef's selection of 5 hot dishes and 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

SALAD OPTIONS

- Tomato and mozzarella salad with crushed basil
- Spiced quinoa salad, shredded chicken and snow pea tenders
- Wild rocket with aged balsamic and parmesan cheese
- Roast pumpkin with baby spinach and pine nuts
- Thai noodle salad with baby coriander
- Greek salad with rubbed oregano
- Chilli chicken with Asian slaw and toasted cashew nuts
- Roasted vegetable salad with toasted macadamia nuts

HOT & COLD DISH SELECTIONS

- Pan-fried barramundi with salsa verde
- Steamed mixed seafood with ginger, shallots and soya
- Grilled chicken with braised baby onions, mushrooms and bacon
- Chicken saltimbocca with roasted kipfler potatoes
- Chicken tikka masala with basmati rice
- Roast lamb with rosemary and garlic confit
- Tuscan marinated lamb with spicy cous cous and mint yoghurt
- Roast beef with caramelised shallots and red wine jus
- Beef stir fried with ginger and shallots with broccoli, served with rice
- Barbecue pork with sautéed bok choy in oyster sauce
- Fettuccini pasta with mushrooms, chilli and parsley
- Spaghetti with mixed vegetables cooked in tomato sauce

INBALANCE PACKAGES

NUTURE YOURSELF WORKING LUNCH

(Additional charge of $5 per person)

- Chef's selection of house made 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 soft drinks

HOT DISH SELECTION

- Pan-fried barramundi with salsa verde
- Steamed mixed seafood with ginger, shallots and soya
- Grilled chicken with braised baby onions, mushrooms and bacon
- Chicken saltimbocca with roasted kipfler potatoes
- Chicken tikka masala with basmati rice
- Roast lamb with rosemary and garlic confit
- Tuscan marinated lamb with spicy couscous and mint yoghurt
- Roast beef with caramelised shallots and red wine jus
- Beef stir fried with ginger and shallots, broccoli and served with rice
- Barbecue pork with sautéed bok choy in oyster sauce

GOURMET SANDWICHES OPTIONS

- Pitta bread filled with crushed falafel, hommus and roasted bell peppers
- New York pastrami on rye with dill gherkins, honey mustard and wild cress
- Grilled sour dough with flaked hot smoked salmon lemon, dill crème fraiche and grilled chicory
- Rare slow roasted beef with horseradish cream, wild rocket on grilled Panini bread
- Triple smoked ham, gruyere cheese, and onion jam toasted tortilla wrap
- Tandoori chicken with house made mint yoghurt, baby cos on ternary naan bread
- Grilled Italian vegetables with confit of tomato, rocket pesto on toasted focaccia
- Devil creamed egg with mango chutney and snow pea tendons on crisp lavosh

ADDITIONAL OPTIONS

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, TROPICAL FRUITS) $5 PER PERSON

WAKE UP BALANCED OR AFTERNOON TEA PICK ME UPS $7 PER PERSON

HEALTHY OR NAUGHTY BUT NICE TREATS $7 PER PERSON

WAKE UP BALANCED

- Energy juices
- Premium tea selection
- Barista made coffee
- Gourmet cereal station
- Fresh fruit
- InBalance bircher yoghurt
- Muesli bars
- Smoothies
- House made protein balls

AFTERNOON TEA PICK ME UPS

- Nespresso coffee and premium teas
- Grilled breads with carrot tahini dip and beetroot tahini dip
- Grilled beef kofta skewers
- Berry flavour iced tea
- House made protein balls
- InBalance brownie
- Gelato selection
- Healthy snack bar
- Mini bite size cookies
- Mini water fruit pops
- Seasonal fruit slushies

HEALTHY OR NAUGHTY BUT NICE TREATS

- Bacon and egg muffin
- Bacon and kale quiche with crème fraiche
- Salmon and cream cheese bagel
- Ham and cheese croissant
- Seasonal fruit salad with vanilla mascarpone
- Granola with homemade fruit yoghurt and berry compote
- Pumpkin and feta muffin (GF)
- Fresh orange juice

POST EVENT CHEF'S SELECTION $59 PER PERSON

Recommended for post event function (60 minutes)

- 2 cold canapés
- 2 hot canapés

Plus 1 hour drinks package

POST EVENT COCKTAIL MASTER CLASS $39 PER PERSON

(30 minutes, maximum 30 guests)

Your guests will have fun, relax and learn the art of cocktail making with our resident mixologist. The class includes thirty minutes of mixology, along with a selection of savoury bar snacks.

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.

BREAKFAST

BREAKFAST

PLATED BREAKFAST $42 PER PERSON

(no minimum numbers)

- Scrambled eggs with English bacon, veal sausage, compote of tomato and roasted field mushrooms, sourdough bread
- Selection of sliced seasonal fruit
- Fresh baked croissants
- Danish pastries
- Chilled juice
- Selection of Nespresso coffee blends and Dilmah quality teas

FULL BUFFET BREAKFAST $38 PER PERSON

(minimum 15 Guests)

- Continental items
- Scrambled eggs
- Grilled English bacon
- Veal 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

IN BALANCE BREAKFAST $35 PER PERSON

(minimum 15 people)

- Plated sweetcorn pancakes with guacamole, watercress salad and toasted popcorn
- Sliced mixed fruit
- Homemade yoghurt with berry compote
- Juice of the day
- Selection of Nespresso coffee blends and Dilmah quality teas

ADDITIONAL OPTIONS $6 PER PERSON

(alternate serve)

- Scrambled eggs with English bacon, veal sausage, compote of tomato and roasted field mushrooms, sourdough bread
- Potato and spinach frittata with semi dried tomato and rocket
- Sweet corn fritters with bacon, spiced guacamole and roasted cherry tomatoes

MENUS

PLATED MENUS

SERVED IN AN EVENT SPACE PER PERSON

(Beverages not included)

3 COURSE $69 PER PERSON

(Choice of Entree, Main & Dessert with naan bread to start)

2 COURSE $59 PER PERSON

(Choice of Entree & Main or Main & Dessert with naan bread to start)

ALTERNATE SERVE MENU $7 PER PERSON

SIDES, SELECT TWO $8 PER PERSON

ENTRÉE

Served with a selection of hot baked breads and bowls of green salads

- Ternary fish 65 with saffron and orange mayonnaise
- Betel leaf of hot smoked salmon with nam jim dressing and fried shallots
- Roast pumpkin and ricotta tart with rocket salad and semi dried tomato puree
- Thai prawn salad with toasted peanuts and candid chilli
- Malaysian chicken satay with pickled cucumber
- Gravlax of Tasmanian salmon with cucumber, dill salad and lemon crème fraiche
- Salad of prosciutto, goats cheese and cherry truss tomatoes en croute
- Grilled sword fish with warm lentil salad and piperade salsa
- Native bush pepper crusted lamb salad with wild rocket, walnuts and sundried tomato pesto
- Five spiced Muscovy duck breast with pickled Asian mushroom and chard salad
- Beetroot carpaccio with goats cheese curd, frisee salad and pomegranate molasses
- Chicken and green peas risotto with wild fungi, lemon crème fraiche and mustard sprouts

MAIN

- Grilled chicken breast with ricotta gnocchi, pumpkin puree and baby peas

- Tandoori salmon with grilled watermelon and spiced pea puree
- Roast loin of veal with rosti potato, baby spinach and wood mushrooms
- Grilled 300g Black Angus sirloin with roasted chat potatoes, baby beans and port wine jus
- Moroccan marinated lamb rump with spiced chick peas and gremolata
- Twice cooked pork belly with cauliflower puree, roasted shallots and baby carrots
- Pan fried barramundi with Israeli cous cous, baby zucini and flavoured with bottega
- Slow braised beef cheek with creamed potatoes, roasted baby vegetables and shallot jus
- Sautéed potato gnocchi with asparagus, tomato fondue and shaved grana padano
- Roasted breast of chicken with mushroom and saffron risotto

DESSERTS

- Ternary pavlova with passion fruit sorbet
- Bread and butter pudding with vanilla bean ice cream
- Baked berry cheese cake with white chocolate ice cream
- Dark chocolate fondant with chocolate sauce
- Vanilla bean panna cotta with mixed berries
- Seasonal fruit with mango sorbet

SIDES, SELECT TWO $8 PER PERSON

- Hand cut chips with sea salt
- Stir fried Asian greens with ginger & oyster sauce
- Steamed broccolini with almond butter (contains nuts)
- Mixed salad with champagne dressing

PLATED MENUS

SERVED IN THE TERNARY RESTAURANT PER PERSON

(Beverages not included)

3 COURSE $79 PER PERSON
(choice of Entrée, Main and Dessert with naan bread to start)

2 COURSE $69 PER PERSON
(choice of Entrée & Main or Main & Dessert with naan bread to start)

ALTERNATE SERVE MENU $7 PER PERSON

SIDES, SELECT TWO $8 PER PERSON

SAMPLE ALTERNATE MENU, MENUS ARE TAILORED TO EACH GROUP

Entrees
- Malaysian spiced chicken satay with pickled cucumber, alternated with
- Pulled peppered beef in crispy pastry and water chestnut

Mains
- 300g grilled sirloin (Angus reserve) with Lyonnais potatoes and baby beans, alternated with
- Baked Tasmanian Salmon with saffron risotto and asparagus

Desserts
- Ternary Pavlova with passionfruit sorbet, alternated with
- Belgium chocolate tart with Raspberry sorbet

SIDES, SELECT TWO $8 PER PERSON

- Hand cut chips with sea salt
- Stir fried Asian greens with ginger and oyster sauce
- Steamed broccolini with almond butter (contains nuts)
- Mixed salad with champagne dressing
- Steamed rice

THE TASTE OF THE TERNARY SIX COURSE DEGUSTATION MENU

$89 PER PERSON

(Beverages not included, maximum 30 guests)

SAMPLE DEGUSTATION MENU

Start with the Favourites
- Naan bread with smoked mint yoghurt and green mango chutney
- Malaysian spiced chicken satay, pickled cucumber
- Pulled peppered beef in crispy pastry and water chestnut
- Grilled Cajun prawns with toasted corn and Pecorino

Main from the Asian Kitchen
- Chicken tikka masala, chicken in a rich tomato gravy flavoured with mace and fennel

Main from the Grill Kitchen
- Grilled loin of beef with roasted vegetables and red wine jus

Dessert
- Ternary Eaton mess with fresh berries and vanilla cream

BUFFET MENUS

CLASSIC BUFFET MENU SERVED IN AN EVENT SPACE $69 PER PERSON

(Beverages not included; minimum 20 people)

CLASSIC BUFFET

- Antipasto, dips and assorted baked breads
- Please select 3 items from the salad selection
- Please select 3 items from the hot food selection
- All mains are served with roasted potatoes and steamed panache of vegetables
- Chef's selection of sweet treats and tarts
- Seasonal fruit platter, nuts and selection of Australian cheeses
- Selection of Nespresso coffee blends, Dilmah quality tea and fruit juice

SEAFOOD ADD-ONS $21 PER PERSON

- 100gms smoked salmon
- 4 x oysters
- Cooked king prawns
- Trio of sauces

LIVE STATION ADD-ONS $14 PER PERSON

- Roast Wagyu beef with red wine and shallot jus
- Loin of pork with sage and apple compote
- Slow braised leg of lamb (Mornington Peninsula) with mint crumble

SALAD SELECTION

(Choose 3 from the salad selection below; extra selections $3 per person per salad)

- Caesar salad with aged Parmesan cheese
- Tomato and mozzarella salad with crushed basil
- Baby potato with whole grain mustard
- Oven roasted beetroot with baby fennel
- Spiced quinoa salad shredded chicken and snow pea tenders
- Wild rocket with aged balsamic and parmesan cheese
- Roast pumpkin with baby spinach and pine nuts
- Thai noodle salad with baby coriander
- Greek salad with rubbed oregano
- Traditional garden salad
- Chilli chicken with Asian slaw and toasted cashew nuts
- Turmeric cauliflower, sundried tomato and red onion
- Crispy Fattoush with sumac
- Moroccan cous cous with preserved lemon
- Cucumber and mint with toasted cumin
- Mixed mushroom salad with cider dressing
- Beetroot and chickpea salad with fetta cheese
- Waldolf salad with dried currents
- Baby cos lettuce with olives and cherry tomatoes
- Barbecue potato salad with pancetta and thyme
- Roasted vegetable salad with toasted Macadamia nuts

BUFFET MENUS

HOT FOOD SELECTION

(Choose 3 from the hot selection below; extra selections $9.00 per person per dish)

Seafood

- Baked salmon on caponata
- Pan-fried barramundi with salsa verde
- Grilled catch of the day with lemon butter
- Steamed mixed seafood with ginger, shallots and soya

Chicken

- Oven roasted split chicken with sage served with its roasting juices
- Grilled chicken with braised baby onions, mushrooms and bacon
- Chicken with a mushroom and thyme cream sauce
- Chicken saltimbocca with roasted kipfler potatoes
- Thai green chicken curry with jasmine rice
- Chicken tikka masala with basmati rice

Lamb

- Roast lamb with rosemary and garlic confit
- Lamb curry with rice and mango chutney
- Braised lamb stew with root vegetables.
- Tuscan marinated lamb with spicy couscous and mint yoghurt
- Slow cooked Mexican spiced lamb shoulder with lime and coriander

Beef

- Roast beef with caramelised shallots and red wine jus
- Braised beef in red wine with wood mushrooms
- Beef Stroganoff with braised rice
- Beef and confit of onion pie
- Beef stir fried with ginger and shallots with broccoli, served with rice

Pork

- Roast pork with apple and sage compote
- Braised pork cooked in cider with carrots and garden peas
- Barbecue pork with sautéed bok choy in oyster sauce

Vegetarian

- Fettuccini pasta with mushrooms, chilli and parsley
- Spaghetti with mixed vegetables cooked in tomato sauce
- Vegetable lasagne
- Fried rice with mixed vegetables

VEGETABLE SELECTION

(Choose 2 from the below)

- Hand cut chips with sea salt
- Stir fried Asian greens with ginger and oyster sauce
- Steamed broccolini with almond butter (contains nuts)
- Mixed salad with champagne dressing

SOMETHING SWEET TO FINISH

- Chef's selection of desserts accompanied with whipped cream and mixed berry coulis'
- Seasonal sliced fruits
- Selection of local and Imported cheeses with nuts and crackers

COCKTAIL CANAPÉS

COCKTAIL CANAPES PER PERSON

Choose from a selection of substantial, hot and cold canapés as per below

DELUXE 5 HOUR CANAPÉ $136 PER PERSON

2 substantial canapés, 4 hot canapés, 5 cold canapés and 5 hour Gold drinks package

DELUXE 4 HOUR CANAPÉ $128 PER PERSON

2 substantial canapés, 4 hot canapés, 5 cold canapés and 4 hour Gold drinks package

DELUXE 3 HOUR CANAPÉ $108 PER PERSON

2 substantial canapé, 4 hot canapés, 3 cold canapés and 3 hour Gold drinks package

DELUXE 2 HOUR CANAPÉ $88 PER PERSON

4 hot canapés, 4 cold canapés and 2 hour Gold drinks package

EVENING SOIRÉE $68 PER PERSON

Recommended for networking event (1 hour):
3 hot canapés, 3 cold canapés and 1 hour drinks package

PRE-DINNER RENDEZVOUS $45 PER PERSON

Available for pre-dinner drinks prior to an on-site dinner (30 minutes):
1 hot canapé, 2 cold canapés and 30 minutes gold drinks package

UPGRADE TO PLATINUM BEVERAGE PACKAGE $6 PER PERSON

ADDITIONAL SUBSTANTIAL CANAPÉS $12 PER ITEM

ADDITIONAL HOT & COLD CANAPÉS $6 PER ITEM

ADDITIONAL DESSERT CANAPÉS $6 PER ITEM

COCKTAIL CANAPÉS

SUBSTANTIAL CANAPÉ ITEMS

- Beer battered fish and chips with tartar sauce
- Lamb kofta kebab with basmati rice and riata yoghurt
- Thai red curry with jasmine rice
- Spicy meat balls on couscous
- Pumpkin and spinach risotto with shaved parmesan
- Prawn and barbecued pork with fried rice
- Breaded chicken tenderloin with potato wedges

HOT CANAPÉ ITEMS

- Spiced chicken winglets with toasted sesame
- Pumpkin arancini with bruised basil mayonnaise
- Lyonnais onion and gruyere cheese tartlets
- Malaysian chicken satay skewers with spiced peanut sauce
- Steamed dim sim with soy
- Ternary fish 65 with saffron mayonnaise
- Teriyaki of salmon with black sesame dust
- Lamb kofta with mint yoghurt and green mango chutney
- Tempura prawns with ponzu dipping sauce

COLD CANAPÉ ITEMS

- Ceviche with cassava crackers and lime
- Smoked chicken and mango tartlet with candid chilli
- Flamed king fish with green papaya salad
- Vietnamese rice paper rolls with nam jim sauce
- Hot smoked salmon with baby beans
- Roasted beetroot and crumbed fetta crostini
- Tartar of tuna with shallot and pickled ginger
- Warm goats cheese tartlet with basil pesto
- Mexican spiced school prawns with guacamole

DESSERT CANAPÉ ITEMS

(Additional charge of $5 per item)

- Selection of petite ice cream and sorbet cones
- Mocca brulee tartlet
- Aged balsamic cheesecake bites
- Mixed diced fruit pots with native fig jam
- Mango panna cotta with coconut ice

THEMED PLATTERS

THEMED PLATTERS PER PLATTER (SERVES 6 TO 8 GUESTS)

CHEESE PLATTER $90
Selection of local and imported cheeses with quince paste and a selection of crackers

ANTIPASTO PLATTER $85
Marinaded Italian vegetables with mixed charcuterie a selection of dips and grilled sour dough bread

JAPANESE PLATTER $80
Selection of mixed sushi and tempura prawns with light soy sauce

MEXICAN PLATTER $80
Spiced chicken wings, slow braised lamb ribs, beef and red bean empanadas with chipotle mayonnaise and sour cream

INDIAN PLATTER $80
Lamb kofta, spinach and onion pakora and potato samosa with mint and mango yoghurt

SLIDER PLATTER $80
Selection of pulled pork sliders, haloumi, roasted peppers and mini steak sandwiches

SATAY PLATTER $78
Chicken, lamb and prawn satay with micro coriander and fried shallots

ASIA PLATTER $75
A trio of steam dim sim with chilli and soya

PARTY PLATTER $75
Mini meat pies, sausage rolls and prawns wrapped in brick pastry with homemade tomato compote

BEVERAGE PACKAGES

We are pleased to offer you a choice of beverage packages for your cocktail party or dinner. Alternatively we can provide beverages on consumption or a cash bar depending on your preference.

PLATINUM PACKAGE

Sparkling: Veuve Ambal Blanc de Blanc, Burgundy France
Rose (please select one):
Willowglen Rose Riverina, NSW
La Boheme Rose Yarra, Valley NSW

White (please select one):

Tai Nui Sauvignon Blanc, Marlborough NZ
Willowglen Pinot Grigio, Riverina, NSW
Mountadam Chardonnay, Barossa Valley SA

Red (please select one):
Snake and Herring 'dirty boots' Cabernet Sauvignon, Margaret River WA
Thorn-Clark Sandpiper Shiraz, Barossa Valley SA

Beer full strength (please select one):
James Squire 150 Lashes Pale Ale
Heineken
Hahn Super Dry

Beer Light: James Boag's Premium Light
Cider: 5 Seeds Crisp Apple Cider
Soft drinks and juice

	per person
5 hours	$72*
4 hours	$64*
3 hours	$52*
2 hours	$44*
1 hour	$40*

* $10 per person per additional 30 minutes

GOLD PACKAGE

Sparkling: The Go-Between Pinot Noir Chardonnay Brut, Margaret River WA

White (please select one):
Republic Sauvignon Blanc, Adelaide Hills SA
Willowglen Pinot Grigio, Riverina, NSW

Rose: Willowglen Rose Riverina, NSW
Red: Hilltops Shiraz, Hilltops NSW
Beer Full Strength: Hahn Super Dry
Beer Light: James Boag's Premium Light
Soft drinks and juice

** $8 per person per additional 30 minutes

	per person
5 hours	$66*
4 hours	$58
3 hours	$50*
2 hours	$42*
1 hour	$34*

TAILORED EVENTS BY THE TERNARY

The Ternary

TAILORED EVENTS BY THE TERNARY

The Ternary offers an ideal setting for celebrations, business lunches or dinners, meetings and casual get-togethers with friends and family. Our events team are here to tailor-make an experience that your guests are sure to remember, utilising our stunning selection of indoor and outdoor spaces and darling harbour view terraces that are sure to impress your guests.

WE CAN TAILOR THE SPACE FOR YOUR EVENT TO A MAXIMUM OF 600 GUESTS, MINIMUM SPENDS APPLY

AUDIO VISUAL PARTNER ENCORE EVENT TECHNOLOGIES

AUDIO VISUAL PARTNER ENCORE EVENT TECHNOLOGIES

OUR COMMITMENT TO YOUR EVENT

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.

CREATIVE CONTENT DEVELOPMENT – 'THE MESSAGE'

Encore Event Technologies will guide the creative development of 'the message' for your event and create the 'take-out' that will guarantee great outcomes with the concept's purpose being to transform and stylise your event's theme into a high impact digital presentation of the message.

Within a short lead time Encore Event Technologies will adapt digital animation, dynamic branding banners and 3D mapping technologies to uniquely present the message that will motivate your participants.

RESOURCES

RESOURCES

VIDEOS

- Meetings at Novotel Sydney on Darling Harbour – https://vimeo.com/195217415
- Welcome to Novotel Sydney on Darling Harbour – https://vimeo.com/198781550
- Food by The Ternary – https://vimeo.com/178281571

EVENTS

View videos of past events held at Novotel Sydney on Darling Harbour and The Ternary:

- Melbourne Cup event at The Ternary – https://vimeo.com/193993385
- Garden Bar at The Ternary – https://vimeo.com/193993232
- End of year event at The Ternary – https://vimeo.com/246916838
- Events by The Ternary – https://vimeo.com/178281570
- Christmas Event at The Ternary – https://vimeo.com/203937897

WEB LINKS

For more information:

- Novotel Sydney on Darling Harbour Website – http://www.novoteldarlingharbour.com.au/
- Meetings and events by The Ternary - http://www.theternary.com.au

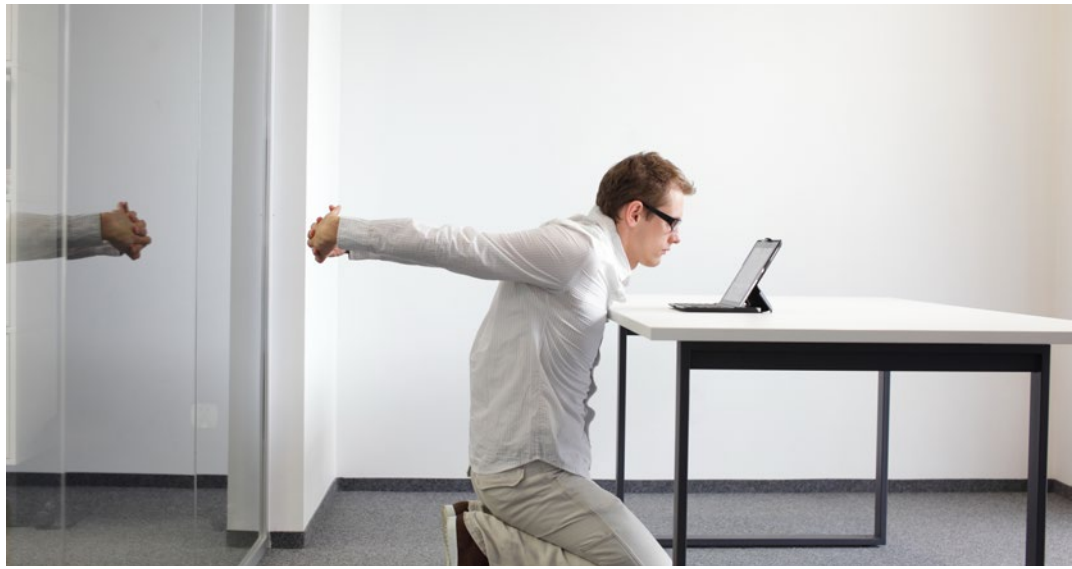
TIME OUTS

InBalance meetings meditainment

TIME OUTS

TAKE A WALK

InBalance local area maps give you options for a 20 minute walk or run to revive the senses, relieve stress and get the creative juices flowing again.



MEDITAINMENT

The ability to clear the mind to focus on the task ahead is something successful people have known for generations. We can take you there with Meditainment, a 20 minute audio-visual relaxation experience using multi-sensory techniques to clear the mind so you focus on the meeting agenda.

YOGA STRETCH WITH MINDFULNESS

Head to toe is a virtual 12 minute yoga stretch, a low impact routine that can be done in business attire.

NOVOTEL

HOTELS & RESORTS

SYDNEY

ON DARLING HARBOUR