

NOVOTEL

SYDNEY
ON DARLING HARBOUR



INBALANCEMEETINGS
AT NOVOTEL



DESTINATION AND OVERVIEW



Sydney City Skyline aerial shot

- 1** DESTINATION AND OVERVIEW ●●●●
- 2** INBALANCE SPACES ●●●●
- 3** PLAN AND CONNECT ●●
- 4** MENU OPTIONS ●●●●●●●●
- 5** TAILORED EVENTS BY THE TERNARY ●●
- 6** AUDIO VISUAL PARTNER ●●
- 7** RESOURCES ●●
- 8** TIME OUTS ●●



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?

- 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.
- Facilities:** In addition to stunning views, we offer a pool, gym and full size, floodlit tennis court.
- 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.
- 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

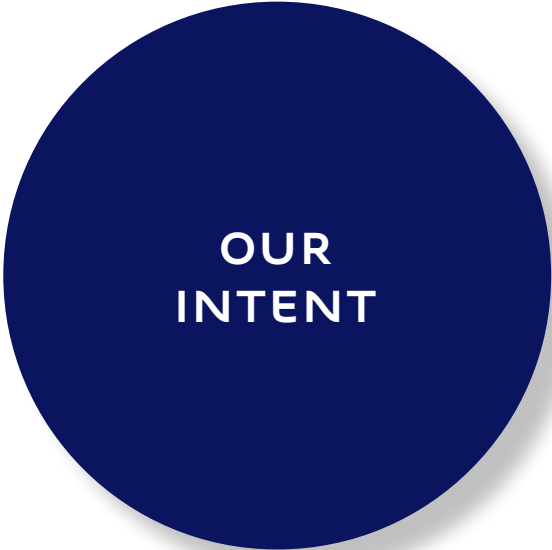
100 Murray Street
Darling Harbour NSW 2000
AUSTRALIA

Email: Events.NovotelSydneyDarlingHarbour@accor.com

Car Parking Information
\$65* per car, per night located at Wilson carpark next to hotel
* additional terms and conditions apply



INBALANCE MEETINGS 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



Barossa Room

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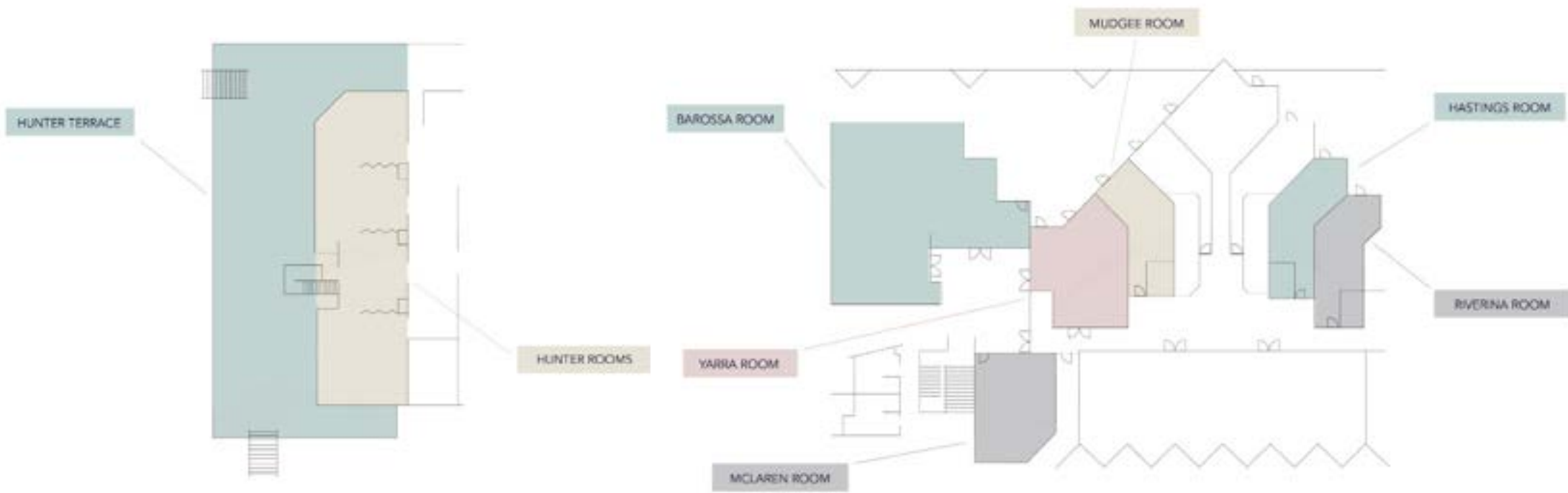
8 TIME OUTS



FLOOR PLANS

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

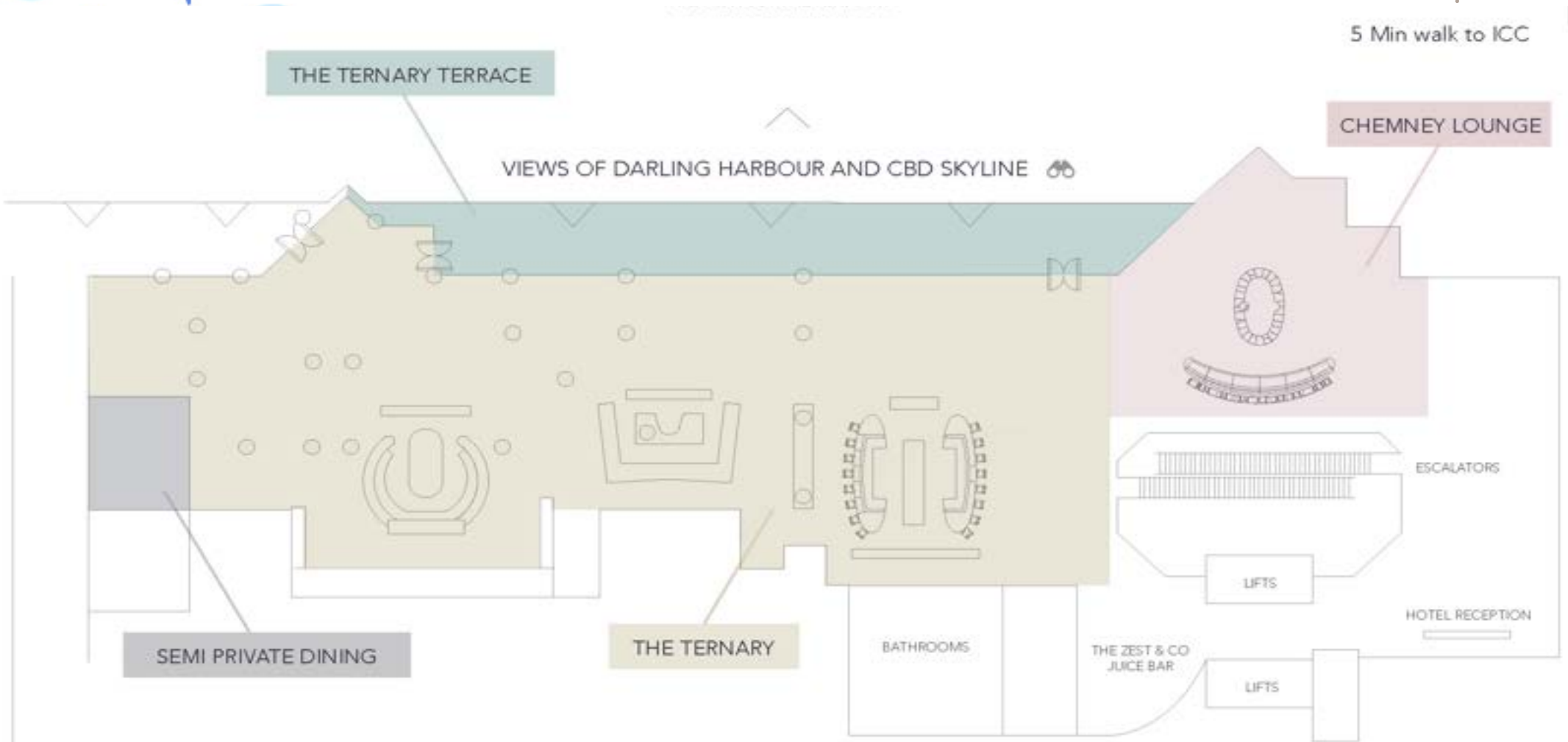
With a series of inspiring spaces along with spectacular views and outdoor terrace areas, our selection of meeting & event spaces will allow your guests to have an opportunity to pause and reflect on what creates balance in this fast-paced and demanding world. The feeling of light and space will allow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



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.



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CAPACITY



EVENT SPACE CAPACITIES

Room Name	Area(m ²)	Height	U-Shape	Classroom	Boardroom	Theatre	Cocktail	Banquet	Cabaret
The Hunter Room 1 - 4	209	3.3	.	96	.	200	200	130	108
The Hunter Room 1 - 3	141	3.3	50	60	50	140	130	100	72
The Hunter Room 1 - 2	106	3.3	33	48	33	100	100	70	48
The Hunter Room 3 - 4	103	3.3	33	48	33	100	100	70	48
The Hunter Room 2 - 3	81	3.3	30	36	33	80	50	50	40
The Hunter Room 4	68	3.3	24	24	24	45	70	40	32
The Hunter Room 1	60	3.3	24	24	24	45	60	40	24
The Hunter Room 2	46	3.3	21	18	21	35	40	30	24
The Hunter Room 3	35	3.3	12	12	12	25	40	20	16
The Hunter pre function	88	3.3	-	-	-	-	-	-	-
Barossa Room	123	2.7	40	48	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
Mudgee Boardroom	25	3.2	12	12	12	24	-	-	12
Hastings Boardroom	25	3.2	12	12	12	24	-	-	12
Riverina Boardroom	33	3.2	10	-	10	-	-	-	-
Chemney Lounge	160	5.5	-	-	-	-	80	-	-
Hunter Terrace*	274	-	-	-	-	-	200	-	-
Pool Terrace	400	-	-	-	-	-	80	40	-
The Ternary	850	5.5	-	-	-	-	400	220	-
The Ternary - Partial	-	-	-	-	-	-	200	100	-

* Partial usage dependent on layout

PLAN AND CONNECT



InBalance Meeting Space

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PLAN AND CONNECT

Everyone agrees that we truly had the best event ever - there was such joy across the 4 days and everything ran like clockwork.

CLIENT TESTIMONIAL - DAGMAR CARR, AURECON, OCTOBER 2022

Your team are sensational, the dinners were an absolute treat and the pride everyone took was evident in every detail.

You gave us a wonderful event - thank you so very much for that!!

Now we are looking forward to February 2023!!

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.



MENU OPTIONS



InBalance meetings food set up

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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



OUR PRICE LIST



DAY DELEGATE PACKAGES PER PERSON

- Full Day Package from \$99
- Half Day Package from \$90

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
- Grab n Go breakfast (minimum 15 guests) \$39

*** Additional Breakfast Options \$6 PER PERSON PER ITEM

***Additional Morning & Afternoon tea options \$18 PER PERSON

BEVERAGE PACKAGES (PER PERSON)

- 4 hour Platinum \$67, Gold \$61, Soft Drinks \$27
- 3 hour Platinum \$59, Gold \$53, Soft Drinks \$22
- 2 hour Platinum \$48, Gold \$45, Soft Drinks \$17
- 1 hour Platinum \$43, Gold \$37, Soft Drinks \$12
- *** Additional 30 minutes Platinum \$10, Gold \$8, Soft \$4



MENUS (per person)

- 3 Course Plated menu in an Event Space \$79
- 2 Course Plated Menu in an Event Space \$69
- 3 Course Plated Menu in The Ternary \$88
- 2 Course Plated Menu in The Ternary \$78
- Nurture Yourself Buffet Lunch in The Ternary (minimum 20 guests) \$48
- Classic Buffet Menu in an Event Space (minimum 20 guests) \$74
- Seafood Add-On's \$28 PER PERSON
- Live Station Add-On's (Roast Wagyu-Loin of Pork or Braised Lamb) \$18 PER PERSON
- Taste of The Ternary Six Course Degustation Menu (maximum 30 guests) \$95
- *** 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 (1 hour, 2 signature cocktails, minimum 10 guests/ maximum 24 guests) \$60
- Post Event Cheese and Wine (30 minutes, no minimum numbers) \$34

****For any beverage package purchased longer than 1 hour, you will be required to order food to accompany the service as part of our responsible service of alcohol (RSA) policy.**

CONFERENCE PACKAGES



FULL DAY CONFERENCE PACKAGE

FROM \$99 PER PERSON

HALF DAY CONFERENCE PACKAGE

FROM \$90 PER PERSON

CONFERENCE PACKAGE INCLUDES

- Arrival tea and coffee with a bowl of fresh whole fruit
- Morning tea/coffee with Chef's selection of two break items, 1 savoury and 1 sweet
- Nurture Yourself buffet lunch served in The Ternary Restaurant
- Afternoon tea/coffee with Chef's selection of two break items, 1 savoury and 1 sweet
- 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

SAMPLE 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
- Belgian 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 Balkan 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

INBALANCE PACKAGES



FUEL YOURSELF WITH AN ALL DAY COFFEE CART

- Available for \$500 with two barista's for 7 hours (from arrival to end of afternoon break)
- A minimum of 30 attendees is required in order to hire the coffee cart.
- Coffees will be an additional \$3.50 each to be served throughout the day till the end of the afternoon break.

NURTURE YOURSELF BUFFET LUNCH IN THE TERNARY

(Included in Day Delegate Package or \$51 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

SAMPLE 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



SAMPLE 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 juices

SAMPLE HOT DISH

- 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



SAMPLE GOURMET SANDWICHES

- 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
- Devilled creamed egg with mango chutney and snow pea tendrils 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 ITEM

HEALTHY OR NAUGHTY BUT NICE TREATS \$7 PER ITEM

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
- 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 \$60 PER PERSON

(1 hour, minimum 10 guests/maximum 24 guests)

Your guests will have fun, relax and learn the art of cocktail making with our resident mixologist. The class includes one hour of mixology creating two signature cocktails, along with a selection of savoury bar snacks. Add on a charcuterie board for an additional \$8 per person or a cheese board for an additional \$8 per person.

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



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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

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



GRAB N GO BREAKFAST \$39 PER PERSON

(minimum 15 people)

- Mini quiches
- Sliced mixed fruit platter
- Mini yoghurts or bircher muesli pots
- Bakery selection - mini ham and cheese croissants, pastries, muffin and donuts
- Juice of the day
- Selection of Nespresso coffee blends and Dilmah quality teas

FULL BUFFET BREAKFAST \$39 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

MENUS



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PLATED MENUS

SERVED IN AN EVENT SPACE PER PERSON
(Beverages not included)

3 COURSE \$79 PER PERSON

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

2 COURSE \$69 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 and salmon pearls
- 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 with wild rocket, walnuts and sundried tomato pesto
- Mirin and soy glaze duck breast with Swiss chard orange salad
- Spiced grilled watermelon with crumbled feta cheese, puffed rice and micro salad
- Duck liver parfait with orange jelly and toasted brioche, lemon crème fraiche and mustard sprouts

MAIN

- Grilled chicken breast with pumpkin gnocchi, baby peas and wood mushrooms
- Tandoori salmon with grilled watermelon and spiced pea puree



- Roast loin of veal with rosti potato, baby spinach and wood mushrooms
- Grilled sirloin of black angus with roasted chat potatoes, baby beans and port wine jus
- Moroccan marinated lamb rump with spiced chick peas and mint yoghurt
- Twice cooked pork belly with cauliflower puree, roasted shallots and baby carrots
- Pan fried barramundi with Israeli cous cous, baby zucchini and flavoured with gremolata
- 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 thyme risotto
- Grilled Salmon with roasted Italian veg and parsley pesto

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

Additional cheese course - \$5 per person

PLATED MENUS



SERVED IN THE TERNARY RESTAURANT PER PERSON

(Beverages not included)

3 COURSE ALTERNATE \$88 PER PERSON

(choice of Entrée, Main and Dessert with naan bread to start)

2 COURSE ALTERNATE SERVE \$78 PER PERSON

(choice of Entrée & Main or Main & Dessert with naan bread to start)

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
- Belgian 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)
- Steamed rice
- Mixed salad with champagne dressing



THE TASTE OF THE TERNARY SIX COURSE MENU \$95 PER PERSON

(Beverages not included, maximum 30 guests)

SAMPLE MENU

Start with the Favourites

- Naan bread with smoked mint yoghurt and green mango chutney
- Malaysian spiced chicken satay, pickled cucumber
- Betel leaf of cooked prawns with chilli jam and salmon pearls
- Soft shell crab 65 with lime and chilli mayonnaise

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, grain fed Black Angus fillet with potatoes, spinach and red wine jus

Dessert

- Belgian dark chocolate tart with raspberry sorbet

BUFFET MENUS



CLASSIC BUFFET MENU SERVED IN AN EVENT SPACE \$74 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 \$28 PER PERSON

- Cooked king prawns
- Oysters - selection of Sydney rock and pacific
- Trio of sauces
- Smoked Salmon

LIVE STATION ADD-ONS \$18 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



SAMPLE SALAD SELECTION

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

- Caesar salad with aged parmesan cheese
- Tomato and baby broccoli salad with crushed basil
- Baby potato with whole grain mustard
- Oven roasted beetroot with baby fennel
- Spiced quinoa salad with pumpkin, sweet potato and snow pea tendrils
- Wild rocket with aged balsamic and parmesan cheese
- Roast pumpkin with baby spinach, pine nuts and sundried tomatoes
- Thai noodle salad with baby coriander
- Greek salad with rubbed oregano
- Traditional garden salad
- Chilli chicken with Asian slaw and toasted cashew nuts
- Cauliflower roasted with turmeric, sundried tomato and red onion
- Crispy Fattoush with sumac
- Moroccan cous cous with preserved lemon and parsley
- Cucumber and mint with toasted cumin
- Mixed mushroom salad with cider dressing
- Beetroot and chickpea salad with crumbled fetta cheese
- Waldorf salad with dried currants
- Baby cos lettuce with olives and cherry tomatoes
- Roasted potato salad with pancetta and thyme
- Roasted vegetable salad with toasted macadamia nuts
- Coleslaw salad with sultanas

BUFFET MENUS

HOT FOOD SELECTION

(Choose 3 mains from list below; extra selections \$7 per person per dish)

Seafood

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

Chicken

- Oven roasted chicken with sage
- 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

- Slow roasted lamb with rosemary and garlic confit
- Indian lamb curry with rice and mango chutney
- Braised lamb hotpot with root vegetables.
- Tuscan marinated lamb with spicy cous cous, mint and lemon yoghurt
- Slow cooked mexican spiced lamb shoulder with lime, coriander and charred corn

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 loin of pork with apple and sage compote
- Braised pork cooked in cider with baby carrots and garden peas
- BBQ 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 cannelloni with melted mozzarella cheese
- Thai Green vegetable curry
- 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

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COCKTAIL CANAPÉS



COCKTAIL CANAPES PER PERSON

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

DELUXE 4 HOUR CANAPÉ \$139 PER PERSON

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

DELUXE 3 HOUR CANAPÉ \$129 PER PERSON

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

DELUXE 2 HOUR CANAPÉ \$98 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 Gold 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

ADDITIONAL SUBSTANTIAL CANAPÉS \$11 PER ITEM

ADDITIONAL HOT & COLD CANAPÉS \$5 PER ITEM

ADDITIONAL DESSERT CANAPÉS \$5 PER ITEM



COCKTAIL CANAPÉS

SAMPLE SUBSTANTIAL CANAPÉ ITEMS

- Beer battered fish and chips with tartare sauce
- Lamb kofta kebab with basmati rice and raita
- Thai 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

SAMPLE 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
- Korean fried chicken



SAMPLE COLD CANAPÉ ITEMS

- Ceviche with cassava crackers and lime
- Smoked chicken and mango tartlet with chipotle chilli
- Flamed king fish with green papaya salad
- Vietnamese rice paper rolls with nam jim sauce
- Hot smoked salmon with baby beans and wholegrain mustard
- 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
- Spiced grilled watermelon with crumbed fetta and mint

SAMPLE DESSERT CANAPÉ ITEMS

(Additional charge of \$5 per item)

- Selection of petite ice cream and sorbet cones
- Seasonal brulee tartlet
- Aged balsamic cheesecake bites
- Mixed diced fruit in cones with passionfruit yoghurt
- Belgian chocolate tartlet with dried raspberries

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THEMED PLATTERS



THEMED PLATTERS PER PLATTER (SERVES 6 TO 8 GUESTS)

SLIDER PLATTER \$80 PER PLATTER

Selection of pulled pork sliders, haloumi, roasted peppers and mini steak sandwiches

PARTY PLATTER \$75 PER PLATTER

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

SATAY PLATTER \$78 PER PLATTER

Chicken, lamb and prawn satay with micro coriander and fried shallots

MEXICAN PLATTER \$80 PER PLATTER

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

TASTE OF INDIAN PLATTER \$80 PER PLATTER

Lamb kofta, spinach and onion pakora and potato samosa with mint and mango yoghurt

CHEESE PLATTER \$90 PER PLATTER

Selection of local and imported cheeses with quince paste and a selection of crackers

ANTIPASTO PLATTER \$85 PER PLATTER

Marinated Italian vegetables with mixed charcuterie a selection of dips and grilled sour dough bread

A TASTE OF JAPAN PLATTER \$80 PER PLATTER

Selection of mixed sushi and tempura prawns with light soy

TASTE OF ASIA PLATTER \$75 PER PLATTER

A trio of steam dim sim with chilli and soya



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 (INCLUDED)

NV Veuve Ambal Blanc De Blanc Brut | France

WHITE (SELECT ONE)

2020 Twelve Signs Sauvignon Blanc | Southern NSW

2021 Indreams Chardonnay | Yarra Valley, VIC

2021 Devil's Corner Rose | Tamar Valley, TAS

RED (SELECT ONE)

2019 Hesketh Cabernet Sauvignon | Limestone Coast, SA

2021 Days & Daze Free Thinker Shiraz | SA

BEER

Byron Bay Lager | Byron Bay, NSW

Heineken Lager | Netherlands

James Boags Premium Light | Launceston, TAS

Pipsqueak Apple Cider | Fremantle, WA

Selection of soft drink and juices

* \$10 per person per additional 30 minutes

	per person
4 hours	\$67*
3 hours	\$59
2 hours	\$48*
1 hours	\$43*



GOLD PACKAGE

SPARKLING (INCLUDED)

NV Brown Brothers Origins Prosecco | King Valley, VIC

WHITE (SELECT ONE)

2021 Ate Sauvignon Blanc | South Eastern Australia

2020 Twelve Signs Chardonnay | Southern NSW

2021 Pete's Pure Rose | Murray Darling, NSW

RED (SELECT ONE)

2019 Hesketh Cabernet Sauvignon | Limestone Coast, SA

2021 Deakin Estate "Azahara" Shiraz | North West, VIC

BEER

Byron Bay Lager | Byron Bay, NSW

James Boags Premium Light | Launceston, TAS

Pipsqueak Apple Cider | Fremantle, WA

Selection of soft drink and juices

** \$8 per person per additional 30 minutes

****For any beverage package purchased longer than 1 hour, you will be required to order food to accompany the service as part of our responsible service of alcohol (RSA) policy.**

	per person
4 hours	\$61*
3 hours	\$53
2 hours	\$45*
1 hours	\$37*



AUDIO VISUAL
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EVENT TECHNOLOGIES
A Freeman Company

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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. To discuss audio visual requirements for your conference or meeting, please email Novotelsydneydarlingharbour@encore-anzpac.com

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.



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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>

DIRECTIONS

Please [click here](#) to display directions to the hotel. Alternatively, please refer to our website [here](#).



NOVOTEL

SYDNEY
ON DARLING HARBOUR