



COCKTAIL PARTY

THE TERNARY ON
DARLING HARBOUR

\$129* per person, including canapes + 4 hour gold beverage package

COLD CANAPES (CHOOSE 3)

grilled italian vegetables w aged balsamic + basil en croute
vietnamese rice paper rolls w nam
tartlet of poached school prawns w chili mayo
smoked chicken + mango tartlet w chili
roasted beetroot + goats cheese crostini
hot smoked salmon w baby beans
wood fired flat bread w smoked paprika + eggplant caviar
popcorn encrusted prawns w garlic + lime aioli
sashimi of hiramasa kingfish w soy + sesame dressing

HOT CANAPES (CHOOSE 3)

pumpkin + spinach arancini w basil pesto
mini margarita pizza w mozzarella cheese
steamed chicken dim sim w shallot + ginger chutney
salt + pepper calamari w chili soy dipping sauce
lamb souvlaki w tzatziki sauce
lamb pide w lemon + garlic yoghurt
prawn tempura w pickled ginger dressing
peri peri chicken skewers w lime + coriander
malay chicken satay w roasted peanuts + coriander
thai fish cakes w sauce ajut





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SUBSTANTIAL ITEMS (CHOOSE 2)

beer battered fish + chips w sauce tartare
thai red chicken curry w jasmine rice
mini cheese burgers w homemade relish + chips
pumpkin + spinach risotto w shaved parmesan
bbq pork + prawn fried rice
breaded chicken tenderloin w potato wedges

UPGRADE OPTIONS

platinum beverage package or add an extra hour - \$12 per person per option
dessert canapes or additional hot or cold canapes - \$5 per person per canape
additional substantial canapes - \$12 per person
additional canape - \$8 per person
lolly buffet - \$9 per person





BUFFET MENU

THE TERNARY ON
DARLING HARBOUR

\$141* per person + 4 hour gold beverage package

CANAPES SERVED ON ARRIVAL

vietnamese rice paper rolls
chili shrimp tartlet
steamed chicken dim sim w ginger + shallot chutney

BUFFET

selection of breads
trio of dips w grilled turkish bread
charcuterie platter w pickled vegetables
lebanese lentil salad w preserved lemon
chat potato salad w shallot + creme fraiche
roast turkey breast w jus + cranberry jelly
roast beef, caramelised french shallots + port wine jus
grilled catch of the day w braised italian vegetables
spinach + ricotta ravioli tossed w tomato passata + bruised basil
roasted root vegetables
steamed vegetables w herb butter
christmas fruit pudding w brandy sauce
novotel pavlova w fresh berries, passionfruit + vanilla cream
mini fruit mince pies
sliced seasonal fruit
selection of australian + imported cheese





ADDITIONS

THE TERNARY ON
DARLING HARBOUR

ADD SEAFOOD FOR AN ADDITIONAL \$25 PER PERSON

freshly shucked pacific oysters
king prawns w trio of sauces
finely sliced smoked salmon
thai marinated calamari salad

UPGRADE OPTIONS

platinum beverage package
add extra hour to existing beverage package - \$12 per person per option
additional canape - \$8 per person
lolly buffet - \$9 per person

