



# PARK PROXI

CONFERENCES & EVENTS

**Raise the Bar**



# Destination

Welcome to Park Proxi Gibraltar Bowral, the Southern Highlands leading conference and events destination.

Nestled in the historic town of Bowral, only 90 minutes drive from Sydney CBD, Park Proxi Gibraltar Bowral sits outside the hustle and bustle of the city yet close enough to maximise your time away from your daily business.

The hotel is sophisticated and modern, yet relaxed offering guests the best leisure activities, superb dining options, impressive accommodation and outstanding meeting and event facilities.



## Hotel Features

Park Proxi Gibraltar Bowral features Harveys Bar and Den with lounges, open fires and Observatory Bistro showcasing culinary expertise which has earned the hotel a reputation as a premium event destination.

The hotel comprises eight meeting rooms, including a spectacular double-height gallery and a ballroom that can accommodate up to 280 guests. Incredible team-building activities, healthy choice menus and complimentary Wi-Fi will ensure every need is taken care of.

Hotel facilities include an indoor heated swimming pool, gymnasium and an adjoining picturesque 18-hole golf course.

### HOTEL AMENITIES

- Bar/ Lounge
- Restaurant/ Dining Room
- Indoor Swimming Pool
- Gymnasium
- 18-Hole Golf Course
- 24-hour Reception
- Service Centre
- Lift/ Elevator
- Disabled Access Rooms
- Wheel Chair Access
- Wi-Fi Internet
- Interconnecting Rooms
- Non-Smoking Rooms





## Accommodation Deluxe

Our 77 beautifully-appointed rooms and suites are spacious, fresh and modern. Tastefully furnished with contemporary décor, all rooms are airy and light with a touch of velvet and leather. Set adjacent to the manicured grounds of the Gibraltar golf course, many accommodation rooms enjoy views of breathtaking scenery.

Guests enjoy a large ensuite bathroom with a walk-in shower with luxe amenities. All rooms feature eco-friendly climate control, 42-inch LCD television, Chromecast movies, digital phone, Wi-Fi, and tea and coffee-making facilities.

We offer a range of accommodation options to suit different needs and budgets, from comfortable deluxe rooms to a premium three-bedroom suite or our superb Ambassador spa suite.

*"The venue was absolutely stunning. The food was superb and service was A-class. I really could not fault things at all. There were quite a few in the group who had never been to Gibraltar Hotel before and I am sure they will be back."*

TRACY DRIVER

## Meetings & Events

Our purpose-designed meeting rooms feature stylish interiors, each with their own character and charm and complemented by audio-visual facilities and natural light. The 420sqm Gibraltar Ballroom with floor-to-ceiling windows and panoramic views of iconic Mount Gibraltar, is one of the largest event spaces in the region.

Conference delegates are warmly welcomed and made to feel valued and pampered, with every need expertly catered for by our friendly staff.

*"We had a great time at Gibraltar. Everything was well organised and seamless. The food was delicious! Working with you on the organisation prior to the event was such a pleasure. Nothing too difficult- even my extensive emails about food haha!"*

GENEVIEVE HOGG



## Wine & Dine

We offer full-service in-house catering with tailored food and beverage packages that include an exquisite range of menu's across breakfast, lunch, dinner and cocktail favourites.

The Observatory features a modern Australian menu showcasing fresh seasonal produce. Bathed in sunlight by day, the restaurant softens into a moody evening atmosphere with a roaring open fire where guests can mingle around the bar or lounge over an apéritif or two.





# Team Building Activities

Elevate your conference experience at Park Proxi Gibraltar Bowral with a rich array of team building activities curated by our partner, Pinnacle Events. Engage in thrilling challenges like the Amazing Race, Wine Olympics, Laser Clay Pigeon Shooting, Escape the Room Challenge, Murder Mystery and Trivia Night, fostering teamwork and camaraderie.

Discover the essence of the region through guided tours to iconic spots such as the breathtaking Illawarra Fly Walk, the legendary Bradman Museum, the exquisite Southern Highlands Wines, the picturesque Red Cow Farm gardens and the rustic charm of The Farm Club. Extend your exploration with wine tastings at Centennial Vineyards, eclectic shopping at Dirty Janes Emporium, craft beer tasting at Eden Brewery and a cultural immersion at the Ngunungula Regional Art Gallery.

At Park Proxi Gibraltar Bowral, we go beyond conferences to create memorable experiences that inspire collaboration and lasting bonds among teams.

# Capacity Chart

The Gibraltar Ballroom features panoramic views and can accommodate a 250 seated banquet or 280 guest cocktail party. The adjoining open-air terrace allows guests to savour the sunshine or a beautiful Highland evening. The Gallery features a double-height ceiling and picture windows, an open fireplace, bar, chandeliers and a grand ambience; the perfect venue for hosting a special event or top-tier conference. Lakeview is graced with natural light and views of Mount Gibraltar. With an adjoining pre function area, it is ideal for your next event.

## HOTEL FLOOR PLAN



ROOM	AREA M2	BANQUET	BOARDROOM	CABARET	COCKTAIL	THEATRE	U-SHAPE
Gibraltar Ballroom *	420	250	-	175	280	150	50
Gibraltar I	288	140	40	98	120	120	50
Gibraltar II	111	60	20	42	55	55	23-25
Gallery	150	60	28	42	70	70	-
Boardroom I	84	30	26	21	35	35	-
Boardroom II	22	-	10	-	-	-	-
Boardroom III	29	-	12	-	-	-	-
Lakeview	76	-	18-22	-	-	36	26
Observatory	256	Banquet: 120					
Harveys Bar & Tce	168	Cocktail: 150					
Harveys Den	50	Lounge Seating: 20					

\* Gibraltar Ballroom divides into Gibraltar I and Gibraltar II



# MARILO BY Lotus

Lotus Dining Group is the food and beverage partner for Park Proxi Gibraltar Bowral.

Lotus Dining Group has over a decade of experience creating beautiful experiences. Our team of hospitality professionals have worked with some of the world's most recognised operators. Lotus brings a fresh take on hospitality to one of the most charming areas in the Australian landscape, the Southern Highlands.

We can plan your entire event with a diverse range of experiences in and around the hotel, across our venues and the surrounds of the golf course.





## Lotus Restaurant

Lotus Bowral overlooks the lush greens of the Park Proxi Golf Course with an uninterrupted view of Mount Gibraltar. This picturesque setting sets the scene for a long pre-wedding lunch or a memorable dinner for the bridal party. Experience our famous handmade dumplings, classic Lotus favourites and new dishes that celebrate the produce of the Highlands. Lotus Bowral's modern take on new-world Chinese cooking can also cater for your wedding day.



## Harvey's Bar

Harvey's is a premium bar experience with a relaxed atmosphere. If you are looking for the perfect place for a post-wedding party, Harvey's has what you are looking for with delicious cocktails and tasty bar snacks and for those who never want the party to end, we have you covered with a 3 am licence. Face the day after with confidence knowing that Harvey's is hosting a recovery Bloody Mary breakfast for you and your party.



## Marilo Events & Catering

Marilo events are where sophistication meets a rebellious edge. Elevate your celebrations with fun-filled micro-celebrations in addition to the big day. From picnics and games to discos and intimate dinners. We create personalised experiences that mean you don't have to leave the hotel and will leave your guests impressed.

# Menu Offerings

## Canapés

**From \$35pp | 1 Hour Package**  
6 canapés per person

- + Additional canapés \$6 each
- + Substantial canapés \$12 each

## Set Menu

**From \$79pp | Two Course Set Menu**

- + Add Shared Sides \$6pp
- + Upgrade: Three or Four Courses from \$20pp

## Alternate Drop

**From \$89pp | Two Course Alternate Drop**

- + Add Shared Sides \$6pp
- + Upgrade: Three or Four Courses from \$20pp

## Shared Menu

**From \$89pp**  
2 Starters, 2 Mains, 2 Sides

- + Add 3 Cheeses or Desserts \$20pp

## Optional Extras

**Min. 20 people**

- + Vodka & Caviar \$150pp
- + Oyster & champagne Cart \$60pp
- + Raw Seafood Bar \$45pp
- Live Dessert Station \$50pp



# Canapés

Our selection of savoury, sweet and substantial canapes are carefully curated around seasonal local produce crafted with care. We offer the following packages for your guest's enjoyment for the duration of your event.

Minimum 30 Guests

## Canapés

**From \$35pp | 1 Hour Package**

6 canapés per person

- + Additional canapés \$6 each
- + Substantial canapés \$12 each

## Cold Canapés

**Freshly shucked oyster** with

- Native finger lime and citrus dressing (GF)
- Au naturel with lemon (GF)
- Bloody Mary dressing, celery salt (GF)

**Avocado, saffron** aioli and trout roe tartlet

Singapore crab salad, avocado mousse

in a sesame cone (GF)

**Hibiscus cured trout blini** with confit fennel, smoked mascarpone and caviar

**Savoury cannoli** with whipped chicken liver parfait, mandarin relish

**Golden russet rösti**, shaved wagyu bresaola and pickled watermelon rind

**Parmesan sable** with whipped goats curd, heirloom tomato, and pickled shallot (V)

**Lyonnaise tart** with caramelised onions, green olive and goats' cheese (V)

**Witlof with roasted golden tomato**, beetroot, capsicum and marigold flowers (VG)

**Pintxo of cannellini**, smoked eggplant and black garlic (VG)

## Warm Canapés

**Seared scallop** with artichoke barigoule, bottarga crumb (GF)

**Steamed Har Gau** prawn dumpling with crisp shallot, ginger dressing (GF)

**Native spice salt and pepper squid** with sriracha mayo (GF)

**White anchovy**, shaved French radish, herb emulsion on crisp potato (GF)

**BBQ duck pancake** with sweet miso, shallot and cucumber

**Spring lamb pies** with green olive pesto

**Exotic mushroom parcel** with black garlic aioli (V)

**Crispy halloumi chips** with local honey, pistachio (GF, V, N)

**Arancini** of pea and edamame with nori salt (V)

**Cauliflower**, basil and roast walnut parcel with spiced coconut yoghurt (VG, N)



# Canapés

## Substantial Canapés

**Toothfish** with miso mandarin dressing,  
marinated fennel, shiso leaf on a steamed bao bun

Lobster rolls with yuzu mayonnaise, daikon slaw

**Tempura king prawns** with lemon myrtle  
salt-roasted lemon aioli (GF, DF)

**Grilled lamb cutlet**, stout glaze and spiced  
beetroot relish (GF)

**Crispy pork belly skewer** with red date  
chutney (GF)

**Wagyu brisket slider**, pickles, bush tomato  
relish, Smokey aioli and aged cheddar (2pp)

**Slow-roasted butternut**, Pecora dairy curd,  
finished with nuts and seeds (V, GF)

**Cauliflower cheese slider** with crispy  
onions and salsa verde (V)

**Ratatouille rolls** with aged balsamic  
and basil (2pp) (VG, GF)

**Soft tortilla with crispy tofu**, cashew avocado  
salad and green tomato salsa (VG)

## Dessert Canapés

**Mini cannoli** in roasted vanilla custard and violet  
After dinner mint ganache squares (V, GF)

**Selection of macarons** in salted caramel, chocolate, vanilla,  
pistachio or passionfruit (GF, N)

**Chocolate bon bon** selection in raspberry,  
mango or coconut (GF)

**Citrus meringue tartlets** (GF)

**Goosey caramel and chocolate tartlets** (GF)

**Valrhona dark chocolate** mousse lollipops  
with roasted almond (GF, DF)

**Mandarin and chocolate** malt squares (DF, VG)

**Roasted vanilla baby cakes** with raspberry hibiscus gel (DF,  
VG)



# Plated Menu

Our plated menus are carefully curated around seasonal local produce crafted with care.

We support local producers and growers using the best ingredients the Southern Highlands has to offer.

Minimum 25 Guests

## Set Menu

**From \$79pp | Two Course Set Menu**

+ Add Shared Sides \$6pp

+ Upgrade: Three or Four Courses from \$20pp

## Alternate Drop

**From \$89pp | Two Course Alternate Drop**

+ Add Shared Sides \$6pp

+ Upgrade: Three or Four Courses from \$20pp

## Starter

**Freshly shucked oyster** with

- Native finger lime and citrus dressing (GF)
- Au naturel with lemon (GF)

**Heirloom beetroot** with chickpea, walnut and black garlic emulsion (VG)

**Wagyu bresaola**, witlof, pear and radish pickle **with rye sourdough crutes**

**Crispy pork belly** with apple, pistachio and native peach glaze (GF, N)

**Lobster raviolo**, pea crush, lobster oil, samphire (\*Supplement Price)

**The Bowral caesar**, crisp local baby cos, egg, shaved parmesan, caesar dressing, white anchovies and garlic rye crisps  
(+ chicken 7pp)

**Chargrilled king prawns**, with fermented green chilli, green olives and Lilliput capers

**Fried potato gnocchi**, barbeque corn, chard with brown butter and popcorn shoots (V)

**Butternut pumpkin tart**, Pecora dairy fresh curd, pumpkin seeds and crisp vine leaf (V)

## Mains

**Whole roasted grass-fed tri-tip of beef**, braised dark greens, olive oil mash and native currant jus gras

**Crispy skin free-range chicken**, yellow vegetables with smoked corn puree and warrigal greens

**Slow-roasted lamb shoulder**, smoked tomato fregola with cavolo nero and green olive jus

**Baked parcel of salmon**, fennel, royal blue potato, shallot and aromatics

**Crispy skin barramundi** with organic shiro miso and orange glaze, crisp brown rice cake, and tempura saltbush

**Porchetta** with pressed conga potato, kohlrabi remoulade, roasted apple and seeded mustard jus

**Roasted duck breast**, confit leg with carrot, daikon and salted black bean jus

**Cauliflower steak**, crushed red beans, crispy eschalot and vegetable jus (VG)



# Plated Menu

## Sides

**Just mixed leaves** with roasted mandarin vinaigrette (V, GF, VG)

**Chopped green salad** with marinated cucumber and buttermilk dressing (V, GF)

**Steamed broccolini** with Alto mandarin olive oil and roasted almonds (V, GF)

**Roasted heirloom carrots** with black garlic and buckwheat (V, GF, VG)

**Crispy French fries** and native spice salt and roasted garlic aioli (V, GF)

## Cheese

**Maffra cheddar**, burnt honey and almond paste, rye cracker

**Ossau Iraty**, fennel jam, charcoal toast

**Pont L'Eveque**, spiced quince paste, oat cracker,

**Charleston jersey brie**, pickled watermelon rind, fruit toast

**Woodside Pompeii**, grape jelly, olive oil cracker

**Jamberoo blue**, prune and walnut paste, cumin seed lavosh

## Dessert

**Ultimate chocolate cake** with raspberry hibiscus gel, Valrhona chocolate frosting and raspberry sorbet (V, GF, DF)

**Banoffee tart** with dulce de leche, whipped chocolate ganache, fresh banana, miso

**Chantilly and caramelised pecans** (V, N)

**Tiramisu dome** with milk coffee ice cream (V)

**Individual pavlova** with rose-scented Chantilly, poached strawberries and passionfruit curd (GF)

**Seasonal fruit salad** with lemon myrtle gel and roasted vanilla ice cream (V)

**Yuzu brulee** on coconut cake, caramelised ganache and coconut ice cream (V)



# Shared Menu

For a more relaxed dining experience our sharing menus are the go to. With a great selection of dishes there will be something to please everyone.

## Shared Menu

**From \$89pp**

2 Starters, 2 Mains, 2 Sides

+ Add 3 Cheeses or Desserts \$20pp

## Starter

**Freshly shucked oyster** with

- Native finger lime and citrus dressing (GF)
- Au naturel with lemon (GF)

**Heirloom beetroot** with chickpea, walnut and black garlic emulsion (VG)

**Wagyu bresaola**, witlof, pear and radish pickle **with rye sourdough crutes**

**Crispy pork belly** with apple, pistachio and native peach glaze (GF, N)

**Lobster raviolo**, pea crush, lobster oil, samphire (\*Supplement Price)

**The Bowral caesar**, crisp local baby cos, egg, shaved parmesan, caesar dressing, white anchovies and garlic rye crisps  
(+ chicken 7pp)

**Chargrilled king prawns**, with fermented green chilli, green olives and Lilliput capers

**Fried potato gnocchi**, barbeque corn, chard with brown butter and popcorn shoots (V)

**Butternut pumpkin tart**, Pecora dairy fresh curd, pumpkin seeds and crisp vine leaf (V)

## Mains

**Whole roasted grass-fed tri-tip of beef**, braised dark greens, olive oil mash and native currant jus gras

**Crispy skin free-range chicken**, yellow vegetables with smoked corn puree and warrigal greens

**Slow-roasted lamb shoulder**, smoked tomato fregola with cavolo nero and green olive jus

**Baked parcel of salmon**, fennel, royal blue potato, shallot and aromatics

**Crispy skin barramundi** with organic shiro miso and orange glaze, crisp brown rice cake, and tempura saltbush

**Porchetta** with pressed conga potato, kohlrabi remoulade, roasted apple and seeded mustard jus

**Roasted duck breast**, confit leg with carrot, daikon and salted black bean jus

**Cauliflower steak**, crushed red beans, crispy eschalot and vegetable jus (VG)



# Shared Menu....continued

## Sides

**Just mixed leaves** with roasted mandarin vinaigrette (V, GF, VG)

**Chopped green salad** with marinated cucumber and buttermilk dressing (V, GF)

**Steamed broccolini** with Alto mandarin olive oil and roasted almonds (V, GF)

**Roasted heirloom carrots** with black garlic and buckwheat (V, GF, VG)

**Crispy French fries** and native spice salt and roasted garlic aioli (V, GF)

## Cheese

**Maffra cheddar**, burnt honey and almond paste, rye cracker

**Ossau Iraty**, fennel jam, charcoal toast

**Pont L'Eveque**, spiced quince paste, oat cracker,

**Charleston jersey brie**, pickled watermelon rind, fruit toast

**Woodside Pompeii**, grape jelly, olive oil cracker

**Jamberoo blue**, prune and walnut paste, cumin seed lavosh

## Dessert

**Ultimate chocolate cake** with raspberry hibiscus gel, Valrhona chocolate frosting and raspberry sorbet (V, GF, DF)

**Banoffee tart** with dulce de leche, whipped chocolate ganache, fresh banana, miso

**Chantilly and caramelised pecans** (V, N)

**Tiramisu dome** with milk coffee ice cream (V)

**Individual pavlova** with rose-scented Chantilly, poached strawberries and passionfruit curd (GF)

**Seasonal fruit salad** with lemon myrtle gel and roasted vanilla ice cream (V)

**Yuzu brulee** on coconut cake, caramelised ganache and coconut ice cream (V)





## Beverages



# Beverages

At Park Proxi Gibraltar Bowral, Marilo by Lotus offers curated beverage packages created by our award-winning team, led by Karen Dollimore. Starting at \$55 per head, our packages include a selection of boutique, local, and international wines, as well as sparkling wine, white wine, red wine, and a variety of beers for a four-hour period. Extensions are available on request.

## **Tier 1: Gold Package**

From \$55 per person

## **Tier 1: Diamond Package**

From \$70 per person

## **Tier 1: Platinum Package**

From \$85 per person

Fancy a prosecco tower? A Spritz bar?  
Or even a late night round of espresso martinis?

**Explore our beverage experiences below.**

Minimum four-hour package. Park Proxi Gibraltar Bowral is licensed until 3am. Mocktail pricing on request.



Tier 1 Gold Package

From \$55 per person

Bubbles

NV Cavedon ‘Adelia’ Prosecco,  
King Valley, VIC

White (Choice of One)

Ponting 'First Session' Sauvignon Blanc,  
Adelaide Hills, SA  
Tumblong Hills Chardonnay,  
Tumbarumba, NSW

Pink & Red (Choice of One)

Tin Shed ‘All Day’ Rose,  
Barossa Valley, SA  
Alkoomi 'Grazing Collection' Shiraz,  
Frankland River, WA

Beer

Bentspoke ‘Easy’ light beer,  
Canberra, ACT  
Rocks Brewing x Lotus ‘The Golden Lotus’ Rice Lager, Sydney, NSW  
Eden Brewery ‘Willow’ XPA,  
Southern Highlands, NSW

Tier 1 Diamond Package

From \$70 per person

Bubbles

MV Clover Hill ‘Pyrenees' Sparkling, VIC

White (Choice of One)

Dead Man Walking 'Eden Valley' Riesling,  
Eden Valley, SA  
Keith Tulloch 'Perdium Pario' Pinot Gris,  
Hunter Valley, NSW  
Amelia Park 'Trellis' Chardonnay,  
Margaret River, WA

Pink & Red (Choice of One)

Tin Shed ‘All Day’ Rose,  
Barossa Valley, SA  
Emmaline Pinot Noir,  
Adelaide Hills, SA  
Tar & Roses Shiraz,  
Heathcote. VIC  
Nashdale Lane Tempranillo,  
Orange, NSW

Beer

Bentspoke ‘Easy’ light beer,  
Canberra, ACT  
Rocks Brewing x Lotus ‘The Golden Lotus’ Rice Lager, Sydney, NSW  
Eden Brewery ‘Willow’ XPA,  
Southern Highlands, NSW

Tier 1 Platinum Package

From \$85 per person

Bubbles

MV Clover Hill ‘Pyrenees' Sparkling, VIC

White (Choice of One)

Artemis Estate Riesling,  
Southern Highlands, NSW  
South by Southwest Chenin Blanc,  
Margaret River, WA  
Murdoch Hill Chardonnay,  
Adelaide Hills, SA

Pink & Red (Choice of One)

Artemis ‘The Crux’ Pinot Noir,  
Southern Highlands, NSW  
Head ‘Head Read’ Grenache,  
Barossa Valley, SA  
Main & Cherry Cabernet Sauvignon,  
Coonawarra, SA

Beer

Bentspoke ‘Easy’ light beer,  
Canberra, ACT  
Rocks Brewing x Lotus ‘The Golden Lotus’ Rice Lager, Sydney, NSW  
Eden Brewery ‘Willow’ XPA,  
Southern Highlands, NSW



# Optional Extras

**Minimum 20 Guests**

**Vodka & Caviar**

\$150 per person

**Oyster and Champagne Cart**

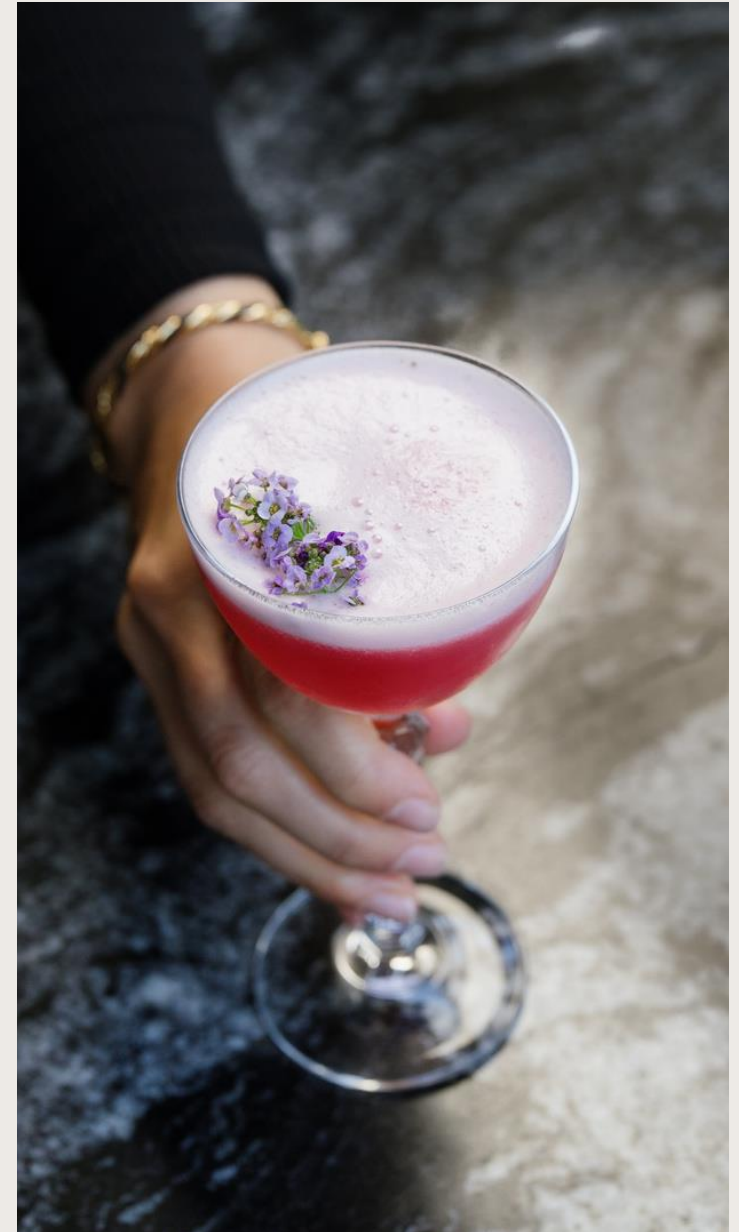
\$60 per person

**Raw Seafood Bar**

\$45 per person

**Live Dessert Station**

\$50 per person



## Contact Us

Park Proxi Gibraltar Bowral is proudly recognised as one of the largest conference venues in Bowral with extensive accommodation options for all types of events. We would be delighted to discuss your next meeting or event with you.

Telephone: (02) 4862 8600

Email: [conference@parkproxibowral.com](mailto:conference@parkproxibowral.com)

We look forward to welcoming you to Park Proxi.

[View Event Offers](#)

[Submit an Enquiry](#)



WHAT'S ON IN  
BOWRAL?