



# FUNCTIONS & EVENTS

[amazonstate.com.au](https://amazonstate.com.au) | (03) 9989 6133 | 329 Burwood Road Hawthorn, Vic 3122



## Welcome to Amazon State

A new multi-level Italian Restaurant in one of Hawthorn's heritage listed buildings.

Serving up fresh handmade pasta, dry aged meats and caviar bumps that can be paired with a wine from our extensive international selection, six days a week. Amazon State awaits you and your friends to enjoy a full service experience from our team.

Whether you seek a lively cocktail style celebration in Martelle's Lounge to a sit down banquet feast in Remy's Bar. Amazon consists of both semi private and private function rooms can make it the perfect location for your next event. Suitable from 30 to up 380 people that can be tailored to any occasion.

Let our executive chef, mixologist and sommeliers curate a menu for you that is seasonally driven, fresh and delicious. Immerse yourself in flavourful Italian dishes, fine wine and specialty cocktails.

We invite you to share your vision with us. Regardless of how large or small your event is, our hospitality professionals will manage every detail to ensure that you have achieved an unforgettable experience that you deserve.

The image shows the interior of a restaurant named Amazon State. The room is dimly lit with a dark, moody atmosphere. Several tables are set with white tablecloths, glassware, and plates. The ceiling is dark with recessed lighting and hanging green plants. Large windows on the left side offer a view of the outdoors. In the background, a bar area is visible with a sign that reads "AMAZON STATE".

# Exclusive Hire

Explore the unique spaces of Amazon State by enjoying a full venue experience, from Remy's Bar to Martell's Lounge.

## CAPACITY:

200 Seated | 380 Standing

*\* Enquire Within*



## FIRST FLOOR

The first floor is the biggest room Amazon State has to offer.

The first-floor versatility is perfect for birthdays, product launch parties, workshops, sit-down dinners or even your yearly Christmas party.

Enter the first floor via the stairs to a semi-private area that can cater to up to 80 guests seated for sit-down dinners and 130 standing for cocktail-style functions. Re arrange this space to your desire whether you require a full dance floor or a panel presentation the first floor is capable for any set up.

### **EXCLUSIVITY:**

Semi - Private

### **CAPACITY:**

70 seated (Inc. booths)

80 - 150 standing



## REMY'S BAR

A centenary space down in the den of Amazon state. This private quarter is perfect for more intimate events, birthdays, sit down dinners and more.

Enter this contemporary space surrounded by comfy leather booths with lush velvet curtains, high top tables, an in-house quest sound system, a 85 inch screen TV for presentations and a dedicated private bar.

Remy's is the perfect space that can be arranged to any layout.

### EXCLUSIVITY:

Private

### CAPACITY:

45 seated (Inc. booths)

70 standing





## MARTELLE'S LOUNGE

Discover another hidden gem on Level 2 of Amazon State.

A private quarter on the top floor away from the rest of the venue with its private balcony, a designated private bar, a lounge area with dazzling feature lighting from floor to ceiling and an area boogie all night long.

Martelle's Lounge leaves an impression on your guests. Re arrange this space to any format that you desire and make your visions come to life.

**EXCLUSIVITY:**  
Private

**CAPACITY:**  
40 - 60 seated  
70 - 75 standing

# SET MENU #1

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**\$80 PP** (Available for parties of 12 or more guests)

## ANTIPASTI to share

“TUTTI I GIORNI” IN HOUSE BAKED FOCACCIA *whipped butter*

KINGFISH CRUDO *citrus dressing finger lime & jalapeño*

MORTADELLA

PROSCIUTTO

FRITTO MISTO *calamari soft shell crab gribiche & lemon*

TOMATO SALAD *goats cheese, ox heart tomato, tapenade, pickled shallots, basil oil*

## SECONDI to share

WHOLE CHICKEN

SLOW COOKED ROASTED LAMB SHOULDER

## CONTORNI to share

HAND CUT CHIPS

GARDEN SALAD

## DOLCE to share

PANNACOTTA *poached rhubarb mousse biscotti sbriciolati & lemon balm*

*\*All menus are subject to seasonal change*





## SET MENU #2

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**\$90 PP** (Available for parties minimum of 12 or more guests)

### ANTIPASTI to share

'TUTTI I GIORNI' IN HOUSE BAKED FOCACCIA whipped butter

KINGFISH CRUDO citrus dressing finger lime & jalapeño

MORTADELLA

PROSCIUTTO

FRITTO MISTO calamari soft shell crab gribiche & lemon

TOMATO SALAD goats cheese, ox heart tomato, tapenade, pickled shallots, basil oil

### PASTA to share

HOUSE MADE CASARECCE WHITE BIANCO

### SECONDI to share

WHOLE CHICKEN

SLOW ROASTED LAMB SHOULDER

### CONTORNI to share

HAND CUT CHIPS

GARDEN SALAD

### DOLCE to share

PANNACOTTA poached rhubarb mousse biscotti sbriciolati & lemon balm

*\*All menus are subject to seasonal change*





# SET MENU #3

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**\$100 PP** (Available for parties of 12 or more guests)

## ANTIPASTI to share

DUO ROCK OYSTERS *freshly shucked shallots vinaigrette*

'TUTTI I GIORNI' IN HOUSE BAKED FOCACCIA *whipped butter*

KINGFISH CRUDO *citrus dressing finger lime & jalapeño*

WAGYU BEEF BRESAOLA

PROSCIUTTO

BURRATA *smoked peperonata extra virgin olive oil & Balsamic vinegar*

## PASTA to share

SPAGHETTI VONGOLE PANGRATTATO

## SECONDI to share

1.2kg COTE DE BOUEF *in-house dry aged*

WHOLE GRILLED MARKET FISH OF THE DAY

## CONTORNI to share

HAND CUT CHIPS

DUTCH CARROTS

## DOLCE to share

TIRAMISU

CHEESE SELECTION

*\*All menus are subject to seasonal change*





# Upgrade your Dining Experience

## ADDITIONAL ITEMS

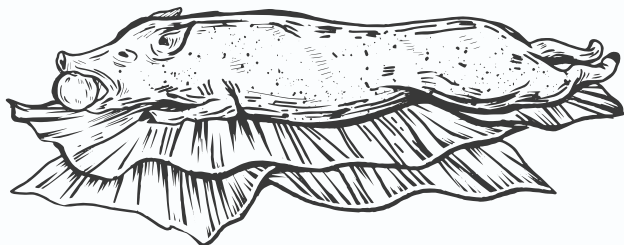
FRESH OYSTER	\$6 EACH
PROSCIUTTO & PECORINO CROQUETTE	\$6 EACH
TRUFFLE & MUSHROOMS ARANCINI	\$6 EACH
ZUCCHINI FLOWER FILLED WITH GOAT CHEESE	\$7 EACH
TIGER PRAWNS	\$15 EACH

## MAIALINO ARROSTO

*(Whole Suckling Pig)*

Serves 15 - 20 people

**\$1000**



Not enough food? Let us impress your guests with the ultimate culinary experience. Whole roasted suckling pig served with roasted vegetables & pork sugo





# CANAPE SELECTIONS

\*All menus are subject to seasonal change

## CANAPES FREDDI

PER PLATTER

Freshly shucked rock oysters, lemon & shallot dressing (gf)	\$60
Tuna tartare, avocado, aioli (gfo)	\$70
Smoked salmon, crème fraiche, buckwheat blini (gfo)	\$60
Crostino white anchovy & green olive (v, vgo, gfo)	\$50
Heirloom cherry tomato bruschetta (v, gfo, vgo)	\$50
Pane prosciutto & guindilla green peppers (gfo, vg)	\$50
Sher wagyu tartare on sesame seed rice cracker (gf)	\$70

## CANAPES CALDI

Soft shell crab slider, wasabi mayo	\$80
Amazon fried tenderloin free range chicken (gf)	\$50
Prime cut beef sliders, jalapeno mustard aioli	\$80
Crumbed fior di latte soft cheese & saffron honey (v)	\$50
Mushrooms & truffle arancini (v)	\$60
Goats cheese tart with verdure primavera (v)	\$50
Prosciutto and pecorino croquettes	\$60
Zucchini Flower, vegan goats cheese (vg)	\$80

## CANAPES DOLCI

Mini crostata al cioccolato (vgo)	\$50
Mini cannoli ricotta e pistacchio	\$60

## GRAZING

Salumi selection, pickles, chillies & toasted bread	\$150
Cheese board, muscatels, lavosh crackers & pickled figs	\$150
Grazing Amazon State food experience	Ask Staff Within

v = vegetarian   gf = gluten free   gfo = gluten free option   vg = vegan   vgo = vegan option

# BEVERAGE PACKAGES

Let us know if you have any special requests.

Our bar team and sommeliers would be happy to offer a curated menu for your event



## CLASSICO

2 Hours / 55 pp

3 Hours / 70 pp

4 Hours / 85 pp



## SUPERIORE

2 Hours / 65 pp

3 Hours / 95 pp

4 Hours / 125 pp



## ELEGANTE

2 Hours / 120 pp

3 Hours / 150 pp

4 Hours / 180 pp





# BEVERAGE PACKAGES

Let us know if you have any special requests. Our bar team and sommeliers would be happy to offer a curated menu for your event

*\*Wines are subject to availability. Any changes will be notified in advance*

**ALL PACKAGES INCLUDE SOFT DRINK AND JUICES**

## CLASSICO

2 Hours / 55 pp

3 Hours / 70 pp

4 Hours / 85 pp

### SPARKLING

NV **Fiore Dei Fiori** Prosecco Glera, *Yarra Valley*

### WHITE

2021 **Cormons** Pinot Grigio, *Friuli*

2022 **Umberto Vino Bianco Marche**, *Verdicchio, Marche*

### RED

2020 **Wignalls** Shiraz Albany, *Western Australia*

2022 **Mosaico** Lacrima di Morro d'Alba, *Lacrima-Sangiovese, Marche*

### ROSE

2022 **Upper Flower Rose** '412 Sangiovese, *Tuscany*

### TAP BEER

**Asahi** 'Super Dry' Lager 5.0%

**Peroni** 'Nastro Azzurro' Lager 5.0%

**Kosciuszko** Pale Ale 4.5%

**Little Creatures** 'Rogers' Amber Ale 3.8%

## SUPERIORE

2 Hours / 65 pp

3 Hours / 95 pp

4 Hours / 125 pp

### SPARKLING

NV **Fiore Dei Fiori** Prosecco Glera, *Yarra Valley*

### WHITE

2020 **Varvaglione** '12 e Mezzo' Chardonnay Blend, *Puglia*

2022 **Umberto Vino Bianco Marche**, *Verdicchio, Marche*

### RED

2021 **Moorooduc Estate** Pinot Noir, *Mornington Peninsula*

2022 **Mosaico** Lacrima di Morro d'Alba, *Lacrima-Sangiovese, Marche*

### ROSE

2021 **Minuty** 'M De Minuty' Rosé GSC, *Provence*

### TAP BEER

**Asahi** 'Super Dry' Lager 5.0%

**Peroni** 'Nastro Azzurro' Lager 5.0%

**Kosciuszko** Pale Ale 4.5%

**Little Creatures** 'Rogers' Amber Ale 3.8%

## ELEGANTE

2 Hours / 120 pp

3 Hours / 150 pp

4 Hours / 180 pp

### SPARKLING

NV **Cester Camillo** Prosecco Glera, *Veneto*

NV **H. Lanvin & Fils** Champagne Brut, *Epemay*

### WHITE

2022 **Rockford** Riesling, *Eden Valley*

2021 **Warramate** Chardonnay, *Yarra Valley*

### RED

2021 **Villa Prandone** 'Il Conte' Rosso Piceno Sangiovese, *Marche*

2022 **Onnanon** Pinot Noir, *Mornington Peninsula*

2020 **La Nerthe** Syrah, *Cotes Du Rhone Village*

### ROSE

2021 **Minuty** 'M De Minuty' Rosé GSC, *Provence*

### TAP BEER

**Asahi** 'Super Dry' Lager 5.0%

**Peroni** 'Nastro Azzurro' Lager 5.0%

**Kosciuszko** Pale Ale 4.5%

**Little Creatures** 'Rogers' Amber Ale 3.8%

**\*\* NOTE: Due to the nature of Martelle's Lounge. Bookings are exclusive to packaged beers.**

**These include: Peroni, 4 Pines Pacific Ale, Asahi & Peroni 0.0%\*\***



# Sommeliers List

\*Wines are subject to availability. For full wine list please enquire within

## BUBBLES

### CHAMPAGNE

NV <b>Pol Roger</b> <i>Reserve Pinot Nior, Chardonnay</i>	<i>Epernay</i>	175
NV <b>Louis Roederer</b> <i>'Collection 243' Chardonnay, Pinot Nior Meunier</i>	<i>Reims</i>	185
NV <b>Krug</b> <i>'Grande Cuvée 171eme' Brut Chardonnay, Nior, Meunier</i>	<i>Reims</i>	670

## BUBBLES LARGER FORMATS

### JEROBOAM 3L

NV <b>Billecart-Salmon</b> <i>Brut, Pinot noir, Pinot Meunier, Chardonnay</i>	<i>Ay</i>	1200
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### MAGNUM 1.5L

2014 <b>Veuve Clicquot</b> <i>'Yellow Label' Pinot Noir, Chardonnay, Meunier</i>	<i>Reims</i>	580
NV <b>Billecart-Salmon</b> <i>'Blanc des Blancs', Chardonnay</i>	<i>Ay</i>	850

## WHITE

### CITRUS – RACY – FRUITY

2021 <b>Luma</b> <i>Cantina Cellaro Grillo</i>	<i>Sicilia, IT</i>	75
2022 <b>Aunstfield</b> <i>Sauvignon Blanc</i>	<i>Marlborough, NZ</i>	70
2021 <b>Domaine Alphonse Mellot</b> <i>'La Moussière' Sauvignon Blanc</i>	<i>Sancerre, FR</i>	195

### MINERAL – DRY – LIGHT

2021 <b>Le Mandolare</b> <i>'Corte Menini' Soave Classico Garganega</i>	<i>Veneto, IT</i>	90
2020 <b>Ayunta</b> <i>Nerello Mascalese Bianco</i>	<i>Sicilia, IT</i>	125
2022 <b>Marc Brédif</b> <i>'Classic' Chenin Blanc</i>	<i>Veneto, IT</i>	100

### TEXTURAL – FLORAL – INDIGENOUS

2022 <b>I Feudi di Romans</b> <i>Ribolla Gialla</i>	<i>Venezia - Giulia, IT</i>	100
2020 <b>Ca' Dei Frati</b> <i>'I Frati' Lugana</i>	<i>Lombardia, IT</i>	125
2018 <b>Colsanto</b> <i>'Cantaluce' Trebbiano Spoletino</i>	<i>Umbria, IT</i>	135

### RICH – OAKED – BUTTERY

2022 <b>Trapeze</b> <i>Chardonnay</i>	<i>Yarra Valley, Vic</i>	105
2021 <b>Domaine William Fèvre</b> <i>Chablis Chardonnay</i>	<i>Chablis, FR</i>	110
2017 <b>Bellavista</b> <i>'Uccellanda' Chardonnay</i>	<i>Lombardia, IT</i>	235





# Sommeliers List

\*Wines are subject to availability. For full wine list please enquire within

## PINK WINES

### ROSE

2023 <b>Tarrawarra</b> <i>Pinot Noir</i>	<i>Yarra Valley, VIC</i>	80
2022 <b>Triennes</b> <i>Grenache Blend</i>	<i>Provence, FR</i>	95
2022 <b>Visintini 'Orange'</b> <i>Pinot Grigio</i>	<i>Toscana, IT</i>	100

## RED WINES

### EARTHY – SPICY – CRISPY

2022 <b>Onnannon</b> <i>Pinot Noir</i>	<i>Mornington, VIC</i>	90
2018 <b>Oliver Leflaive</b> 'Rouge' <i>Pinot Noir</i>	<i>Chassagne - Montrachet, FR</i>	250
2020 <b>Auntsfield</b> 'Heritage' <i>Pinot Noir</i>	<i>Marlborough, NZ</i>	170

### SMOOTH – MINERAL – MEDIUM TANNINS

2021 <b>Rosso di Montepulciano</b> <i>Fattoria del Cerro Montepulciano</i>	<i>Montepulciano, IT</i>	75
2021 <b>Enotria Tellus</b> 'Ombretta' <i>Merlot</i>	<i>Veneto, IT</i>	95
2020 <b>Frappato Poggio di Bortolone</b> 'Vittoria Frappato' <i>Frappato</i>	<i>Sicilia, IT</i>	130

### DARK FRUIT – SOFT – VELVETY

2020 <b>Varvaglione</b> 'Paralupi' <i>Appasimento Rosso</i> <i>Negroamaro, Primitivo, Malvasia Nera</i>	<i>Puglia, IT</i>	90
2022 <b>Trapeze</b> <i>Gamay</i>	<i>Yarra Valley, IT</i>	115
2019 <b>Rockford</b> 'Rod & Spur' <i>Cabernet Sauvignon, Shiraz</i>	<i>Barossa Valley, SA</i>	130

### FULL BODY – PEPPERY – DRY

2020 <b>Bannockburn</b> <i>Shiraz</i>	<i>Geelong, VIC</i>	95
2018 <b>Tait</b> 'Basket Press' <i>Shiraz</i>	<i>Barossa Valley, SA</i>	115
2009 <b>Principi di Spadafora</b> 'Sole dei Padri' <i>Shiraz</i>	<i>Sicilia, IT</i>	240





# Additions

## COCKTAIL ON ARRIVAL

Enhance your customer experience with a cocktail on arrival for +\$20 per person added to your beverage package. Get a glimpse of what Amazon's mixologists have to offer

*\*Please enquire within for cocktail list*

## SPIRIT UPGRADE

Available to all beverage packages for +\$15 per person, per hour

Our spirit upgrade includes:

- Wyborowa Vodka
- El Jimador Blanco Tequila
- Tanqueray Gin
- Havana Club Anejo 3 Rum
- Markers Mark
- Johnny Walker Black Label

## BAR TAB & DRINKS ON CONSUMPTION

A pre selection of beverages to a limit or fixed amount can be arranged and paid by the host prior to the event date. Your bar tab can be reviewed as your function progresses and increased, if you deem necessary. Management will closely monitor and notify the host throughout the event.

*\*Please enquire within if this is an option for you*

## CASH BAR

'Pay as you go' options are also available. This allows your guests to pay for their beverages at their own consumption and yourself not out of pocket.

*\*All menus are samples only and are subject to availability*







## CONTACT US

📍 329 Burwood Road Hawthorn Vic 3122

☎ (03) 9989 6133

✉ functions@amazonstate.com.au

🌐 www.amazonstate.com.au

📷 amazonstatehawthorn





# TERMS & CONDITIONS

## Minimum Spend

Organisers must meet a minimum spend for their event, which covers the cost of room hire, food, and beverage. This payment is fixed per room and remains the same even if the number of guests decreases or increases. If expenses go beyond the minimum spend, organisers will be responsible for paying the difference.

## Booking Confirmation/ Surcharge

To confirm your reservation, you must pay a 50% deposit of the minimum spend and sign the terms and conditions with Amazon State. The final payment must be made at least 24 hours before the event. Credit card payments will incur a 1.6% service fee surcharge. Please note that a 10% surcharge will apply on Sundays. Payments can be made through Cash, EFTPOS, Visa, MasterCard & AMEX.

If you require alternative payment options, please discuss this with Management beforehand.

## Function Details & Guest Numbers

For the best customer experience at Amazon State, we advise that all function/event details including guest numbers, need be confirmed 14 days before the event, including last-minute changes. Expectations and requests may not be met if this is not done, but we will do our best to accommodate.

## Public Holiday

All events held on a public holiday will incur a 15% surcharge on all food and beverage items. We do not split bills

## Cancellation/Change of Date

If you wish to cancel your event, written notification must be given prior to 10-14 days before the event to avoid forfeiting the initial deposit. If cancelled before these timeframes, the deposit will be fully refunded. For rescheduling or a change of date, it must be received no less than 21 days prior to the event, subject to availability.

## BYO policy

Unfortunately, Amazon State does not offer corkage or external catering as is a fully licensed/equipped venue and do offer a great range of desserts and beverages to cater to your needs. Cakeage is \$5pp and will need to be pre approved by your Events Coordinator before your booking date. For cocktail style events a flat fee of \$50 will apply.

## Event Availability & Timing

Amazon is available for hire 7 days a week for both lunch and dinner events

Lunch events are allocated 4 hours: 12pm - 14pm

Dinner events from: 6pm till late

Please note that event durations can be flexible, depending on your needs. If you require booking outside our regular hours or want to extend your function time, please contact our Events Coordinator, who will be happy to assist you. However, increasing the event duration may also result in a higher minimum spend.

## Food & Beverages

It is imperative that the selection of menu and beverage packages be confirmed within a period of 7 to 14 days prior to the event, in order to ensure that we have sufficient stock available. Due to seasonal variations, alterations may be made to the menu, and we shall inform you of such changes at the earliest. Should you wish to pre-select canapés, wines, cocktails, and other beverages, we request that you confirm your choices within the specified timeframe.

## Dietary Requirements

We can cater to individual dietary needs and allergies, but these requirements must be confirmed at least 7 days prior to the event. We will do our best to accommodate guest requests, however menu contains allergens and the kitchen handles nuts, shellfish and gluten.

## Accessibility

Unfortunately, Remy's Bar, First Floor and Martelle's Lounge are all accessed via a flight of stairs. For instances of disability, injury or event decorations bump in and out Amazon can provide a lift for the clients comfort. Furthermore, providing disabled bathroom facilities.

## Security

In the act of amplified music and third party contractors.

Management has the right to order additional security guards to ensure the safety of staff and patrons. If required, an additional fee of \$150 will be added to the final bill.

## Decorations & Equipment

All third party contractors including styling, entertainment and AV are welcome with exclusive room hire, given that nothing is fixed to the property and can be removed. Clients must liaise with Management on delivery, set up and pack down and any additional information required. Hosts may access the venue 2 hours prior to the event for any set up requirements with the items dismantled and collected at the conclusion of the event for Lunch sittings or the following day in the case of a night event. These terms are to be arranged with management prior.

## Audio & Visuals

Amazon has a limited amount of resources available for use when it comes to AV per room hire. However, we do have a DJ console including 2x Pioneer 3000 CD Jays and A9 Mixer, \$350 for hire, and a wireless microphone on site. We are able to accommodate entertainment, bands and DJs inside the venue. All requests must be submitted to our Events Coordinator for approval. However, due to Boroondar council noise restrictions, we are unable to have music or entertainment playing out on our Al Fresco after 11pm.

## Insurance/Damages

It is the host responsible and financially liable of any damage to the building, furniture, vandalism and theft sustained throughout the duration of the event at Amazon State. Should any lost or damaged of merchandise need to be replaced, this will be charged to the host.

## Responsible Serving of Alcohol

Amazon State is a fully licensed premise that is committed to following the Victorian Commission for Gambling and Liquor Regulation of Responsible Service of Alcohol Program. Management has the right to cease service of an individual that is intoxicated and to remove them from the premise, as required by law, if necessary.

## Minors

Minors must be accompanied by a parent or legal guardian. Alcohol consumption or possession is strictly prohibited for patrons under 18 years of age. If any minors are found to be drunk or having alcohol on the premises, they will be promptly asked to leave in the company of their parent or guardian.