PRIVATE FUNCTIONS & EVENTS AT LIZA
2020

Doumani Street, Trabaud, Achrafieh, Beyrouth
tél +961 1 208 108 / +961 71 71 71 05
lara@lizabeirut.com | www.lizabeirut.com
Liza's magical decoration sets the tone, creating an ideal location for an unforgettable gathering.

Any type of event can be held at Liza Beirut, from small gatherings to large celebrations, from the most intimate moments to institutional or business events. They will all find a place in the various spaces available at our house. Be it in the marvelous Banana Room that caters small groups of 30pax or the entire house for big parties & special occasions.

Whatever type of space you’re looking for or event you are planning, give us a call, come for a visit and we will arrange the rest for you.
SUMMARY

Intro 2
Nazzel Menu 5
Nazzel Deluxe Menu 7
Buffet Menu 10
Buffet Deluxe Menu 12
Brunch Buffet 14
Finger Food Buffet 16
Drink Package 19
Function details & Complementary services 20
Contact Details 23
Nazzel Menu
Table Service

6 cold mezza – 7 hot mezza
chef’s speciality – mixed grill
desserts

81 500 LL (excluding beverages)
Mou’abbalet

HOMMOS BI TAHINE
chickpeas, tahini, lemon juice

MOUTABBAL
grilled eggplant pureed, tahini, pomegranate seeds

TABBULE
chopped parsley, mint, spring onions, tomatoes

BEL ZEIT OF THE DAY
FATTOUCHE
romaine lettuce, purslane, cherry tomatoes, cucumbers, radishes, parsley, mint, sumac croutons

KEBBE NAYYE
lamb tartare, bulgur, mint, spring onions

Assorted Mouajjanet

SFIHA
ground lamb, tomatoes, pomegranate molasses

FATAYER SBENIGH
spinach, onions, tomatoes, sumac, lemon juice

MOUAJJANET
special of the month

Sokhon

MAKANEK
small sautéed beef sausages, pine nuts

HALLOUM
seared halloumi cheese, homemade tomato jam, sesame seeds

FATTIT BATINGANE BEL HABAK
yogurt, eggplants, tomatoes, basil, pine nuts, fried bread

KEBBE OF THE DAY
meklie or special of the month

Plates

CHEF’S SPECIALTY
MIXED GRILL
kafta, chiche taouk, lahm mechwe

BATATA MEKLEIE
homemade fries

Desserts

ASSORTED DESSERTS
haytalie, meghle & ossmaliye, ice cream and sorbet
Nazzel Deluxe Menu

Table Service

5 cold mezza – 7 hot mezza
fish & shrimps mains – mixed grill
desserts

102 000 LL (excluding beverages)
Mou’abbalet

HOMMOS BI TAHINE
chickpeas, tahini, lemon juice

MOUTABBAL
grilled eggplant pureed, tahini, pomegranate seeds

TABBouLE
chopped parsley, mint, spring onions, tomatoes

FATouCHE
romaine lettuce, purslane, cherry tomatoes, cucumbers, radishes, parsley, mint, sumac croutons

KEBBET SAMAK
fish kebbe, onions, pine nuts, tajine

Assorted Mouajjanet

SFIHA
ground lamb, tomatoes, pomegranate molasses

FATAYER SBENIGH
spinach, onions, tomatoes, sumac, lemon juice

MOUAJJANET
special of the month

Sokhon

HALLOUM
seared halloumi cheese, homemade tomato jam, sesame seed

KEBBE OF THE DAY
meklie or special of the month

FATTIT BATINGANE BEL HABAK
yogurt, eggplants, tomatoes, basil, pine nuts, fried bread

SAMKE HARRA
grouper fillet, tomato, green and red peppers, onion, garlicW

Plates

KREDISS BEL ARAK
shrimps, fennel, tomato, bulgur, arak

LOUKOZ
special of the month

MIXED GRILL
kafta, chiche taouk, lahm mechwe

BATATA MEKLEIE
homemade fries

Desserts

L’AMI JEAN’S RICE PUDDING
rice pudding, caramel, crunchy hazelnuts

OSSMALIYE
vermicelli, milk cream, seasonal jam

GHANDOUR BISCUITS
rose loukoum ice cream
Buffet Menu

For a minimum of 70 people

7 cold mezza – 8 hot mezza
2 main dishes
& table service dessert

88 000 LL (excluding beverages)

An Additional 15 000 LL PER PERSON for buffet dessert
Buffet Menu — For a minimum of 70 people

Mou’abbalet
HOMMOS BI TAHINE
chickpeas, tahini, lemon juice

MOUTABBAL
grilled eggplant pureed, tahini, pomegranate seeds

TABBOLI
chopped parsley, mint, spring onions, tomatoes

BEL ZEIT OF THE DAY
CHMANDAR W LOUBIE
purslane, green beans, beetroot, green cabbage, sunflower seeds, verjuice

SALATIT ARNABIT MECHWÉ
baked cauliflower, parsley, sesame paste sauce

KEBBE NAYYE
lamb tartare, bulgur, mint

Assorted Mouajjanet

SFIHA
ground lamb, tomatoes, pomegranate molasses

FATAYER SBENIGH
spinach, onions, tomatoes, sumac, lemon juice

RKAKAT JEBNE
three cheeses, basil

Sokhon

MSAKHAN DJEJ
chicken, onions, sumac, markouk bread

KEBB MEKLIE
beef kebbe

KEBBET LAKTINE
pumpkin kebbe

MAKANEK
small fried beef sausages, pine nuts

FATTIT BATINJANE BEL HABAK
yogurt, eggplants, tomatoes, basil, pine nuts, fried bread

Plates
CHEF’S SPECIALTY

KHAROUF BI KHAMS BHARAT
lamb shank confit, rice with five spices, dried fruits

Desserts

ASSORTED DESSERTS
haytalie, meghle, riz bel halib, ice cream and sorbet

or

Dessert Buffet

KNEFFE
semolina cake, cheese, syrup, mini kaak

HAYTALIE
orange blossom flan, homemade seasonal coulis

SFOUF BEL LAKTINE
saffron cake, milk cream, pumpkin confit, pistachios

OSSMALIYE
vermicelli, milk cream, seasonal jam

MEGHLE
rice powder, cinnamon, caraway, anise, mendiant

CHOCOLATE MOUSSE
SEASONAL FRUITS
Buffet Deluxe Menu

For a minimum of 70 people

9 cold mezza – 8 hot mezza
3 main dishes & buffet dessert

135 000 LL (excluding beverages)
Mou’abbalet
HOMMOS BI TAHINE
chickpeas, tahini, lemon juice
MOUTABAL
grilled eggplant pureed, tahini, pomegranate seeds
TABBOULE
chopped parsley, mint, spring onions, tomatoes
or
FATTOUCHE
romaine lettuce, purslane, cherry tomatoes, cucumbers, radishes, parsley, mint, sumac croutons
BEL ZEIT OF THE DAY
CHMANDAR W HALYOUN
beetroot, asparagus, purslane, pumpkin seeds
KREIDISS W AVOCADO
shrimp, avocado, coriander, pomegranate seeds
SAMAK NAYY
fish of the day, tartare or carpaccio or SAMKE HARRA
HABRA NAYYE W KAMMOUNE
lamb tartare, cumin, marjoram, bulgur
LEBANESE FOIE GRAS ON TOLMIE BREAD
OR MARINATED RAW SALMON

Assorted Mouajjanet

SFIHA
ground lamb, tomatoes, pomegranate molasses
FATAYER SBENIGH
spinach, onions, tomatoes, sumac, lemon juice
RKAKAT JEBNE
three cheeses, basil

Sokhon
MSAKHAN DJEJ
chicken, onions, sumac, markouk bread
KEBBE MEKLE
beef kebbe
KEBBET LAKTINE
pumpkin kebbe
MAKANEK
small fried beef sausages, pine nuts
FATTIT BATINJANE BEL HABAK
yogurt, eggplants, tomatoes, basil, pine nuts, fried bread

Plates

DJEJ BEL FRIKE
citrus-marinated chicken, thyme, rosemary, garlic, smoked green wheat with vegetables
KHAROUF BI KHAMS BHARAT
lamb shank confit, rice with sweet five spices, dried fruits
LOUKOZ BEL SELEK
sea bass, Swiss chard in tahini, lemon supreme

Desserts

KNEFFE
semolina cake, cheese, syrup, mini kaak
HAYTALIE
orange blossom flan, homemade seasonal coulis
SFOUF BEL LAKTINE
saffron cake, milk cream, pumpkin confit, pistachios
OSSMALIYE
vermicelli, milk cream, seasonal jam
MEHGLE
rice powder, cinnamon, caraway, anise, mendiant
CHOCOLATE MOUSSE
SEASONAL FRUITS
Brunch Buffet Menu
For a minimum of 70 people

10 cold mezza – 8 hot mezza
2 main dishes & buffet dessert

82 500 LL (including fresh orange juice, american coffee, tea & infusion)
**Mou’abbalet**

**HOMMOS BI TAHINE**
chickpeas, tahini, lemon juice

**MOUTABBAL**
grilled eggplant pureed, tahini, pomegranate seeds

**TABBOULE**
chopped parsley, mint, spring onions, tomatoes

or

**FATTOUCHE**
romaine lettuce, purslane, cherry tomatoes, cucumbers, radishes, parsley, mint, sumac croutons

**BEL ZEIT OF THE DAY**

**LABNE**
curd, dried mint, wild thyme, cherry tomatoes, savory, black olives

**JAT KHODRA**
assortment of seasonal vegetables, olives, pickles

**ASSORTMENT OF CHEESE AND JAM**

**AJJET COUSSA**
zucchini, eggs, tomatoes, parsley

**FOUL**
fava beans, chickpeas, olive oil, lemon

**KEBBET SAMAK**
fish kebbe, onions, pine nuts, tajine

**Mouajjanet**

**MAN’OUCHIT ZAATAR BARRE**
wild thyme, sumac, tomatoes

**MAN’OUCHIT JEBNE**
cheese, sesame seeds

**SFIHA**
ground lamb, tomatoes, pomegranate molasses

**Plates**

**MOULOUKHIE**
chicken breast and rice in a stew of mallow, garlic and coriander

**DISH OF THE DAY**
according to chef’s mood

**Desserts**

**KNEFFE**
semolina cake, cheese, syrup, mini kaak

**HAYTALIE**
orange blossom flan, homemade seasonal coulis

**SFOUF BEL LAKTINE**
saffron cake, milk cream, pumpkin confit, pistachios

**OSSMALIYE**
vermicelli, milk cream, seasonal jam

**MEGHELE**
rice powder, cinnamon, caraway, anise, mendiant

**DEBS BIL TAHINE**
carob molasses and tahini

**CHOCOLATE MOUSSE, SEASONAL FRUITS**

**LOUKOUM AND GHANDOUR BISCUITS**

**PLAIN OR PISTACHIO HALVA**
Buffet Finger Food

Ideal for parties, cocktails & high tables setup
(min. 100 & up to 250 people)

6 cold mezza – 6 hot mezza
mankal grill & buffet dessert

135 000 LL (excluding beverages)
Buffet Finger Food — min. 100 & up to 250 people

**Mou’abbalet**
- **Hommous Bi Tahine On Tolmie Bread**
  - chickpeas, tahini, lemon juice
- **Red Quinoa Salad**
  - zucchini, eggplant, mint, basil, green onion
- **Salatit Ardichawke**
  - artichoke, fava bean, green peas, citrus, coriander
- **Halloumi Brochettes**
  - with candied cherry tomatoes
- **Samak Nayy**
  - fish of the day, tartare or tajine
- **Saumon Nayy**
  - marinated raw salmon

**Sokhon**
- **Sfiha**
  - ground lamb, tomatoes, pomegranate molasses
- **Msakhan Djej**
  - chicken, onions, sumac, markouk bread
- **Kebbe Meklie**
  - beef kebbe
- **Kebbet Laktine**
  - pumpkin kebbe
- **Fatayer Sbenigh**
  - spinach, onions, tomatoes, sumac, lemon juice
- **Rkakat Jebne**
  - three cheeses, basil

**Mankal**
- **Aarayes Kafta Ground**
  - lamb, chopped parsley, onions, kaak
- **Chiche Taouk Skewers**
  - marinated chicken
- **Lahm Mechwe Skewers**
  - bobby veal
- **Kreidiss Skewers**
  - shrimps, avocado dip
- **Chips Batata**
  - homemade fried potato chips

**Desserts**
- **Haytalie**
  - orange blossom flan, homemade seasonal coulis
- **Meghle**
  - rice powder, cinnamon, caraway, anise, mendiant
- **Karabige**
- **Kol W Chkor**
- **Chocolate Cake**
- **Ice Cream & Sorbet**
- **Seasonal Fruits**
Drink Package

Open Soft Drinks
10$ USD - 15 000 L.L (PRICE PER PERSON)
Soft drinks, juices, water, coffee and tea

Open Bar Regular Package
20$ USD - 30 000 L.L (PRICE PER PERSON)
Champagne and Prosecco are not included in the open bar package

Open Bar Premium Package
30$ USD - 45 000 L.L (PRICE PER PERSON)
Champagne and Prosecco are not included in the open bar package

A wine list is available for a more personal selection

For those that wish to bring their own wine or champagne, a corkage fee will be incurred:

CHAMPAGNE $30/BOTTLE
PROSECCO $20/BOTTLE
WINE $15/BOTTLE
Function Details
& Complementary Services

MENU CUSTOMIZATION
The above menus we suggested can be reviewed and customized to your own liking.

SUPPLIERS & EVENT PARTNERS
We do not apply exclusive rights in terms of decoration, photography and entertainment. We however have collaborated with the best in the field to give you a wonderful 360 solution.
Request our list of suppliers (djs, event planners, flower shop, lighting, furniture, cakes, etc…)
Should you wish to learn more

EXCLUSIVE SOUND & DJ EQUIPMENTS
In regards to the sound, Liza works exclusively with its sound system engineer.
Here are the different prices:
DJ equipment & sound system — $800
DJ equipment, sound system & additional speakers for parties — $1000
Band equipment — UPON REQUEST

BOOKING AND SET UP FEES
The menu prices do not include the booking, service charge & set up fees for private functions. In regards to the setup fees, the usual restaurant setup doesn’t incur additional cost. However a surcharge will be estimated for any special changes in the initial setup.

In high seasons such as December, Liza Beirut has a minimum charge for privatization of the venue.

Private booking for breakfast or lunch starts in the morning till 5pm. Dinner bookings are from 4pm onwards (including setup time). Should you wish to book the venue for longer hours for your setup, an additional charge will be incurred

BOOKING CAPACITIES
Rooms at Liza can be booked privately as per the minimum pax number mentioned in the table below.

<table>
<thead>
<tr>
<th>BOOKING CAPACITIES</th>
<th>SEATED</th>
<th>BUFFET</th>
<th>PARTIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENTIRE VENUE</td>
<td>195 pers.</td>
<td>150 pers.</td>
<td>230 - 250 pers.</td>
</tr>
<tr>
<td>Entire venue can be booked for a minimum of 130pax for dinner and 100pax for lunch</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MAIN ROOM</td>
<td>60 pers.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Main room can be booked privately for a minimum of 50pax</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>BUILDING ROOM</td>
<td>50 pers.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Building room can be booked privately for a minimum of 40pax</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MONEY ROOM</td>
<td>50 pers.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Money room can be booked privately for a minimum of 40pax</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>BANANA ROOM</td>
<td>29 pers.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Banana room can be booked privately for a minimum of 20pax</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
CONTACT
Lara Kassem
lara@lizabeirut.com www.lizabeirut.com
tél +961 1 208 108 / +961 71 71 71 05

OPENING HOURS
Monday to Sunday
lunch (sunday brunch) 12h00 - 15h30
dinner 20h00 - 23h30

ADDRESS
Doumani Street,
Ashrafieh, Beirut, Lebanon