

LIZA

PRIVATE FUNCTIONS & EVENTS AT LIZA 2022

OPENING HOURS

Tuesday to Saturday
Lunch 12h00 - 15h30
Dinner 20h00 - 23h30

Sunday Bunch 12h00 - 16h00

CONTACT

Tel +961 1 208 108 / +961 71 71 71 05

ADDRESS

Doumani street
Trabeau, Ashrafieh, Beirut

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NAZZEL MENU

45 USD PER PERSON (excluding beverages)

MOU'ABBALET

HOMMOS - Chickpeas, tahini, lemon juice

MOUTABBAL - Grilled eggplant puree, tahini, pomegranate

TABBOULÉ - Parsley, mint, onion, tomato, lemon,

FATTOUCHE - Lettuce, purslane, cherry tomato, cucumbers, parsley, sumac, crispy pita bread

ASSORTED MOUAJJANET

SFIHA ground lamb, tomatoes, pomegranate molasses

FATAYER SBENIGH spinach, onions, tomatoes, sumac, lemon

AARAYES KAFTA ground lamb, parsley, onion, kaak

SOKHON

MAKANEK small pan-fried beef sausages

HALLOUM pan fried halloumi cheese, homemade tomato jam, sesame seeds

KEBBE MEKLIE beef kebbe, yogurt dip with dried mint

FATIT BETENJAN BEL HABAK yogurt, eggplant, tomato, basil, almonds, fried bread

ARNABIT W BAKDOUNESS BI TAHINI fried cauliflower, parsley, sesame paste

BATATA MEKLIE homemade fries

PLATES

DJEJ BEL FRIKE citrus marinated chicken, smoked green wheat, **OR**

KHAROUF BI KHAMS BHARRAT lamb shank confit, rice with 5 spices

MIXED GRILL kafta, chich taouk, lahm mechwe

DESSERTS

ASSORTED DESSERTS haytalie, meghle, ossmaliye, riz bhalib bel wared & ice cream and sorbet





NAZZEL DELUXE MENU

55 USD PER PERSON (excluding beverages)

MOU'ABBALET

HOMMOS BI TAHINE chickpeas, tahini, lemon juice

MOUTTABAL grilled eggplant puree, tahini, pomegranate

TABBOULÉ parsley, mint, onion, tomato, lemon

FATTOUCHE lettuce, purslane, cherry tomato, cucumbers, parsley, sumac, crispy pita bread

KEBBET SAMAK white fish, burghul, pine almonds, olive oil, onion

ASSORTED MOUAJJANET

SFIHA ground lamb, tomato, pomegranate molasses

FATAYER SBENIGH spinach, onion, tomato, sumac, lemon

AARAYES KAFTA ground lamb, parsley, onion, kaak

SOKHON

HALLOUM pan fried halloumi cheese, homemade tomato jam, sesame seeds

KEBBE MEKLIE beef kebbe, yogurt dip with dried mint

FATIT BETENJAN BEL HABAK yogurt, eggplant, tomato, basil, almonds, fried bread

BATATA MEKLIE homemade fries

SAMKE HARRA white fish, tomato, green and red peppers, onion, garlic

OR SAMAK TAJINE white fish, sesame paste, citrus, walnuts

PLATES

KREIDESS BEL ARAK shrimps, fennel, tomato, burghul, arak

SIYADIYE white fish, caramelized onions, basmati rice, pine almond

MIXED GRILL kafta, chich taouk, lahm mechwe

DESSERTS

ASSORTED DESSERTS haytalie, meghle, ossmaliye, riz bhalib bel wared & ice cream and sorbet

BUFFET MENU

FOR A MINIMUM OF 70 PEOPLE

45 USD PER PERSON (excluding beverages)

MOU'ABBALET

HOMMOS chickpeas, tahini, lemon juice

MOUTABBAL grilled eggplant puree, tahini, pomegranate

TABBOULÉ parsley, mint, onion, tomato, lemon

HINDBE chicory, caramelized onions, lemon supreme

FATTOUCHE lettuce, purslane, cherry tomato, cucumbers, parsley, sumac, crispy pita bread

CHMANDAR W LOUBIE purslane, green beans, beetroot, green cabbage, sunflower seeds, verjuice

SALATIT ARNABIT MECHWE baked cauliflower, parsley, tahini sauce

KEBBE NAYYE lamb tartare, bulgur, mint

ASSORTED MOUAJJANET

SFIHA ground lamb, tomatoes, pomegranate molasses

FATAYER SBENIGH spinach, onions, tomatoes, sumac, lemon

RKAKAT JEBNE three cheeses, basil

SOKHON

MSAKHAN DJEJ chicken, onions, sumac, markouk bread

KEBBE MEKLIÉ beef kebbe, yogurt dip with dried mint

KEBBET LAKTINE pumpkin kebbe

MAKANEK small pan-fried beef sausages

FATIT BETENJAN BEL HABAK yogurt, eggplant, tomato, basil, almonds, fried bread

PLATES

DJEJ BEL FRIKE citrus marinated chicken, smoked green wheat

KHAROUF BI KHAMS BHARRAT lamb shank confit, rice with 5 spices

DESSERTS (table service)

ASSORTED DESSERTS haytalie, meghle, ossmaliye, riz bhalib bel wared & ice cream and sorbet



BAN



BUFFET DELUXE MENU

FOR A MINIMUM OF 70 PEOPLE

100 USD PER PERSON (excluding beverages)

MOU'ABBALET

HOMMOS chickpeas, tahini, lemon juice

MOUTABBAL grilled eggplant puree, tahini, pomegranate

TABBOULÉ parsley, mint, onion, tomato, lemon

HINDBE chicory, caramelized onions, lemon supreme

FATTOUCHE lettuce, purslane, cherry tomato, cucumbers, parsley, sumac, crispy pita bread

ASSORTED MOUAJJANET

SFIHA ground lamb, tomatoes, pomegranate molasses

RKAKAT JEBNE three cheeses, basil

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

SOKHON

MSAKHAN DJEJ chicken, onions, sumac, markouk bread

KEBBE MEKLIÉ beef kebbe, yogurt dip with dried mint

KEBBET LAKTINE pumpkin kebbe

MAKANEK small pan-fried beef sausages

FATIB BETENJAN BEL HABAK yogurt, eggplant, tomato, basil, almonds, fried bread

CHMANDAR W HALYOUN beetroot, asparagus, purslane, pumpkin seeds

KREIDESS W AVOCADO shrimp, avocado, coriander, pomegranate seeds

SAMAK NAY fish of the day, tartare or carpaccio

HABRA NAYYE W KAMMOUNE lamb tartare, cumin, marjoram, bulgur

LEBANESE FOIE GRAS ON TOLMIE BREAD OR MARINATED RAW SALMON

PLATES

DJEJ BEL FRIKE citrus marinated chicken, smoked green wheat

KHAROUF BI KHAMS BHARRAT lamb shank confit, rice with 5 spices

SIYADIYE white fish, caramelized onions, basmati rice, pine almond

DESSERTS

KNEFFE semolina cake, cheese, syrup, mini kaak

HAYTALIE orange blossom flan, homemade seasonal coulis

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

OSSMALIYE vermicelli, milk cream, seasonal jam

MEGHLE rice powder, cinnamon, caraway, anise

FRUIT SALAD

BUFFET FINGER FOOD

IDEAL FOR PARTIES, COCKTAILS & HIGH TABLES SETUP

(MIN. 100 & UP TO 250 PEOPLE)

85 USD PER PERSON (excluding beverages)

MOU'ABBALET

HOMMOS 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 carpaccio

SAUMON NAYY marinated raw salmon

SOKHON

SFIHA ground lamb, tomatoes, pomegranate molasses

MSAKHAN DJEJ chicken, onions, sumac, markouk bread

KEBBE MEKLIE beef kebbe, yogurt dip with dried mint

KEBBET LAKTINE pumpkin kebbe

FATAYER SBENIGH spinach, onions, tomatoes, sumac, lemon

RKAKAT JEBNE three cheeses, basil

MANKAL

AARAYES KAFTA lamb, chopped parsley onions, kaak

CHICHE TAOUK SKEWERS marinated chicken

LAHM MECHWE SKEWERS bobby veal

KREIDESS SKEWERS shrimps, avocado dip

CHIPS BATATA homemade fried potato chips

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

MEGHLE rice powder, cinnamon, caraway, anise, mendiant

SEASONAL FRUITS

ICE CREAM & SORBET

CHOCOLATE CAKE

KARABIGE





BRUNCH BUFFET MENU

FOR A MINIMUM OF 70 PEOPLE

30 USD PER PERSON (INCLUDING FRESH ORANGE JUICE,
COFFEE & TEA)

MOU'ABBALET

HOMMOS chickpeas, tahini, lemon juice

MOUTABBAL grilled eggplant puree, tahini, pomegranate

TABBOULÉ parsley, mint, onion, tomato, lemon,

FATTOUCHE lettuce, purslane, cherry tomato, cucumbers, parsley, sumac,
crispy pita bread

HINDBE chicory, caramelized onions, lemon supreme

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

MLOUKHIE 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

OSSMALIYE vermicelli, milk cream, seasonal jam

MEGHLE rice powder, cinnamon, caraway, anise, mendiant

SEASONAL FRUITS

CHOCOLATE CAKE

LOUKOUM AND GHANDOUR BISCUITS

PLAIN OR PISTACHIO HALVA

DRINK PACKAGE

OPEN SOFT DRINKS 8 USD (PRICE PER PERSON)

Soft drinks, juices, water, coffee and tea

OPEN LOCAL BAR 17 USD

(PRICE PER PERSON)

OPEN REGULAR BAR 28 USD

(PRICE PER PERSON)

OPEN PREMIUM BAR 42 USD

(PRICE PER PERSON)

Champagne and Prosecco are not included in the open bar packages.

A wine list is available for a more personal selection.

For those that wish to bring their own champagne and prosecco, a corkage fee will be incurred.





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, art de la table, 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.

DJ equipments, sound system & engineer presence - **650 USD**

Band equipment - **UPON REQUEST**

BOOKING AND SET UP FEES

Please note that an additional service charge is usually incurred on private functions & events to cover Set up fees & additional operational charges.

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 BELOW**

ENTIRE VENUE

Entire venue can be booked for a minimum of 130 pax for dinner and 100 pax for lunch

Maximum capacity seated: 195 pax.

Maximum capacity buffet: 150 pax.

Maximum capacity parties: 230-250 pax.

MAIN ROOM

Main room can be booked privately for a minimum of 40 pax.

Maximum capacity seated: 60 pax.

BUILDING ROOM

Building room can be booked privately for a minimum of 30 pax.

Maximum capacity seated: 50 pax.

MONEY ROOM

Money room can be booked privately for a minimum of 30 pax.

Maximum capacity seated: 50 pax.

BANANA ROOM

Banana room can be booked privately for a minimum of 20 pax.

Maximum capacity seated: 26 pax.





BANANA ROOM (26 PERS)



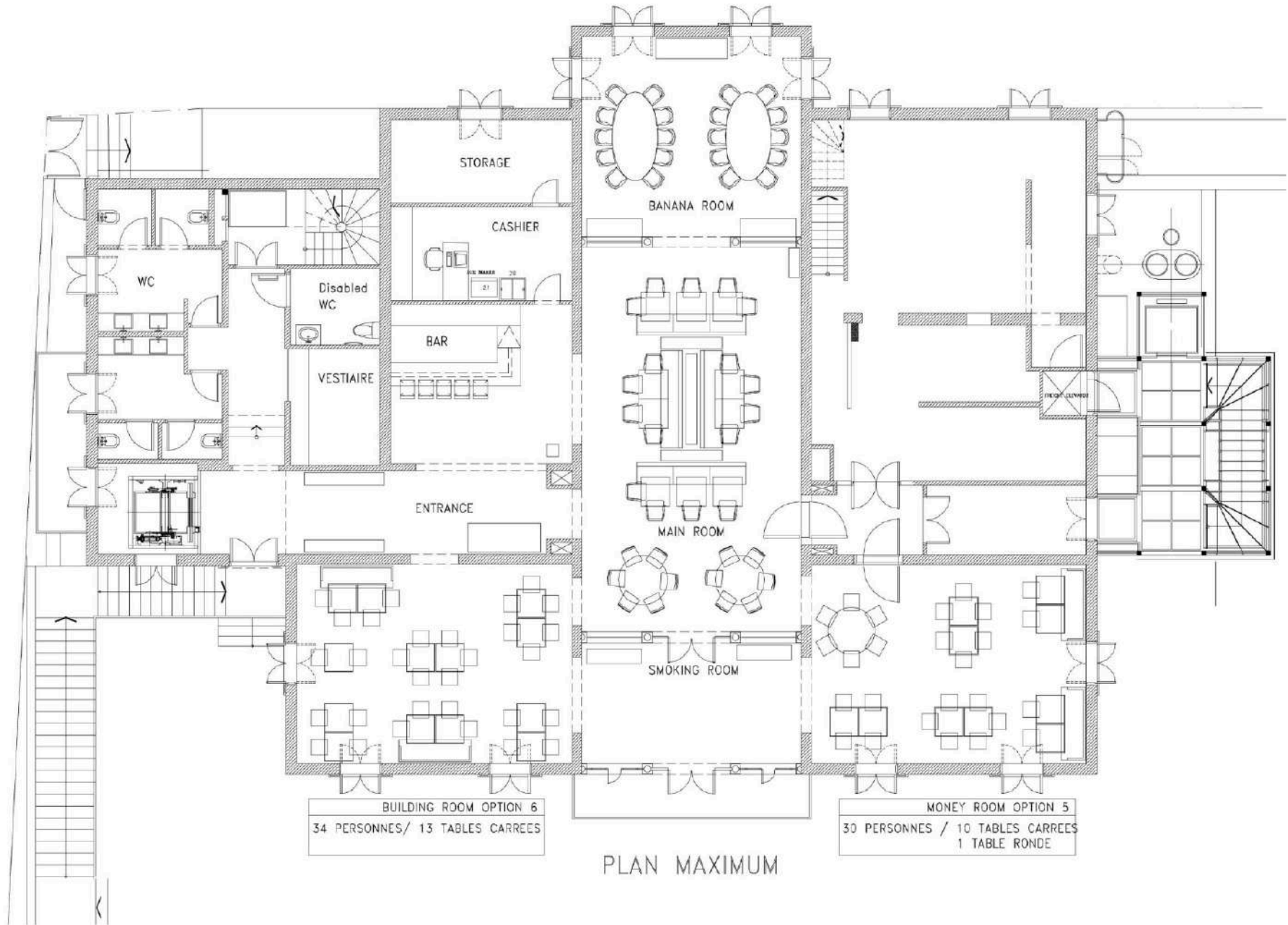
BUILDING ROOM (50 PERS)



MAIN ROOM (60 PERS)



MONEY ROOM (50 PERS)



BUILDING ROOM OPTION 6
34 PERSONNES / 13 TABLES CARREES

MONEY ROOM OPTION 5
30 PERSONNES / 10 TABLES CARREES
1 TABLE RONDE

PLAN MAXIMUM