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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www.lizabeirut.com
NAZZEL MENU
45 USD PER PERSON (excluding beverages)

MOU’ABBALÉT
HOMMOS - Chickpeas, tahini, lemon juice
MOUTABBAL - Grilled eggplant puree, tahini, pomegranate
TABBOUHÉ - 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 MEKLEI 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 MEKLEI homemade fries

PLATES
DJEJ BEL FRIKE citrus marinated chicken, smoked green wheat, OR
KHAMOUF BI KEHMBS 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'ABBALLET
HOMMOS BI TAHINE chickpeas, tahini, lemon juice
MOUTTABAL grilled eggplant puree, tahini, pomegranate
TABBOUNÉ parsley, mint, onion, tomato, lemon
FATTUCHAR 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
FATAYE R BENIGH spinach, onion, tomato, sumac, lemon
AARAYES KAFTA ground lamb, parsley, onion, kaak

SOKHON
HALLOUM pan fried halloumi cheese, homemade tomato jam, sesame seeds
KEBBE MEKLI BEEF KEBBE, yogurt dip with dried mint
FATIT BETENJAN BEL HABAK yogurt, eggplant, tomato, basil, almonds, fried bread
BATATA MEKLI HOMEMADE FRIES
SAMKE HARRA white fish, tomato, green and red peppers, onion, garlic
OR SAMKE 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
TABBOLÉ 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 MOUAIJANET
SFIAH ground lamb, tomatoes, pomegranate molasses
FATAYER SBEINIH spinach, onions, tomatoes, sumac, lemon
RKAJAT JEBNE three cheeses, basil

SOKHON
MSAKHAN DJEJ chicken, onions, sumac, markouk bread
KEBBE MEKLEIE 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
DJJE 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
BUFFET DELUXE MENU
FOR A MINIMUM OF 70 PEOPLE
100 USD PER PERSON (excluding beverages)

MOU'ABBAL
- HOMMOS chickpeas, tahini, lemon juice
- MOUTABBAL grilled eggplant puree, tahini, pomegranate
- TABBOULE parsley, mint, onion, tomato, lemon
- HINDBE chicory, caramelized onions, lemon supreme
- FATTOUCHE lettuce, purslane, cherry tomato, cucumbers, parsley, sumac, crispy pita 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

ASSORTED MOUAJJANET
- SFHA ground lamb, tomatoes, pomegranate molasses
- RKAKAT JEBNE three cheeses, basil
- FATAYER SBEINH spinach, onions, tomatoes, sumac, lemon juice

PLATES
- DJJE BEL FRIKE citrus marinated chicken, smoked green wheat
- KHAOUF BI KHAMS BHARRAT lamb shank confit, rice with 5 spices
- SIYADIE white fish, caramelized onions, basmati rice, pine almond

SOXHOHN
- MSAKHAN DJJE chicken, onions, sumac, markouk bread
- KEBB MEKLEE beef kebbe, yogurt dip with dried mint
- KEBBET LAKTINE pumpkin kebbe
- MAKANEEK small pan-fried beef sausages
- FATTI BETENJAN BEL HABAK yogurt, eggplant, tomato, basil, almonds, fried bread

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
- OSSMALIE 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’ABBATEL
HOMMOS BI TAHINE ON TOLMIE BREAD chickpeas, tahini, lemon juice
RED QUINOA SALAD zucchini, eggplant, mint, basil, green onion
SALATIT ARDICHAWEK 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 MEKLE 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
MOU’ABBALLET
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

MOUASSJANET
MAN’OUCHIT ZAATAR BARRE wild thyme, sumac, tomatoes
MAN’OUCHIT JEBNE cheese, sesame seeds
SFIHA ground lamb, tomatoes, pomegranate molasses

PLATES
MLOUKHI 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

BRUNCH BUFFET MENU
FOR A MINIMUM OF 70 PEOPLE
30 USD PER PERSON (INCLUDING FRESH ORANGE JUICE, COFFEE & TEA)
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.

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.