

LIZA

PRIVATE FUNCTIONS & EVENTS AT LIZA 2023

OPENING HOURS

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

Sunday Brunch 12h00 - 16h00

Tel +961 1 208 108 / +961 71 71 71 05
Doumani street
Trabeau, Ashrafieh, Beirut

info@lizabeirut.com
www.lizabeirut.com

NAZZEL MENU

52USD PER PERSON (EXCLUDING BEVERAGES)

HOMMOS chickpeas puree, sesame paste, lemon juice, pickles

SALATIT BABA GHANOUI grilled eggplant puree, sesame paste, tomatoes, purslane, pomegranate

BEL ZEIT OF THE DAY chicory, caramelized onion, lemon supreme

TABBOULEH parsley, mint, onion, tomato, lemon oil dressing

FATTOUSH finely shredded lettuce, cherry tomato, cucumber, radish, purslane, spring onions, lemon oil dressing, sumac

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

MOUAJJANET MIX sfiha, fatayer sbenigh, rakakat

KEBBIT LAKTINE pumpkin kebbe with yoghurt walnut dip

OR KEBBE MEKLE beef kebbe, yoghurt dip with dried mint

HALLOUM TOMATO JAM pan-fried halloumi cheese, homemade tomato jam, sesame seeds

MAKANEK glazed pan-fried beef sausages in debs el remman sauce (or lemon sauce)

BATATA HARRA green chili, garlic, coriander

FATTIT BETENJAN BEL HABAK eggplant, yoghurt, tomato sauce, basil, pine nuts, fried bread

FIVE SPICES KHAROUF lamb chank confit, rice with special five spice mix, almonds, pistachios, raisins

OR DJEJ BEL FRIKE citrus marinated chicken, smoked green wheat, carrot, zucchini, thyme

MIXED GRILL lahm mechwe, kafta, chich taouk, cabbage salad, young potatoes.

ASSORTED DESSERT haytalie, sfouf bel laktine, osmaliye, riz bhalib bel ward, ice cream & sorbet





NAZZEL DELUXE MENU

64USD PER PERSON (EXCLUDING BEVERAGES)

HOMMOS PORTOBELLO chickpeas puree, portobello mushroom, caramelized onion, hazelnut, pomegranate molasses

SALATIT BABA GHANOUJ grilled eggplant puree, sesame paste, tomatoes, purslane, pomegranate

SMOKED FRIKE TABBOULEH smoked green wheat, beetroot, mint, onion, parsley, turnip, lemon oil

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

SAMAK NAY SASHIMI fresh white fish, radish, pickled onion, black pepper, garden cress herbs, olive oil, sea salt

MOUAJJANET MIX sfiha, fatayer sbenigh, rakakat

HALLOUM TOMATO JAM pan-fried halloumi cheese, homemade tomato jam, sesame seeds

MAKANEK glazed pan-fried beef sausages in debs el remman sauce (or lemon sauce)

SPICY KREIDESS shrimps, fresh ginger, red pepper paste, lemon

BATATA HARRA green chili, garlic, coriander

FATTIT BETENJAN BEL HABAK eggplant, yoghurt, tomato sauce, basil, pine nuts, fried bread

SAMAK BEL SELEK fresh white fish, swiss chard, tahini, lemon supreme

MIXED GRILL lahm mechwe, kafta, chich taouk, cabbage salad, young potatoes.

ASSORTED DESSERT haytalie, sfouf bel laktine, osmaliye, riz bhalib bel ward, ice cream & sorbet

BUFFET MENU

60USD PER PERSON (EXCLUDING BEVERAGES)

HOMMOS PORTOBELLO chickpeas puree, portobello mushroom, caramelized onion, hazelnut, pomegranate molasses

BABA GHANOUJ grilled eggplant puree, sesame paste, tomatoes, purslane, pomegranate

SMOKED FRIKEH TABBOULE smoked green wheat, beetroot, mint, onion, parsley, turnip, lemon oil dressing

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

HINDBE chicory, caramelized onions, lemon supreme

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

SALATIT ARNABIT cauliflower, parsley, sesame paste

KEBBE NAYYE lamb tartare, bulgur, mint

SFIHA ground lamb, tomatoes, pomegranate molasses

FATAYER SBENIGH spinach, onions, tomatoes, sumac, lemon

RKAKAT JEBNE three cheeses, basil

KEBBE MEKLIE beef kebbe, yogurt dip with dried mint

KEBBET LAKTINE pumpkin kebbe

MSAKHAN DJEJ chicken, onions, sumac, markouk bread

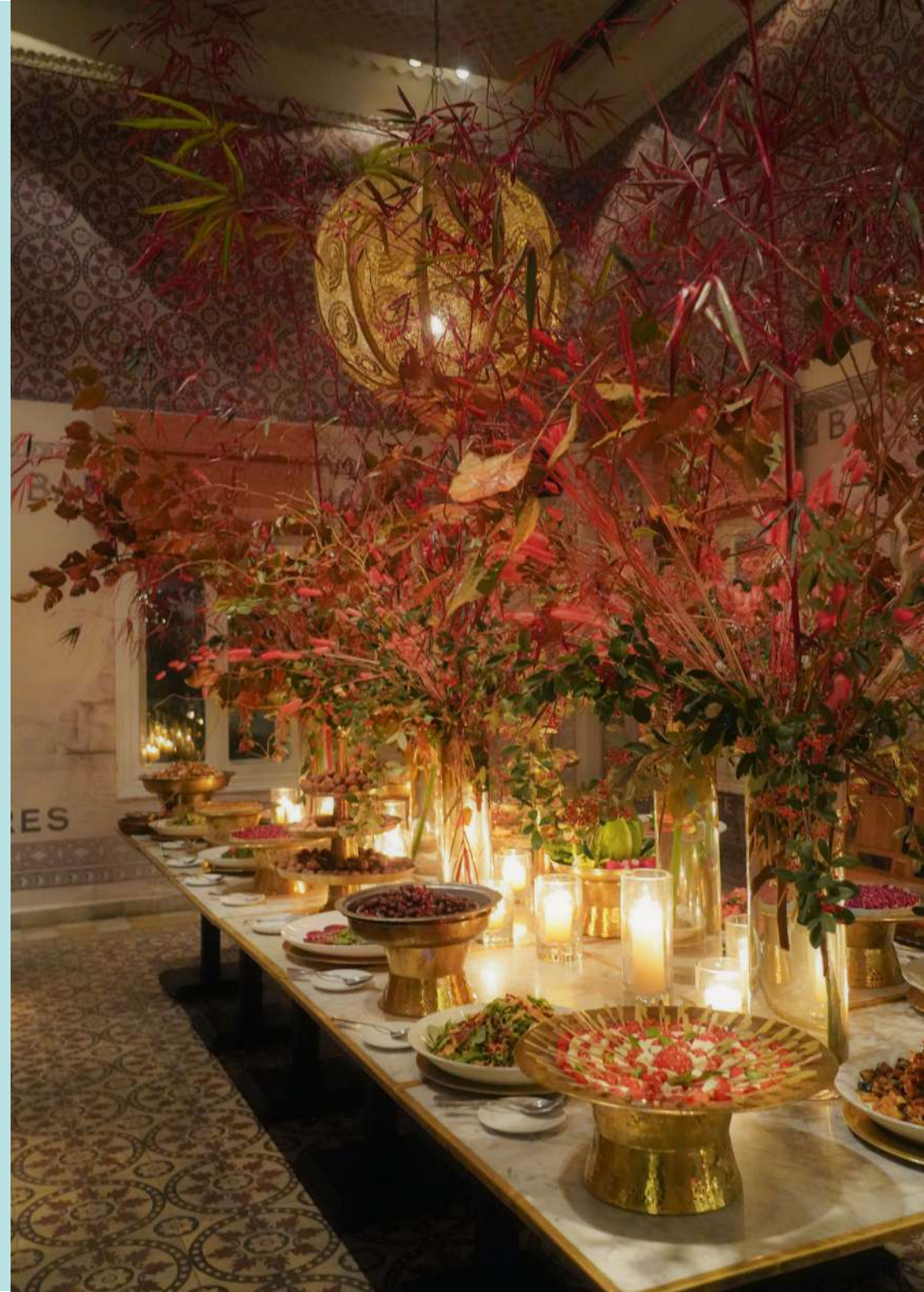
MAKANEK small fried beef sausages, pine nuts

FATTET BATENJANE BEL HABAK yogurt, eggplants, tomatoes, basil, pine nuts, fried bread

FIVE SPICES KHAROUF lamb chank confit, rice with five spices, dried fruits

DJEJ BEL FRIKE citrus-marinated chicken, thyme, rosemary, garlic, smoked green wheat with vegetables

ASSORTED DESSERT haytalie, sfouf bel laktine, osmaliye, riz bhalib bel ward, ice cream & sorbet





BUFFET DELUXE MENU

80USD PER PERSON (EXCLUDING BEVERAGES)

HOMMOS PORTOBELLO chickpeas puree, portobello mushroom, caramelized onion, hazelnut, pomegranate molasses

BABA GHANOUJ grilled eggplant puree, sesame paste, tomatoes, purslane, pomegranate

SMOKED FRIKEH TABBOULE smoked green wheat, beetroot, mint, onion, parsley, turnip, lemon oil dressing

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

SAMAK NAY SASHIMI fresh white fish, radish, pickled onion, black pepper, garden cress herbs, olive oil, sea salt

KREIDESS W AVOCADO shrimp, avocado, coriander, pomegranate seeds

SFIHA ground lamb, tomatoes, pomegranate molasses

FATAYER SBENIGH spinach, onions, tomatoes, sumac, lemon

RKAKAT JEBNE three cheeses, basil

KEBBE MEKLIE beef kebbe, yogurt dip with dried mint

KEBBET LAKTINE pumpkin kebbe

MSAKHAN DJEJ chicken, onions, sumac, markouk bread

MAKANЕК small fried beef sausages, pine nuts

KREIDESS W AVOCADO shrimp, avocado, coriander, pomegranate seeds

FATTET BATENJANE BEL HABAK yogurt, eggplants, tomatoes, basil, pine nuts, fried bread

SAMAK BEL SELEK fresh white fish, swiss chard, tahini, lemon supreme
OR SIYADIE WITH BLACK RICE

KNEFE

OSSMALIYE

SFOUF BEL LAKTINE

HAYTALIE

KARABIJ

ICE CREAM & SORBET

PARTY BUFFET

85USD PER PERSON (EXCLUDING BEVERAGES)

HOMMOS PORTOBELLO chickpeas puree, portobello mushroom, caramelized onion, hazelnut, pomegranate molasses

KREIDESS W AVOCADO shrimp, avocado, coriander, pomegranate

OR WILD KREIDESS NAY Fresh shrimps, basil, olive oil, sea salt

SAMAK NAY SASHIMI Fresh white fish, radish, pickled onion, black pepper, garden cress herbs, olive oil, sea salt

BATRAKH OREGANO Egyptian bottarga, fresh oregano, olive oil

CHMANDAR W HALYOUN beetroot, asparagus, purslane, pumpkin seeds

SMOKED FRIKE TABBOULEH Smoked green wheat, beetroot, mint, onion, parsley, turnip, lemon oil dressing

HALLOUMI BROCHETTES with candied cherry tomatoes

SFIHA ground lamb, tomatoes, pomegranate molasses

BATATA HARRA homemade fries, chili

MSAKHAN DJEJ chicken, onions, sumac, markouk bread

KEBBE MEKLI beef kebbe, yogurt dip with dried mint

KEBBET LAKTINE pumpkin kebbe

RKAKAT JEBNE three cheeses, basil

FALAFEL Chickpeas, fava beans, coriander, chili sesame paste sauce

MANKAL

AARAYES KAFTA lamb, chopped parsley onions, kaak

CHICHE TAOUK SKEWERS marinated chicken

LAHM MECHWE SKEWERS bobby veal

KNEFE

OSSMALIYE

SFOUF BEL LAKTINE

HAYTALIE

KARABIJ

ICE CREAM & SORBET





BRUNCH BUFFET MENU

45 USD PER PERSON (EXCLUDING BEVERAGES)

HOMMOS chickpeas, tahini, lemon juice

SALATIT BABA GHANOUJ grilled eggplant puree, sesame paste, tomatoes, purslane, 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

MAN'OUCHIT ZAATAR BARRE wild thyme, sumac, tomatoes

MAN'OUCHIT JEBNE cheese, sesame seeds

SFIHA ground lamb, tomatoes, pomegranate molasses

FATAYER SBENIGH spinach, onions, tomatoes, sumac, lemon

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

CHICH BARAK OR LABAN EMMO

KNEFFE semolina cake, cheese, syrup, mini kaak

HAYTALIE orange blossom flan, homemade seasonal coulis

OSSMALIYE vermicelli, milk cream, seasonal jam

CHOCOLATE CAKE

SAHLAB

LOUKOUM AND GHANDOUR BISCUITS

PLAIN OR PISTACHIO HALVA

DRINK PACKAGE

OPEN SOFT DRINKS \$8

(PRICE PER PERSON)

Soft drinks, juices, water, coffee and tea

OPEN LOCAL BAR \$20

(PRICE PER PERSON)

OPEN REGULAR BAR \$30

(PRICE PER PERSON)

OPEN PREMIUM BAR \$42

(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

For small functions & events, the client will need to work with Liza's suppliers in regards to decoration & flower arrangements so we can stay true to the look & feel of the restaurant.

When the place is fully privatized, the client has the right to work with their supplier of your choice in regards to 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.

Dinner bookings are from 5pm till 2am (including setup time).

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 50 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)

