

LIZA

PRIVATE FUNCTIONS & EVENTS AT LIZA 2023

OPENING HOURS

Tuesday to Sunday
Lunch 12h30 - 15h30
Dinner 19h30 - 23h30

Sunday Brunch 12h00 - 16h00

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Doumani street
Trabeau, Ashrafieh, Beirut

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MAKING YOUR EVENTS UNFORGETTABLE AT LIZA

All year long, our restaurant welcomes your private events to offer you and your guests an unforgettable moment.

In a magical backdrop and a unique ambiance, our menu varies endlessly to fit your taste and desires.

In this brochure, you will find everything you need to compose a made-to-measure selection for your special occasion. Our team is present at all time and will guide you all along to ensure you get the best experience.

NAZZEL MENU

52\$ PER PERSON (EXCLUDING BEVERAGES)

HOMMOS chickpeas puree, sesame paste, lemon juice, pickles

EGGPLANT DISH moutabbal **OR** salatit baba ghanouj

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

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

BEL ZEIT OF THE MONTH hindbe **OR** mehshe selek **OR** warak enab bzeit
OR loubie bel zeit

MOUAJJANET MIX sfiha, fatayer sbenigh, rakakat jebne

ARNABIT W BAKDOUNES BI TAHINI Fried cauliflower, parsley, sesame paste

MAKANEK small pan-fried beef sausages

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

KEBBE meklie **OR** laktine **OR** helwe **OR** meshwi

BATATA HARRA green chili, garlic, coriander

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

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

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

*Dishes are subject to changed based on seasonality.

Options will be shared by our Event Manager.

**Prices are subject to change based on market fluctuation





NAZZEL DELUXE MENU

64\$ PER PERSON (EXCLUDING BEVERAGES)

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

EGGPLANT DISH moutabbal **OR** salatit baba ghanouj

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

BEL ZEIT OF THE MONTH hindbe **OR** mehshe selek **OR** warak enab bzeit **OR** loubie bel zeit

SEASONAL SALAD tabboulet teffah **OR** chmandar w loubie **OR** ardichawke salad **OR** salatit quinoa & dried fruits

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

MOUAJJANET MIX sfiha, fatayer sbenigh, rakakat jebne

MAKANЕК small pan-fried beef sausages

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

KEBBE meklie **OR** laktine **OR** helwe **OR** meshwi

BATATA HARRA green chili, garlic, coriander

FISH DISH calamaris bel kezbara, spicy kreidess **OR** samak provencal

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

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

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BUFFET MENU (FOR A MIN. OF 70 PAX)

65\$ PER PERSON (EXCLUDING BEVERAGES)

HOMMOS chickpeas puree, sesame paste, lemon juice, pickles

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

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

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

BEL ZEIT OF THE MONTH hindbe **OR** mehshe selek **OR** warak enab bzeit **OR** loubie bel zeit

SEASONAL SALAD chmandar & loubie **OR** ardichawke salad **OR** salatit quinoa & dried fruits **OR** smoked frike tabbouleh

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

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

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 DESSERT + 15\$/PERSON

KNEFE

SEASONAL FRUITS

OSSMALIYE

HAYTALIE

SFOUF BEL LAKTINE

RIZ BHALIB BEL WARED

ICE CREAM & SORBETS

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BUFFET DELUXE MENU (FOR A MIN. OF 70 PAX) **110\$ PER PERSON (EXCLUDING BEVERAGES)**

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

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

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

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

BEL ZEIT OF THE MONTH hindbe **OR** mehshe selek **OR** warak enab bzeit **OR** loubie bel zeit

SEASONAL SALAD tabboulet teffah **OR** chmandar w loubie **OR** ardichawke salad **OR** salatit quinoa & dried fruits

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

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

SIYADIYE fresh white fish, caramelized onions, basmati black rice, pine nuts

OR KREIDISS BEL ARAK shrimps, fennel, tomato, bulgur, arak

KNEFE

SEASONAL FRUITS

OSSMALIYE

HAYTALIE

SFOUF BEL LAKTINE

RIZ BHALIB BEL WARED

ICE CREAM & SORBETS

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PARTY BUFFET (FOR A MIN. OF 100 PAX) 95\$ PER PERSON (EXCLUDING BEVERAGES)

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

KREIDESS W AVOCADO shrimp, avocado, coriander, pomegranate

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

SAUMON NAYY marinated raw salmon

BATRAKH OREGANO Egyptian bottarga, fresh oregano, olive oil

SEASONAL SALAD chmandar & loubie **OR** ardichawke salad **OR** salatit quinoa & dried fruits

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

HALLOUMI BROCHETTES with candied cherry tomatoes

SFIHA ground lamb, tomatoes, pomegranate molasses

MSAKHAN DJEJ chicken, onions, sumac, markouk bread

KEBBE MEKLIE beef kebbe

KEBBET LAKTINE pumpkin kebbe

RKAKAT JEBNE three cheeses, basil

BATATA HARRA homemade fries, chili

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 & SORBETS

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BRUNCH BUFFET MENU (FOR A MIN. OF 70 PAX)

50\$ PER PERSON (EXCLUDING BEVERAGES)

HOMMOS chickpeas, tahini, lemon juice

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

TABBOULEH 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

LABAN DISH chich barak **OR** laban emmo

KNEFE

HAYTALIE

OSSMALIYE

CHOCOLATE CAKE

SAHLAB

LOUKOUM AND GHANDOUR BISCUITS

PLAIN OR PISTACHIO HALVA

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MENU ADDS-ON (FOR A MIN. OF 70 PAX)

PRICE PER PERSON

CHANKLISH \$5
MOUSSAKA \$5
BATATA MAHROUSSE BEL KHODRA \$5

SALMON CARPACCIO \$7
TRUFFLED KEBBE NAYYE \$10
HABRA NAYYE BEL HABBAK W SNOUBAR \$7
HABRA NAYYE BEL KAMOUN \$6

KREIDESS ZANJABIL \$7
SAMKE HARRA OR TAJINE \$7
GIGOT W FRIKE \$12
MOUGHRABIEH \$13
KEBBE ARNABIE \$13
MLOUKHIEH W RIZ \$13
COQUELET W RIZ BEL KEMA \$14

MANKAL: \$16
AARAYES KAFTA
CHICHE TAOUK SKEWERS
LAHM MECHWE SKEWERS

AASAFIR SKEWERS price TBD (upon availability)
SHRIMP SKEWERS \$7

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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 \$48

(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.

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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)

