

# LIZA

## PRIVATE FUNCTIONS & EVENTS AT LIZA 2023

### OPENING HOURS

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

Sunday Brunch 12h00 - 16h00

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

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[www.lizabeirut.com](http://www.lizabeirut.com)



## **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)

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**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 change 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

**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

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

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

**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

\*Dishes are subject to changed based on seasonality.

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

65\$ PER PERSON (EXCLUDING BEVERAGES)

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**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**

\*Dishes are subject to changed based on seasonality.

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

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**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**

**\*Dishes are subject to changed based on seasonality.**

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

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**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)

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**HOMMOS** chickpeas, tahini, lemon juice

**SALATIT BABA GHANOUJ** 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

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CHANKLISH \$4  
MOUSSAKA \$4  
BATATA MAHROUSSE BEL KHODRA \$4

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

KREIDESS ZANJABIL \$7  
SAMKE HARRA OR TAJINE \$12  
GIGOT W FRIKE \$10  
MOUGHRABIEH \$6  
KEBBE ARNABIE \$8  
MLOUKHIEH W RIZ \$8  
COQUELET W RIZ BEL KEMA \$10

**MANKAL: \$13**  
AARAYES KAFTA  
CHICHE TAOUK SKEWERS  
LAHM MECHWE SKEWERS

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

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## DRINK PACKAGE

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### **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

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### 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

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**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 35 pax.

Maximum capacity seated: 50 pax.

### **MONEY ROOM**

Money room can be booked privately for a minimum of 35 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)**



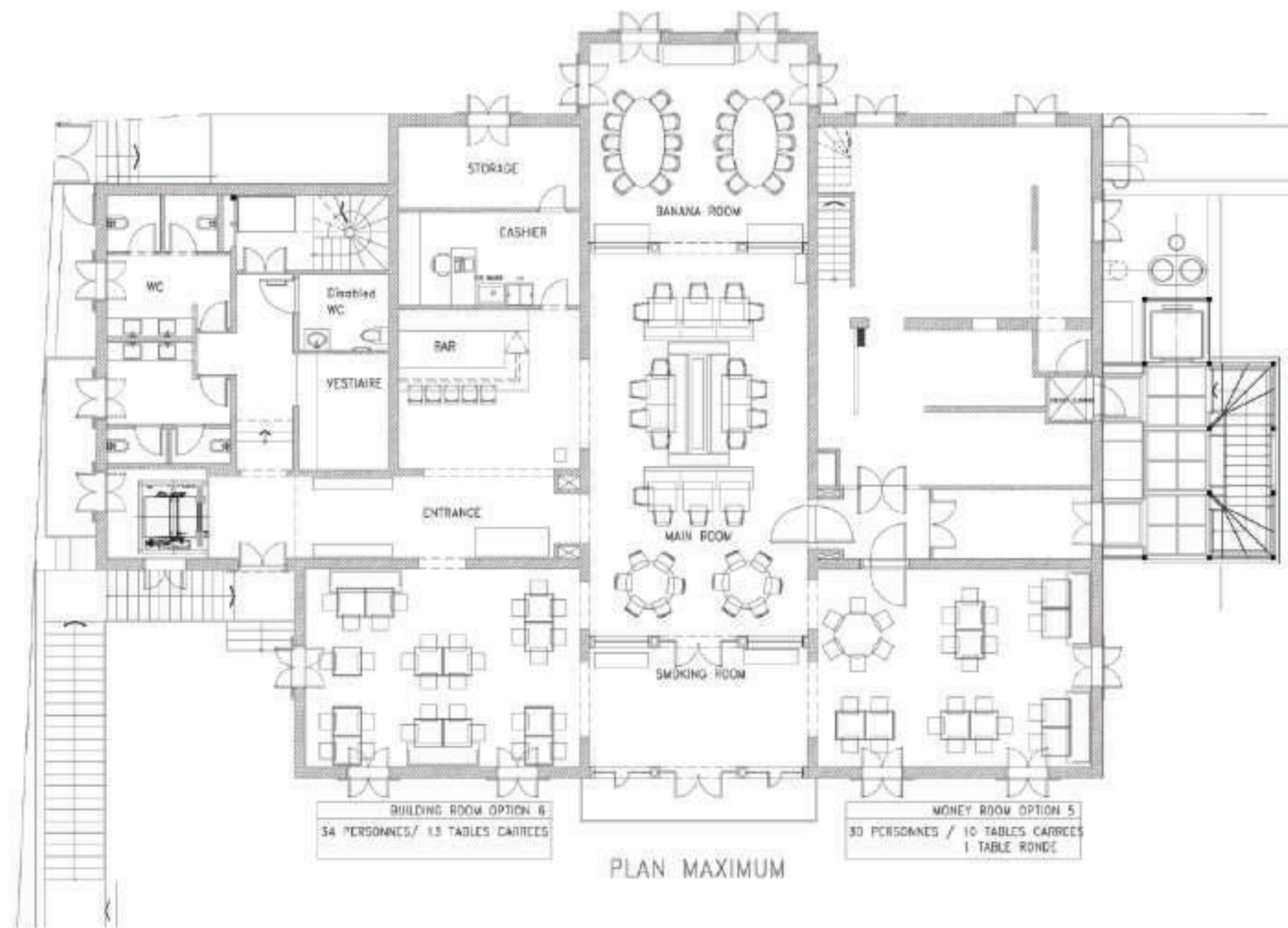
**BUILDING ROOM (50 PERS)**



**MAIN ROOM (60 PERS)**



**MONEY ROOM (50 PERS)**



PLAN MAXIMUM