

ليزا

L I Z A

B E I R U T

PRIVATE FUNCTIONS & EVENTS AT LIZA
2018

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ليزا
L I Z A

Liza's magical decoration sets the tone, creating an ideal location for an unforgettable gathering.

Any type of event can be held at Liza Beirut, from small gatherings to large celebrations, from the most intimate moments to institutional or business events. They will all find a place in the various spaces available at our house.

Be it in the marvelous Banana Room that caters small groups of 30pax or the entire house for big parties & special occasions.

Whatever type of space you're looking for or event you are planning, give us a call, come for a visit and we will arrange the rest for you.



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Nazzel Menu

Table Service

6 cold mezza – 7 hot mezza
chef's speciality – mixed grill
desserts

Due to the current situation, please note that our old brochure prices are not valid anymore. We ask you to refer to our team for our updated price list as it is subject to change based on market fluctuations.

Mou'abbalet

HOMMOS BI TAHINE
chickpeas, tahini, lemon juice

MOUTABBAL
grilled eggplant pureed, tahini, pomegranate seeds

TABBOULE
chopped parsley, mint, spring onions, tomatoes

BEL ZEIT OF THE DAY

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

KEBBE NAYYE
lamb tartare, bulgur, mint, spring onions

Assorted Mouajjanet

SFIHA
ground lamb, tomatoes, pomegranate molasses

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

MOUAJJANET
special of the month

Sokhon

MAKANEK
small sautéed beef sausages, pine nuts

HALLOUM
seared halloumi cheese, homemade tomato jam, sesame seeds

FATTIT BATINGANE BEL HABAK
yogurt, eggplants, tomatoes, basil, pine nuts, fried bread

KEBBE OF THE DAY
meklie or special of the month

Plates

CHEF'S SPECIALTY

MIXED GRILL
kafta, chiche taouk, lahm mechwe

BATATA MEKLIE
homemade fries

Desserts

ASSORTED DESSERTS
haytalie, meghle & ossmaliye, ice cream and sorbet



Nazzel Deluxe Menu

Table Service

5 cold mezza – 7 hot mezza – fish &
shrimps mains – mixed grill – desserts

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Mou'abbalet

HOMMOS BI TAHINE
chickpeas, tahini, lemon juice

MOUTABBAL
grilled eggplant pureed, tahini, pomegranate seeds

TABBOULE
chopped parsley, mint, spring onions, tomatoes

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

BATRAKH
bottarga, savory thyme, olive oil

Assorted Mouajjanet

SFIHA
ground lamb, tomatoes, pomegranate molasses

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

MOUAJJANET
special of the month

Sokhon

HALLOUM
seared halloumi cheese, homemade tomato jam,
sesame seed

KEBBE OF THE DAY
meklie or special of the month

FATTIT BATINGANE BEL HABAK
yogurt, eggplants, tomatoes, basil, pine nuts, fried bread

CALAMARIS BEL KEZBARA
calamari, garlic, coriander

Plates

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

LOUKOZ
special of the month

MIXED GRILL
kafta, chiche taouk, lahm mechwe

BATATA MEKLIE
homemade fries

Desserts

L'AMI JEAN'S RICE PUDDING
rice pudding, caramel, crunchy hazelnuts

OSSMALIYE
vermicelli, milk cream, seasonal jam

GHANDOUR BISCUITS
rose loukoum ice cream





Buffet Menu

For a minimum of 70 people

7 cold mezza – 8 hot mezza
2 main dishes
& table service dessert

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Mou'abbalet

HOMMOS BI TAHINE
chickpeas, tahini, lemon juice

MOUTABBAL
grilled eggplant pureed, tahini, pomegranate seeds

TABBOULE
chopped parsley, mint, spring onions, tomatoes

BEL ZEIT OF THE DAY

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

SALATIT ARNABIT MECHWÉ
baked cauliflower, parsley, sesame paste sauce

KEBBE NAYYE
lamb tartare, bulgur, mint

Assorted Mouajjanet

SFIHA
ground lamb, tomatoes, pomegranate molasses

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

RKAKAT JEBNE
three cheeses, basil

Sokhon

MSAKHAN DJEJ
chicken, onions, sumac, markouk bread

KEBBE MEKLIE
beef kebbe

KEBBET LAKTINE
pumpkin kebbe

MAKANEK
small fried beef sausages, pine nuts

FATTIT BATINJANE BEL HABAK
yogurt, eggplants, tomatoes, basil, pine nuts, fried bread

Plates

CHEF'S SPECIALTY

KHAROUF BI KHAMS BHARAT
lamb shank confit, rice with five spices, dried fruits

Desserts

ASSORTED DESSERTS
haytalie, meghle, riz bel halib, ice cream and sorbet

or

Dessert Buffet

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

CHOCOLATE MOUSSE
SEASONAL FRUITS



Buffet Deluxe Menu

For a minimum of 70 people

9 cold mezza – 8 hot mezza
3 main dishes & buffet dessert

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Mou'abbalet

HOMMOS BI TAHINE
chickpeas, tahini, lemon juice

MOUTABBAL
grilled eggplant pureed, tahini, pomegranate seeds

TABBOULE
chopped parsley, mint, spring onions, tomatoes

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

BEL ZEIT OF THE DAY

CHMANDAR W HALYOUN
beetroot, asparagus, purslane, pumpkin seeds

KREIDISS W AVOCADO
shrimp, avocado, coriander, pomegranate seeds

SAMAK NAYY
fish of the day, tartare or carpaccio or SAMKE HARRA

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

**LEBANESE FOIE GRAS ON TOLMIE BREAD
OR MARINATED RAW SALMON**

Assorted Mouajjanet

SFIHA
ground lamb, tomatoes, pomegranate molasses

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

RKAKAT JEBNE
three cheeses, basil

Sokhon

MSAKHAN DJEJ
chicken, onions, sumac, markouk bread

KEBBE MEKLIE
beef kebbe

KEBBET LAKTINE
pumpkin kebbe

MAKANEK
small fried beef sausages, pine nuts

FATTIT BATINJANE BEL HABAK
yogurt, eggplants, tomatoes, basil, pine nuts, fried bread

Plates

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

KHAROUF BI KHAMS BHARAT
lamb shank confit, rice with sweet five spices, dried fruits

LOUKOZ BEL SELEK
sea bass, Swiss chard in tahini, lemon supreme

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

CHOCOLATE MOUSSE
SEASONAL FRUITS



Brunch Buffet Menu

For a minimum of 70 people

10 cold mezza – 8 hot mezza
2 main dishes & buffet dessert

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Mou'abbalet

HOMMOS BI TAHINE
chickpeas, tahini, lemon juice

MOUTABBAL
grilled eggplant pureed, tahini, pomegranate seeds

TABBOULE
chopped parsley, mint, spring onions, tomatoes

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

BEL ZEIT OF THE DAY

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

MOULOUKHIE
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

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

OSSMALIYE
vermicelli, milk cream, seasonal jam

MEGHLE
rice powder, cinnamon, caraway, anise, mendiant

DEBS BIL TAHINE
carob molasses and tahini

**CHOCOLATE MOUSSE, SEASONAL FRUITS
LOUKOUM AND GHANDOUR BISCUITS
PLAIN OR PISTACHIO HALVA**

Table service

BEID BI COUSSA (EGGS WITH ZUCCHINI),
BEID BI SUMAC (EGGS WITH SUMAC),
FRIED HALLOUMI AND HOMEMADE TOMATO JAM,
KEBBE NAYYE (RAW KIBBE)
Surcharge of 12 000 LL per person



Buffet Finger Food

*Ideal for parties, cocktails & high tables setup
(min. 100 & up to 250 people)*

6 cold mezza – 6 hot mezza
mankal grill & buffet dessert

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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 tajine

SAUMON NAYY

marinated raw salmon

Sokhon

SFIHA

ground lamb, tomatoes, pomegranate molasses

MSAKHAN DJEJ

chicken, onions, sumac, markouk bread

KEBBE MEKLIE

beef kebbe

KEBBET LAKTINE

pumpkin kebbe

FATAYER SBENIGH

spinach, onions, tomatoes, sumac, lemon juice

RKAKAT JEBNE

three cheeses, basil

Mankal

AARAYES KAFTA GROUND

lamb, chopped parsley, onions, kaak

CHICHE TAOUK SKEWERS

marinated chicken

LAHM MECHWÉ SKEWERS

bobby veal

KREIDISS SKEWERS

shrimps, avocado dip

CHIPS BATATA

homemade fried potato chips

Desserts

HAYTALIE

orange blossom flan, homemade seasonal coulis

MEGHLE

rice powder, cinnamon, caraway, anise, mendiant

KARABIGE

KOL W CHKOR

CHOCOLATE CAKE

ICE CREAM & SORBET

SEASONAL FRUITS





Drink Package

Open Soft Drinks

Soft drinks, juices, water, coffee and tea

Open Bar Regular Package

Champagne and Prosecco are not included
in the open bar package

Open Bar Premium Package

Champagne and Prosecco are not included
in the open bar package

A wine list is available for a more personal selection

For those that wish to bring their own wine or champagne,
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

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, flower shop, 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.

BOOKING AND SET UP FEES

The menu prices do not include the booking, service charge & set up fees for private functions. In regards to the setup fees, the usual restaurant setup doesn't incur additional cost. However a surcharge will be estimated for any special changes in the initial setup.

In high seasons such as December, Liza Beirut has a minimum charge for privatization of the venue.

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 in the table below.

BOOKING CAPACITIES	SEATED	BUFFET	PARTIES
ENTIRE VENUE Entire venue can be booked for a minimum of 130pax for dinner and 100pax for lunch	195 pers.	150 pers.	230 - 250 pers.
MAIN ROOM Main room can be booked privately for a minimum of 50pax	60 pers.		
BUILDING ROOM Building room can be booked privately for a minimum of 40pax	50 pers.		
MONEY ROOM Money room can be booked privately for a minimum of 40pax	50 pers.		
BANANA ROOM Banana room can be booked privately for a minimum of 20pax	29 pers.		



MAIN ROOM (60 PERS.)



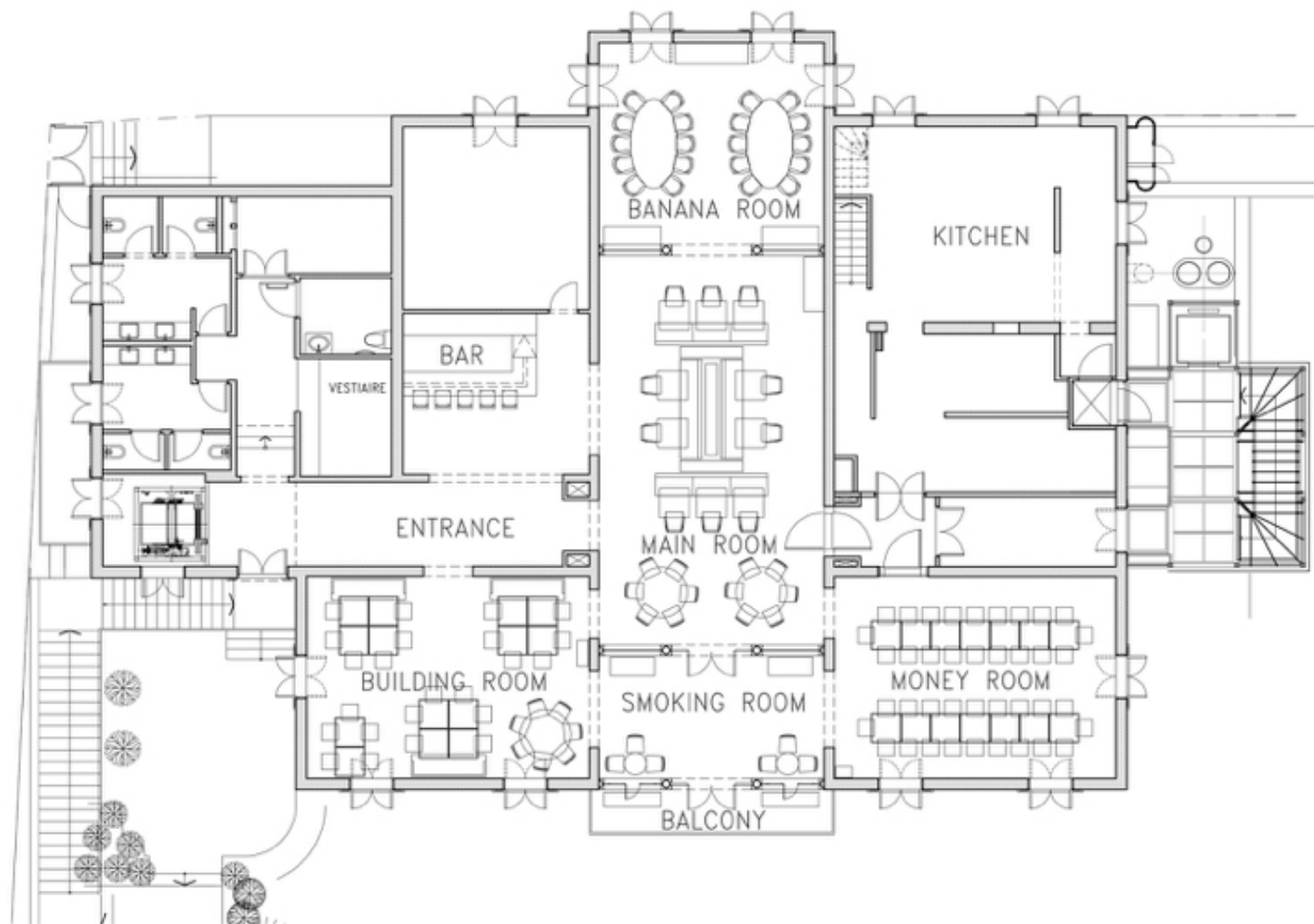
BUILDING ROOM (50 PERS)



MONEY ROOM (50 PERS.)



BANANA ROOM (29 PERS)



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CONTACT

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OPENING HOURS

Monday to Sunday

lunch (sunday brunch) 12h00 - 15h30

dinner 20h00 - 23h30

ADDRESS

Doumani Street,

Ashrafieh, Beirut, Lebanon

