



Habana

AT IRVINE SPECTRUM

Location

HABANA - IRVINE SPECTRUM

708 Spectrum Center Dr Suite 708,
Irvine, CA 92618

(714) 556 - 0176

RESTAURANTHABANA.COM

SPECIAL EVENTS: TAWNY ARAGUNDI

TAWNY@DCBHOSPITALITY.COM

Hours of Operation

MONDAY - THURSDAY: 11AM - 10PM

FRIDAYS: 11AM - MIDNIGHT

SATURDAYS: 10AM - MIDNIGHT

SUNDAYS: 10AM - 10PM



The background image shows an outdoor event space. In the foreground, there are two rectangular tables with dark, possibly black, frames and glass tops. Each table is surrounded by teal-colored chairs with a bamboo-like design. The chairs have cushions with a floral pattern. On the tables, there are place settings including white plates, folded pink napkins, and gold-colored glasses. The setting is outdoors, with a dense wall of green foliage and palm trees in the background. The lighting suggests it might be late afternoon or early evening. The entire scene is framed by a dark green border with ornate, light-colored corner pieces.

Event Space

Step into the rich, soulful world of Habana Irvine, where old-world charm meets modern elegance. Whether you're planning an intimate dinner, a lively cocktail reception, or a large-scale corporate event, our beautifully designed indoor and outdoor spaces set the perfect stage. Availability is based on your requested date and time, and Food & Beverage minimums will apply.



Dining Room

Our spacious, elegant dining room can be reserved during select hours. Guests can enjoy classic Habana cuisine beneath a stunning chandelier in a cozy, refined atmosphere.

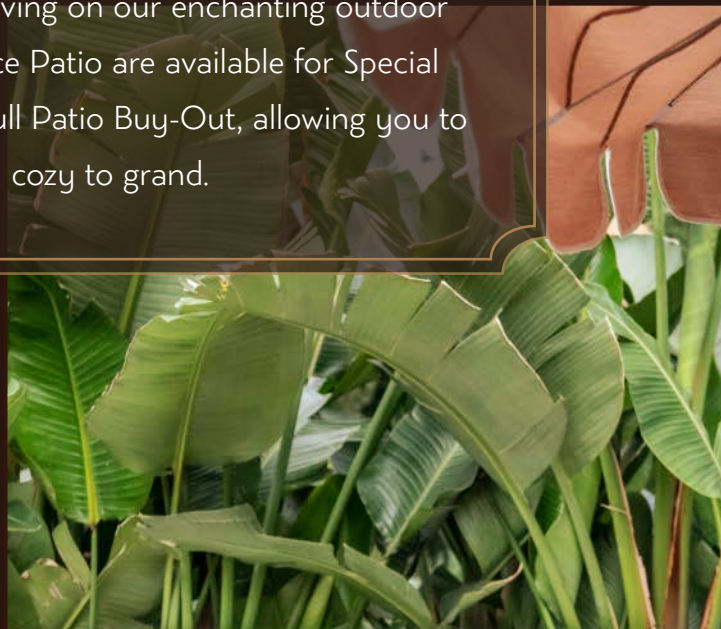
Maximum Accommodation: Seated: 100 | Cocktail Reception: 120





Patios

Enjoy the best of Southern California living on our enchanting outdoor patios. Both the Main Patio and Terrace Patio are available for Special Events, individually, or combined for a full Patio Buy-Out, allowing you to scale your event from cozy to grand.

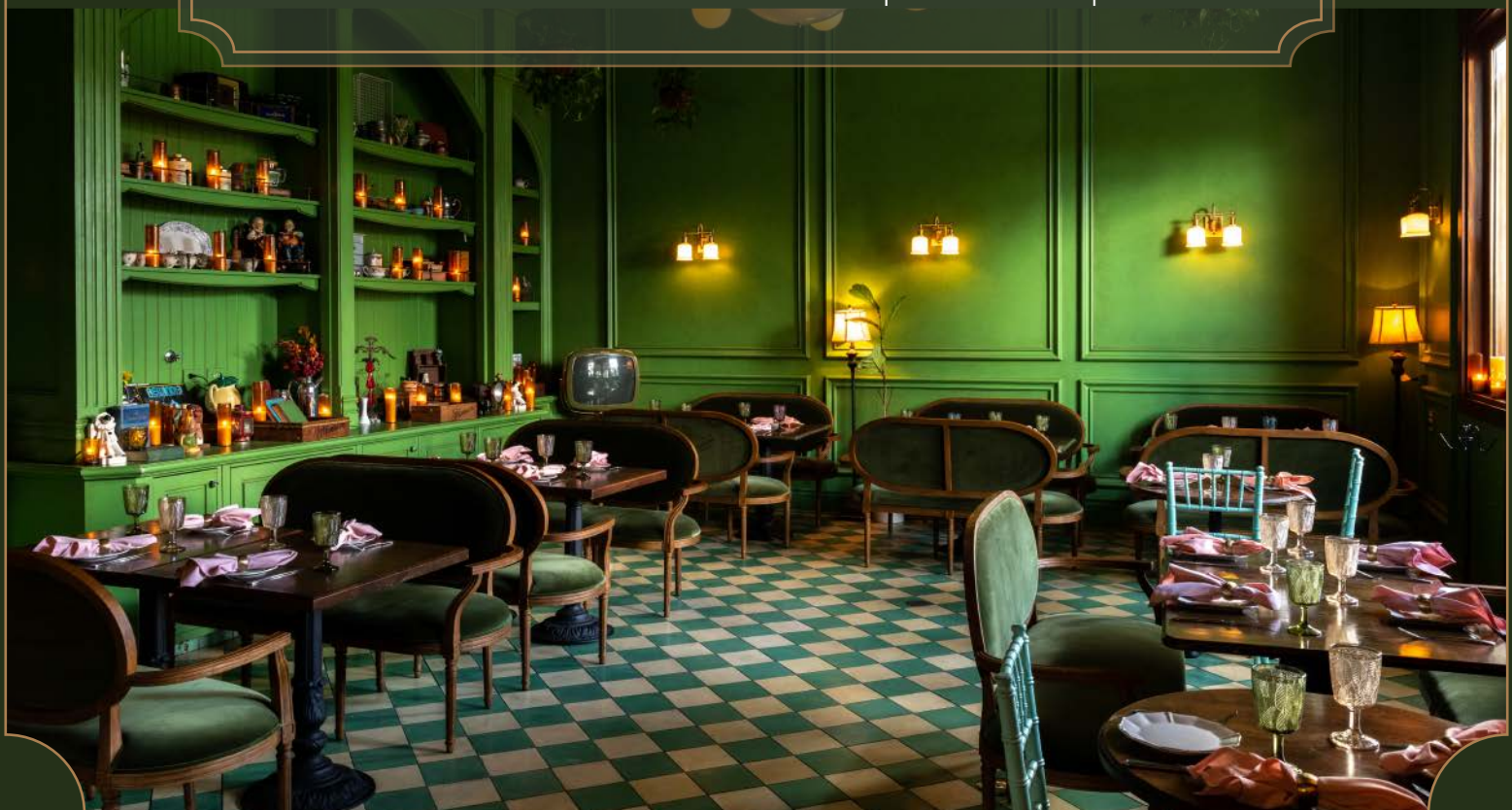




Green Room

Transport your guests to the romantic heart of Cuba with our iconic Green Room. Rich in color, character, and vintage accents, this unique indoor space is designed for joyful gatherings with flair.

Maximum Accommodation: Seated: 50 | Cocktail Reception: 60

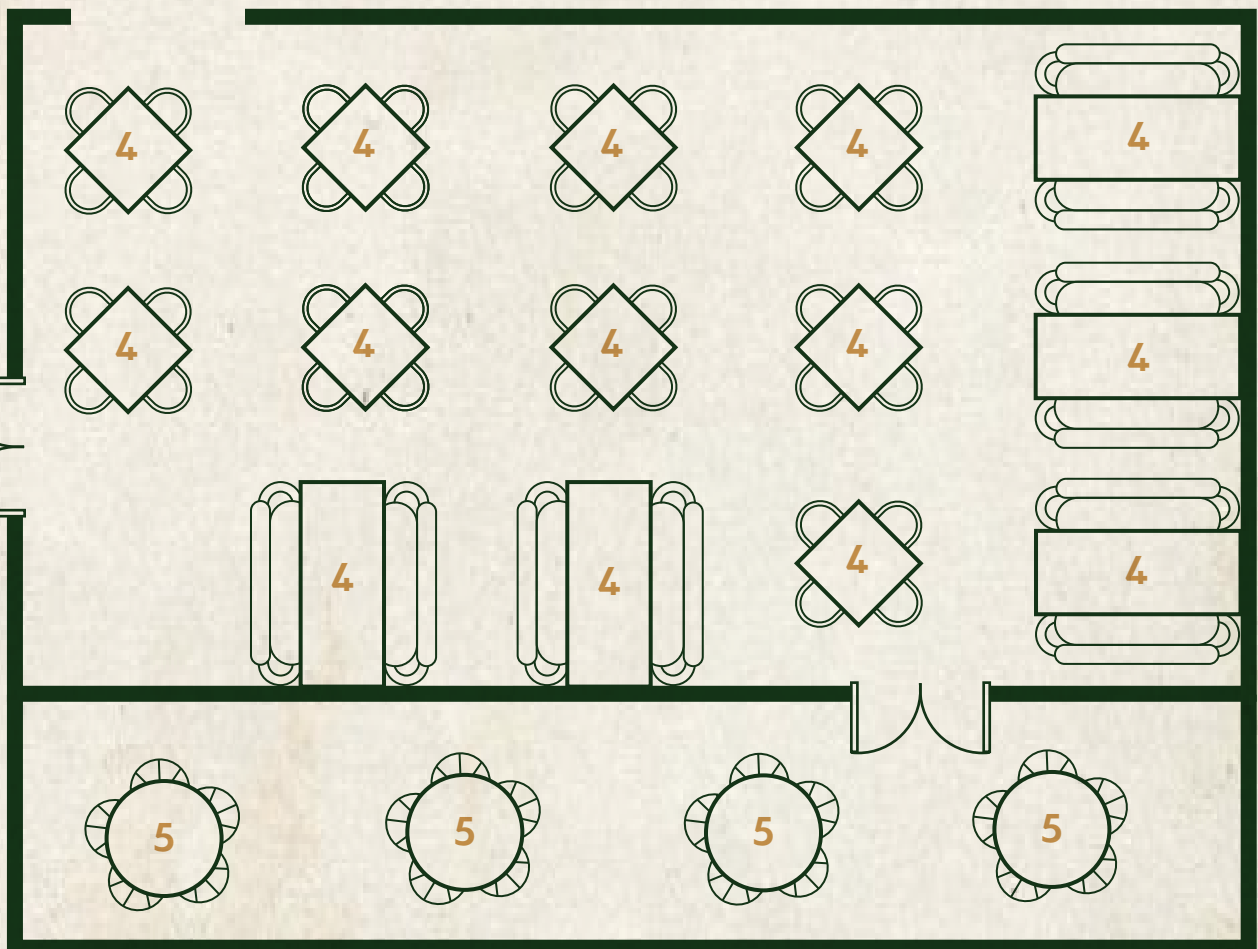


GREEN ROOM

CAPACITY - SEATED 50, COCKTAIL RECEPTION 60

ENTRANCE TO
DINING ROOM

DOOR TO
GREEN ROOM TERRACE



SMALL PATIO AREA

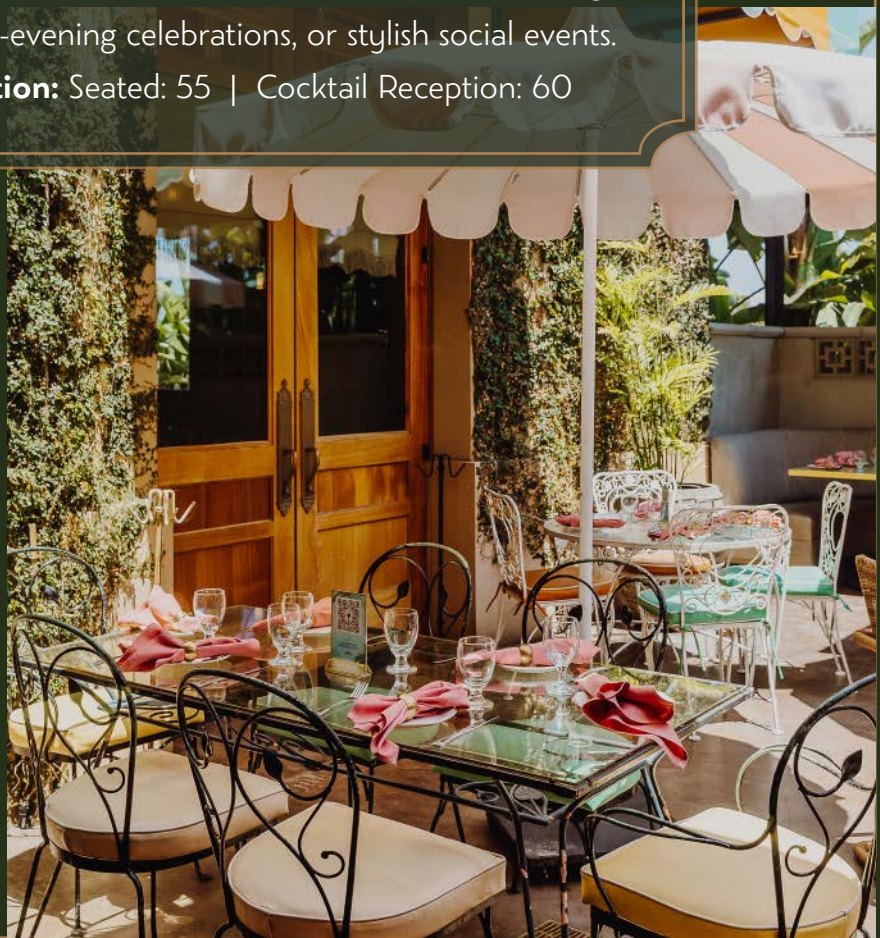
Habana



Green Room Terrace

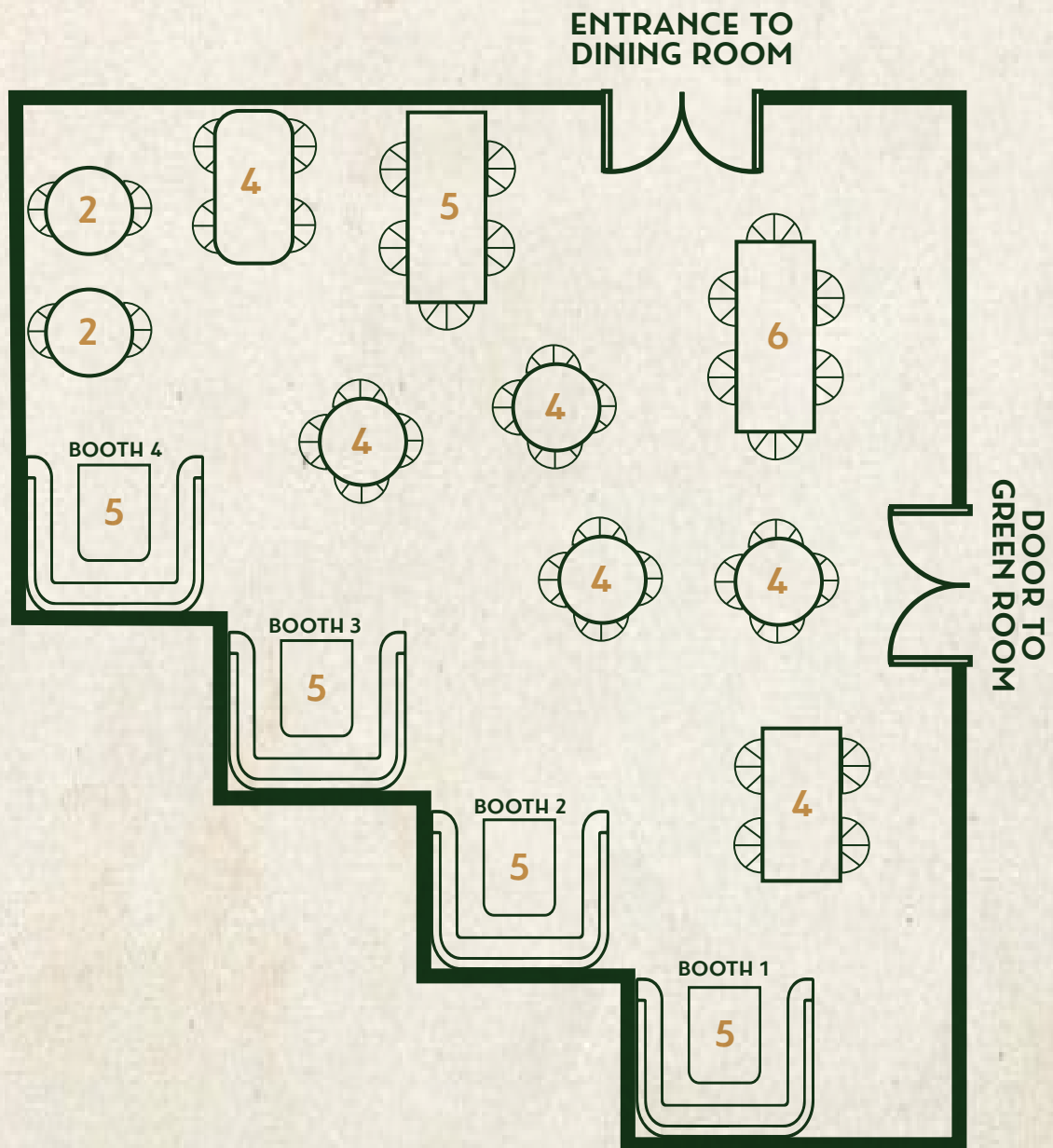
Step outside into a secluded oasis in the Green Room Terrace. A garden-style space filled with lush landscaping, our private patio offers the perfect setting for elegant garden parties, day-to-evening celebrations, or stylish social events.

Maximum Accommodation: Seated: 55 | Cocktail Reception: 60



GREEN ROOM TERRACE

CAPACITY - SEATED 55, COCKTAIL RECEPTION 60



Habana

Chef's Prix-Fixe Menu

Our Chef's Prix-Fixe Menus highlight bold Cuban flavors with thoughtfully curated ingredients. Designed for a full culinary experience, these coursed dinners are ideal for formal occasions and group dining.

Plated Dinners can be hosted for parties of up to 25 Guests. Parties of 26+, booked in private event spaces will enjoy a buffet style presentation





Habana



\$70 PER PERSON

V VEGETARIAN

APERITIVO

SELECT ONE/INDIVIDUAL FOR PARTIES UP TO 25

SELECT ONE FOR BUFFET STATION FOR PARTIES OF 26 OR MORE

CROQUETAS DE JAMÓN

Traditional croquetas made with ham and manchego cheese, Caribbean aioli

CHICKEN EMPANADAS

Handmade pastries filled with chicken picadillo, mango slaw, banana-habanero ketchup

VEGETABLE EMPANADAS **V**

Handmade pastries filled with roasted corn, caramelized onions, roasted red bell peppers, cotija cheese, banana-habanero ketchup

ENTRÉES

SELECT ONE/INDIVIDUAL FOR PARTIES UP TO 25

SELECT THREE FOR BUFFET STATION FOR PARTIES OF 26 OR MORE

ROPA VIEJA

Shredded beef braised with sweet peppers, onions, garlic, tomatoes, sofrito black beans

ROASTED CHICKEN

Roasted chicken, white rice, sweet plantains, sofrito black beans, pickled onions, garlic mojo

SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains

TAMAL EN CAZUELA **V**

Creamy baked polenta with cheddar cheese, fire-roasted tomato sauce, buttered white rice, sofrito black beans, sweet plantains

EL CHURRASCO

Grilled skirt steak, chimichurri, corn on the cob with chile lime butter and cotija cheese, buttered white rice, sweet plantains

DESSERTS

SELECT ONE/INDIVIDUAL FOR PARTIES UP TO 25

SELECT ONE FOR BUFFET STATION FOR PARTIES OF 26 OR MORE

CARIBBEAN FLAN Añejo rum, caramelized sugar

BREAD PUDDING

Rum caramel sauce, almond crumble

STRAWBERRIES & CREAM WITH TOASTED COCONUT

Strawberries, cream, toasted coconut, condensed milk, sugar

Habana



\$85 PER PERSON

V VEGETARIAN

APERITIVO

SELECT ONE/INDIVIDUAL FOR PARTIES UP TO 25

SELECT ONE FOR BUFFET STATION FOR PARTIES OF 26 OR MORE

CROQUETAS DE JAMÓN

Traditional croquetas made with ham and manchego cheese, Caribbean aioli

CHICKEN EMPANADAS

Handmade pastries filled with chicken picadillo, mango slaw, banana-habanero ketchup

VEGETABLE EMPANADAS **V**

Handmade pastries filled with roasted corn, caramelized onions, roasted red bell peppers, cotija cheese, banana-habanero ketchup

ENTRÉES

SELECT ONE/INDIVIDUAL FOR PARTIES UP TO 25

SELECT THREE FOR BUFFET STATION FOR PARTIES OF 26 OR MORE

ROPA VIEJA

Shredded beef braised with sweet peppers, onions, garlic, tomatoes, sofrito black beans

ROASTED CHICKEN

Roasted chicken, white rice, sweet plantains, sofrito black beans, pickled onions, garlic mojo

SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains

RUM PEPPER SHRIMP

Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, buttered white rice

TAMAL EN CAZUELA **V**

Creamy baked polenta with cheddar cheese, fire-roasted tomato sauce, buttered white rice, sofrito black beans, sweet plantains

EL CHURRASCO

Grilled skirt steak, chimichurri, corn on the cob with chile lime butter and cotija cheese, buttered white rice, sweet plantains

PAELLA A LA HABANA

Shrimp, clams, mussels, salmon, Spanish chorizo, saron rice, jalapeño crema

ADD LOBSTER TAIL: +25 PER PERSON

DESSERTS

SELECT ONE/INDIVIDUAL FOR PARTIES UP TO 25

SELECT ONE FOR BUFFET STATION FOR PARTIES OF 26 OR MORE

CARIBBEAN FLAN Añejo rum, caramelized sugar

BREAD PUDDING

Rum caramel sauce, almond crumble

STRAWBERRIES & CREAM WITH TOASTED COCONUT

Strawberries, cream, toasted coconut, condensed milk, sugar



Aperitivos

For more casual and social-style events, our Aperitivos Menu offers a variety of delectable small plates. This Menu is perfect for cocktail receptions, happy hours, or light, standing affairs.

Parties of up to 25 will be served Family Style.

Parties of 26+ will enjoy a Buffet station.



APERITIVOS

PARTIES OF UP TO 25 | SERVED FAMILY STYLE
PARTIES OF 26+ | BUFFET STATION

CHOICE OF FOUR **\$45 PER PERSON**
CHOICE OF FIVE **\$50 PER PERSON**

VEGETABLE EMPANADAS **V**

Roasted corn, caramelized onions, roasted red bell peppers, cotija cheese, banana-habanero ketchup

CHICKEN EMPANADAS

Banana-habanero ketchup

BOCADITOS DE PICADILLO

Beef picadillo, capers, olives, tomato, raisins, jalapeño crema

PORK CROQUETAS

Slow roasted pork, manchego cheese in a crispy croquette, pickled onions, fire-roasted tomato sauce

CROQUETAS DE JAMÓN

Traditional croquetas made with ham and manchego cheese, Caribbean aioli

AVOCADO FRITO **V**

Plantain crusted avocado, Caribbean aioli

HABANA CHOPPED SALAD **V**

Romaine, red cabbage, grilled corn, black beans, cherry tomatoes, peppers, pineapple, crispy plantain strips, honey cumin dressing

MOJITO SALAD **V**

Mesclun greens, cilantro, shaved fennel, shaved red onions, cucumbers, almonds, mojito vinaigrette

TOSTONES **V**

Twice fried smashed green plantains, mojo sauce

GAMBAS AL AJILLO

Sauteéd shrimp in white wine, garlic, paprika chili oil, cherry tomatoes, grilled bread

MARISCOS FRITOS

Calamari, shrimp, fried serrano, fire-roasted tomato sauce, jalapeño crema

V VEGETARIAN

BEVERAGE PACKAGES

ALL PACKAGES BASED ON A TWO HOUR MINIMUM

BEER & WINE OPEN BAR

\$30 PER PERSON PER HOUR

SELECT RED WINES

SELECT WHITE WINES

ALL DRAFT & BOTTLED BEER

CALL OPEN BAR

\$35 PER PERSON PER HOUR

SELECT RED WINES

SELECT WHITE WINES

ALL DRAFT & BOTTLED BEER

SPIRITS

\$16 and under

PREMIUM OPEN BAR

\$45 PER PERSON PER HOUR

ALL WINE OFFERED BY THE GLASS

ALL DRAFT & BOTTLED BEER

\$20 and under

All specialty cocktails

BAR GUARANTEE

HOSTED ON
CONSUMPTION BAR

ALL DRINKS CONSUMED
WILL BE ADDED TO THE
MAIN TAB



Book your special event

EVENTS MANAGER

TAWNY ARAGUNDI

TAWNY@DCBHOSPITALITY.COM

GENERAL RESERVATIONS

(714) 556 - 0176

RESERVATIONS@HABANAIRVINE.COM