



Habana
AT IRVINE SPECTRUM

ABOUT YOUR EVENT

Book your private holiday at Habana, Irvine. A hidden gem located in the Irvine Spectrum; our immense property incorporates the nostalgic spirit of Havana with modern Chef driven plates and creative cocktails.

Our spacious open-air patios offer the perfect piece of Cuba with availability for semi-private dining or large-scale corporate events. Our intimate Green Room is lush and inviting; with an opulent, secluded patio.

Your guests will be enchanted by our Cuban mansion's vivid décor and cozy ambience.

Our Cuban inspired menu incorporates fresh local and sustainable ingredients. Dive into our large party menus that offer curated plates. Complete your gathering with a curated wine list, bold craft cocktail program and the warm hospitality of our team. Your adventure awaits. Hasta Pronto.



• INFORMACIÓN •



HORAS

MONDAY -
WEDNESDAY

11AM - 10PM

THURSDAYS

11 AM - 11PM

FRIDAYS

11AM-MIDNIGHT

SATURDAYS

10AM - MIDNIGHT

SUNDAYS

10AM-10PM

EVENT SPACE
AVAILABILITY DETERMINED BY DATE
AND TIME OF EVENT

FOOD AND BEVERAGE MINIMUMS APPLY

MAXIMUM OCCUPANCY: 400

**SEATING MAY BE COMBINED OR REMOVED
TO ACCOMMODATE EVENT NEEDS**

HABANA IRVINE
708 SPECTRUM CENTER DR.
IRVINE, CA 92618

(949) 419-0100
RESTAURANTHABANA.COM

SPECIAL EVENTS MANAGER
TAWNY ARAGUNDI
TAWNY@DCBHOSPITALITY.COM



GREEN ROOM
TERRACE

SEATED: 50

COCKTAIL RECEPTION: 60



TERRACE

SEATED: 65

COCKTAIL RECEPTION: 75



PATIO

SEATED: 95

COCKTAIL RECEPTION: 120



RUM BAR

SEATED: 30

COCKTAIL RECEPTION: 50



MAIN
DINING ROOM

SEATED: 100

COCKTAIL RECEPTION:

140



MAIN
DINING ROOM

SEATED: 100

COCKTAIL RECEPTION: 140



Habana



\$65 PER PERSON

APERITIVO

SELECT ONE/INDIVIDUAL

PORK CROQUETAS

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

CHCKEN EMPANADAS

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

VEGETABLE EMPANADAS 🌱

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

ENTRÉES

SELECT ONE/INDIVIDUAL
PARTIES OF 40 OR MORE, SELECT THREE

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 🌱

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

CARIBBEAN FLAN

Añejo rum, caramelized sugar

BANANAS FLAMBE

Platanitos, Bacardi Rum, Brown Sugar, Butter, Cinnamon, Vanilla Ice Cream



🌱 VEGETARIAN

Habana



\$80 PER PERSON

APERITIVO

SELECT ONE/INDIVIDUAL

PORK CROQUETAS

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

CHICKEN EMPANADAS

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

VEGETABLE EMPANADAS V

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

ENTRÉES

SELECT ONE/INDIVIDUAL
PARTIES OF 40 OR MORE, SELECT
THREE

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

Pan roasted shrimp, Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, 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, saffron rice, jalapeño aioli (please allow 15 to 20 minutes for the paella)

ADD: LOBSTER TAIL.....+\$25/PERSON

DESSERTS

SELECT ONE

CARIBBEAN FLAN

Añejo rum, caramelized sugar

BANANAS FLAMBE

Platanitos, Bacardi Rum, Brown Sugar, Butter, Cinnamon, Vanilla Ice Cream

V VEGETARIAN

APERITIVOS



CHOICE OF FOUR/FAMILY STYLE

PORK CROQUETAS

Slow roasted pork and swiss cheese in a crispy croquette, fire roasted tomato sauce and pickled onions

VEGETABLE EMPANADAS

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

CHICKEN EMPANADAS

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

PICADILLO EMPANADAS Handmade pastries filled with beef picadillo, capers, olive, tomato, raisins, mango slaw, chipotle crema

HABANA CHOPPED SALAD

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

MOJITO SALAD

Mesculine greens, cilantro, shaved fennel, shaved red onions, cucumbers, almond slivers, mojito vinaigrette

TOSTONES

Twice fried smashed green plantains, mojo sauce

GAMBAS AL AJILLO

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

\$45 PER PERSON

BEVERAGE PACKAGES

BEER & WINE OPEN BAR

\$30 PER PERSON PER HOUR

SELECT RED WINES

SELECT WHITE WINES

ALL DRAFT & BOTTLED BEER

WELL OPEN BAR

\$35 PER PERSON PER HOUR

SELECT RED WINES

SELECT WHITE WINES

ALL DRAFT & BOTTLED BEER

SPIRITS

\$14 and under

PREMIUM OPEN BAR

\$40 PER PERSON PER HOUR

ALL WINE OFFERED BY THE GLASS

ALL DRAFT & BOTTLED BEER

\$20 and under

All specialty cocktails

DRINK TICKETS

WELL \$12

CALL \$14

PREMIUM \$16

Bar Guarantee:

Hosted open bar on consumption

