



Group Menu

Havana 1957 at Flamingo Las Vegas
3555 S Las Vegas Blvd, Las Vegas, NV 89109

A Cuban American Affair

Havana 1957 - Flamingo Las Vegas

Experience the glamour of 1950's Havana at Havana 1957 by spending "Un Dia En La Habana" from morning to Havana Nights. Havana 1957 transports guests back in time to live the vibrant culture, cuisine, and nightlife of 1950's Havana. This Cuban restaurant and bar masterfully blend the authentic flavors of traditional Cuban cuisine while guests immerse themselves in a captivating atmosphere adorned with vintage memorabilia and nostalgic Cuban decor, accompanied by the sounds of classic Cuban music. Each location offers a vibrant experience featuring live entertainment that transports diners to the heart of Havana's dynamic nightlife. The extensive menu showcases beloved Cuban favorites, including Pollo Havana 1957, the iconic Cuban sandwich, roasted pork, and Ropa Vieja, all made with the freshest ingredients.

With a focus on craft cocktails, the Havana Bar boasts over 120 varieties of rum, serving iconic drinks like the Mojito and Cuba Libre in a lively setting. Celebrating Cuba's rich cultural heritage, where Havana nights can come to life. Perfect for family and friends, Havana 1957 offers breakfast, lunch, dinner, happy hour, brunch, and live Cuban entertainment on Fridays and Saturdays. We invite you to spend "Un Día en La Habana" filled with elegance, entertainment, and the vibrant spirit of Cuba.

Thank you for choosing Havana 1957 – Las Vegas.

Sincerely,

JESSICA BARAJAS

jbarajas@vehospitality.com

(702) 608-7303

VALERIE HARRISON

valerieh@ve-lv.com

(702) 354-4713



HAVANA1957- LAS-VEGAS

FLOOR PLAN

Dining Room: 252 Seats Cortadito: 24 Seats

Square footage:

5198 sq ft (including Cortadito Coffee House)

Havana 1957 area:

3998 sq ft

Number of seats:

252

RED:

Tropicana Room

Right Side Seated Capacity: 60 / Standing: 75

Cortadito Coffee Shop

Seating up to 24 Guests

BLUE:

El Malecón

Left Side Seated Capacity: 80 / Standing: 100

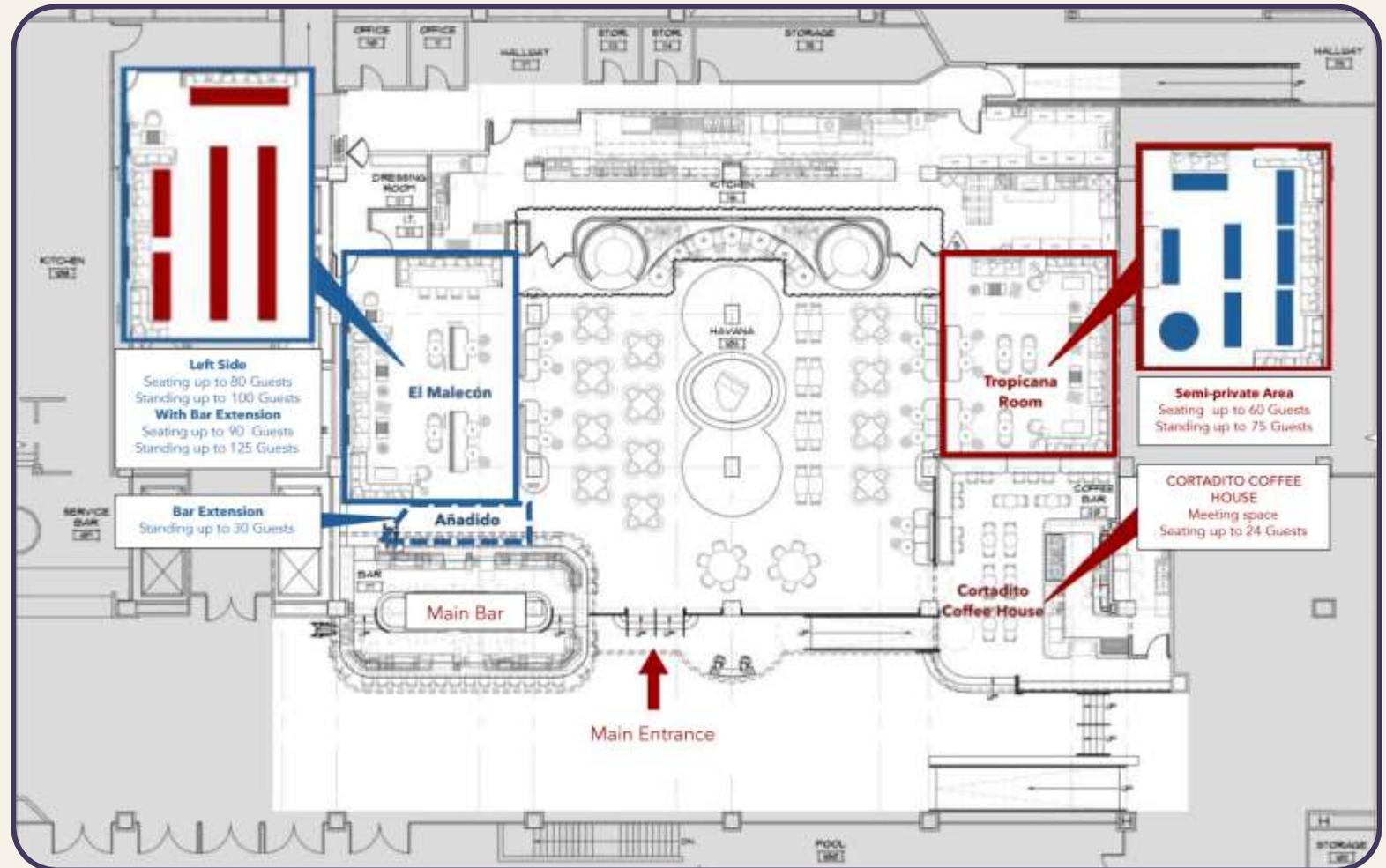
Añadido – with bar extension

Seated Capacity: 90 / Standing: 125

Solo Añadido

Standing: 30

[MENU](#)





Breakfast Menu

\$35 per person

Add Bottomless Mimosas \$15 per person

FOR THE TABLE:

SEASONAL FRUIT PLATTER | ASSORTED PASTRIES

ENTRÉE COURSE / ONSITE CHOICE OF:

AMERICAN BREAKFAST

two scrambled eggs, bacon, breakfast potatoes, choice of toast

AVOCADO TOAST

smashed avocado, pickled red onion, cherry tomatoes, multigrain bread

TRES LECHES FRENCH TOAST

brioche, dulce de leche, whipped cream, strawberries



Beverage Enhancement

JUICE BAY / 12

BERRY SMOOTHIE

fresh strawberries
blueberries & blackberries
bananas & orange juice

GREEN GOODNESS JUICE

freshly juiced; spinach, mint
honey, cucumber & orange
finished with a touch of honey

VITAL ORANGE JUICE

freshly juiced; carrots, ginger
turmeric, celery & fresh oranges

MOCKTAILS / 14

CARIBBEAN BREEZE

guava syrup, fresh lime wedges
fresh mint sprigs, sugar, and still water

TROPICAL DREAM

strawberry syrup, fresh lime wedges
orange juice, sugar, and still water

PINK FLAMINGO

fresh watermelon, lime wedges, sugar
and still water over ice

JUNGLE CROWN

fresh pineapple juice, lime wedges
sugar, and water over ice

STRAWBERRY CUCUMBER

LEMONADE

fresh strawberry, cucumber &
lemon juice, sweetened with agave

THE GOLDEN GARDEN

matcha infusion, fresh orange juice
lime wedges, sugar and water over ice

BRUNCH COCKTAILS

MIMOSA 15

prosecco & fresh orange juice

BELLINI 15

prosecco, peach purée &
peach liqueur

BERRY PINK 17

gin, rose reduction & prosecco

APEROL SPRITZ 16

aperol, club soda & prosecco

ESPRESSO MARTINI 21

stoli vanilla, kahlúa &
freshly brewed espresso

WAS HER NAME MARY?

CLASSIC MARY 17

vodka, bloody mary mix
lime juice, worcestershire &
cilantro sprig

CLASSIC MARIA 17

vodka, bloody mary mix
lime juice, worcestershire
cilantro sprig

MEAT MARY 18

vodka, bloody mary mix
crispy pork chicarrón &
smoked bacon

BLOODY MARISCO* 19

tequila (jalapeño and cilantro
infused), house bloody mary mix
shrimp ceviche & chili salt rim

CUBANITO 17

rum, bloody mary mix
garnished with celery & olives

MICHELADAS

Choose your favorite bottled beer
for your chelada

CHELADA 16

fresh lime juice, salt

MICHELADA 16

fresh lime juice, clamato juice
secret sauce & tajín, salt rim

MARGACHELA 23

a classic doble margarita with
beer & a tajín, sugar and salt rim



CAFECITO

COFFEE & TEA

COLADITA 5.5
café cubano

ESPRESSO 5
one espresso shot

DOUBLE 7.5
two espresso shots

CORTADITO 6
espresso shot & foam

CAFÉ CON LECHE 7
espresso & steamed milk

AMERICANO 6
espresso & hot water

DOUBLE 7.5
two espresso shots

CAPPUCCINO 7
espresso, steamed milk &
foam

MOCHA 8
espresso, chocolate &
steamed milk

ICED COFFEE 7
espresso & ice

ICED LATTE 8
espresso, milk & ice

ICED MOCHA 9
espresso, chocolate, milk & ice

HOCOLATE CALIENTE 8
hot chocolate

MATCHA LATTE 9,5
espresso & ice

TEA SELECTION 9
english breakfast · chamomile
green tea · earl grey



Brunch Menu

BRUNCH MENU 1

\$35 per person

FOR THE TABLE:

SEASONAL FRUIT PLATTER | ASSORTED PASTRIES

ENTRÉE COURSE / ONSITE CHOICE OF:

AMERICAN BREAKFAST

two scrambled eggs, bacon, breakfast potatoes, choice of toast

AVOCADO TOAST

smashed avocado, pickled red onion, cherry tomatoes, multigrain bread

ROASTED CHICKEN BOWL

white rice, black beans, avocado, tomatoes, cucumbers, sweet plantains, mixed greens, cilantro dressing

TURKEY BLAT

smoked bacon, green leaf lettuce, tomatoes, avocado, multigrain bread, garlic aioli, served with fries





Brunch Menu

BRUNCH MENU 2

\$45 per person

FOR THE TABLE:
ASSORTED PASTRIES

SECOND COURSE / ONSITE CHOICE OF:
BLUEBERRY GRANOLA BOWL

blueberry yogurt, berries, banana, granola, pomegranate

CAESAR SALAD

romaine hearts, croutons, parmesan cheese, queso fresco, caesar dressing

ENTRÉE COURSE / ONSITE CHOICE OF:
DENVER OMELET

ham, peppers, onions, cheddar cheese, breakfast potatoes, choice of toast

TRES LECHE FRENCH TOAST

brioche, dulce de leche custard, strawberries, whipped cream

TRADITIONAL CUBAN BOWL

roasted pork, moro rice, avocado, tomato, cucumber, crispy plantain chips

VACA FRITA

shredded flank steak, topped with onions & mojo, served with white rice & black beans





Lunch Menu



LUNCH MENU 1

\$35 per person

FOR THE TABLE:

GUACAMOLE | PLANTAINS & TORTILLA CHIPS

ENTRÉE COURSE / ONSITE CHOICE OF:

SALMON CAESAR

grilled salmon, romaine hearts, croutons, parmesan cheese, queso fresco, caesar dressing

ROASTED CHICKEN BOWL

white rice, black beans, avocado, tomato, cucumber, sweet plantains, mixed greens, cilantro dressing

CUBAN SANDWICH

roasted mojo pork, ham, swiss cheese, pickles, mustard, pressed on cuban bread, served with fries

ADD A DESSERT: TRES LECHES CAKE
\$7 per person CHOCOLATE CAKE
GUAVA CHEESECAKE

ADD SIDES:
Individual @ \$8 per side
or choose 3 unlimited @
\$15 per person

GREEN SALAD | WHITE RICE
ARROZ MORO | TOSTONES
FRENCH FRIES | FRIED YUCA
MADUROS | QUINOA
BLACK BEANS





Lunch Menu



LUNCH MENU 2

\$45 per person

FOR THE TABLE:

ASSORTED EMPANADAS AND CROQUETTES

ENTRÉE COURSE / ONSITE CHOICE OF:

GARLIC SHRIMP

garlic olive oil, white wine, served with white rice & sweet plantains

TRADITIONAL CUBAN BOWL

roasted pork, moro rice, avocado, tomato, cucumber, pork rinds, plantain chips, cuban mojo

PAN CON BISTEC

sliced steak, tomato chimichurri, garlic aioli, pickled red onions, crispy potato strings, swiss cheese, cuban bread, served with fries

ADD A DESSERT: TRES LECHES CAKE
\$7 per person CHOCOLATE CAKE
GUAVA CHEESECAKE

ADD SIDES:
Individual @ \$8 per side
or choose 3 unlimited @
\$15 per person

GREEN SALAD | WHITE RICE
ARROZ MORO | TOSTONES
FRENCH FRIES | FRIED YUCA
MADUROS | QUINOA
BLACK BEANS





Dinner Menu

DINNER MENU 1

\$55 per person

APPETIZER COURSE / ONSITE CHOICE OF:

CAESAR SALAD

romaine hearts, croutons, parmesan cheese, queso fresco, caesar dressing

ROPA VIEJA EMPANADAS

tomato criolla braised flank steak, pineapple sweet sauce

ENTRÉE COURSE / ONSITE CHOICE OF:

POLLO HAVANA 1957®

roasted half chicken, cuban gravy, white rice, black beans, sweet plantains

ROASTED PORK

slow roasted pork, cuban mojo, moro rice, sweet plantains

VACA FRITA

crispy flank steak, onions & mojo, white rice, black beans

DESSERT COURSE:

TRES LECHES CAKE



ADD SIDES:
 Individual @ \$8 per side
 or choose 3 unlimited
 @ \$15 per person

GREEN SALAD
 ARROZ MORO
 FRENCH FRIES
 MADUROS
 BLACK BEANS
 WHITE RICE
 TOSTONES
 FRIED YUCA
 QUINOA





Dinner Menu



DINNER MENU 2

\$65 per person

APPETIZER COURSE / ONSITE CHOICE OF:

CHOPPED SALAD

romaine hearts, tomatoes, cucumbers, red onion, black beans, queso fresco, avocado, honey cilantro dressing

TROPICAL CEVICHE

mahi-mahi, tomatoes, cucumber, red onion, sweet potatoes, rocoto pepper sauce, served with sweet potato chips

ENTRÉE COURSE / ONSITE CHOICE OF:

FAROE ISLAND SALMON

mojo herb oil, white rice, sweet plantains, broccolini

CRISPY PORK

crispy garlic, moro rice, sweet plantains

CHURRASCO

skirt steak, grilled onions, white rice, black beans

DESSERT COURSE:

CHOCOLATE CAKE



ADD SIDES:

Individual @ \$8 per side
or choose 3 unlimited
@ \$15 per person

GREEN SALAD
ARROZ MORO
FRENCH FRIES
MADUROS
BLACK BEANS
WHITE RICE
TOSTONES
FRIED YUCA
QUINOA



Dinner Menu

DINNER MENU 3

\$75 per person

FOR THE TABLE:

CUBAN COMBO

ham croquettes, tropical ceviche, pork masitas, ropa vieja empanadas, truffle yuca fries

SALAD COURSE / ONSITE CHOICE OF:

CAESAR

romaine hearts, croutons, parmesan cheese, queso fresco, caesar dressing

CHOPPED

romaine hearts, tomatoes, cucumbers, red onion, black beans, queso fresco, avocado, honey cilantro dressing

ENTRÉE COURSE / ONSITE CHOICE OF:

FAROE ISLAND SALMON

mojo herb oil, white rice, sweet plantains, broccolini

LA ORQUESTRA CUBANA

pollo havana, ropa vieja, roasted pork, rice, black beans, sweet plantains

BONE-IN CENTER CUT RIBEYE

roasted potatoes, arugula, tomato chimichurri

DESSERT COURSE:

GUAVA CHEESECAKE



Cocktail Reception

BY THE PIECE HORS D'OEUVRES

\$4.00 – PER PIECE

Yuca Truffle Fries
Cheese Croquettes
Turkey BLAT Slider
Guacamole & Pork Masita Spoon

\$5.00 – PER PIECE

Ham Croquette
Chicken Croquette
Pork Masita Skewer
Chicken Empanada
Assorted Sweets



\$6.00 – PER PIECE

Cuban Sandwich Slider
Garlic Shrimp Skewers
Tropical Ceviche Spoons
Roasted Pork and Moro Rice Cup
Ropa Vieja Empanada
Smash Burger Slider

\$7.00 – PER PIECE

Lobster Sliders
Shrimp Cocktail
Tuna Crudo
Salmon Crudo
Pan Con Bistec Slider
Mojo Steak Skewers

STATIONS

Each Station Includes 1 Side
\$150 Chef's Fee per Station

\$15 PER PERSON:

Pollo Havana Carving Station

\$25 PER PERSON:

Striploin Carving Station
Roasted Salmon Station
Tropical Roasted Mahi
Skirt Steak Carving Station

\$30 PER PERSON:

Prime Rib Carving Station
Whole Roasted Halibut

\$35 PER PERSON:

Filet Mignon Carving Station
Pineapple Glazed Lobster Tails

MKT PRICE:

Whole Roasted Pig

SIDES

Black Beans
White Rice
Mojo Sauce
Sweet Plantains
Green Salad





The Bar Packages



Included with beverage packages – one liquor + mixer, house filtered water, soft drinks, regular and decaf coffee, hot tea
Not included with beverage packages – more than one liquor per drink, martinis, shots, specialty coffees

PREMIUM BRANDS

2 hours \$69 per guest | 3rd hour +\$21
4th hour +\$17 | 5th hour +\$17

VODKA: Tito's | Ketel One | Grey Goose

GIN: Bombay Sapphire | Hendrick's
Aviation

RUM: Flor de Caña | Zacapa 23 | Bacardí
Captain Morgan | Malibu | Bacardí Lime

TEQUILA: Patrón Silver | Patrón Reposado
Patrón Añejo

SCOTCH: Johnnie Walker Black
Glenlivet 12 | Buchanan's 12 | Chivas 12

BOURBON/WHISKEY: Crown Royal
Jack Daniel's | Knob Creek | Jameson
Woodford Reserve

COGNAC: Hennessy VS

BEER: Lagunitas IPA | Modelo | Corona
Bud Light | Heineken | Heineken Zero NA

WINE: Cabernet Sauvignon | Chardonnay
Prosecco

CALL BRANDS

2 hours \$64 per guest | 3rd hour +\$19
4th hour +\$15 | 5th hour +\$15

VODKA: Tito's | Ketel One | Absolut

GIN: Tanqueray | Bombay | Aviation

RUM: Bacardí | Captain Morgan | Malibu
Flor de Caña | Bacardí Lime

TEQUILA: Casamigos Blanco
Casamigos Reposado

SCOTCH: Johnnie Walker Black
Dewar's | Chivas 12

BOURBON/WHISKEY: Jack Daniel's
Jameson | Maker's Mark

COGNAC: Hennessy

BEER: Lagunitas IPA | Modelo | Corona
Bud Light | Heineken | Heineken Zero NA

WINE: Cabernet Sauvignon
Chardonnay | Prosecco

HOUSE BRANDS

2 hours \$58 per guest | 3rd hour +\$17
4th hour +\$13 | 5th hour +\$13

VODKA: Spur

GIN: New Amsterdam

RUM: Captain Morgan | Malibu
Bacardí | Bacardí Lime

TEQUILA: Jose Cuervo Traditional

SCOTCH: Dewar's

BOURBON/WHISKEY: Jim Beam

BEER: Lagunitas IPA | Modelo | Corona
Bud Light | Heineken | Heineken Zero
NA

WINE: Cabernet Sauvignon
Chardonnay | Prosecco

PREMIUM BEER & WINE PACKAGE

2 hours \$52 per guest | each additional hour
+\$15

BEER: Bud Light, Budweiser | Coors Light
Michelob Ultra | Pacifico | Corona
Lagunitas IPA | Heineken | Heineken Zero NA

WINE: Prosecco | Chardonnay
Pinot Grigio | Pinot Noir | Cabernet Sauvignon

NON-ALCOHOLIC BEVERAGE PACKAGE

2 hours \$13 per guest

Pepsi | Diet Pepsi | Ginger Ale | Club Soda
Tonic | Iced Tea | Regular & Decaf Coffee Hot
Tea

SPECIALTY COCKTAILS

add on to any alcohol package:
2 hours + \$15 per guest | 3rd hour + \$12

MOJITO: rum | fresh lime | mint
soda water | simple syrup

DAIQUIRIS: rum | fresh lime juice
simple syrup

TIKI MOJITO: rum | fresh lime | mint
soda water | simple syrup

HAVANA COSMO: citrus vodka
triple sec | cranberry juice | fresh lime juice

SPICY GUAVA MARGARITA: tequila
fresh lime juice | guava puree | jalapeño
simple syrup

PIÑA COLADA: rum | pineapple juice
coconut cream



