



PRIME STEAKHOUSE & RAW BAR

CANCUN

ENGLISH



THE BRIDAL SOIRÉE AT HARRY'S

Celebrate the beginning of a new chapter with an unforgettable culinary experience at **HARRY'S**. Together with your closest friends, enjoy an evening where elegance, flavor, and the art of celebration come together.

HARRY'S pays tribute to the pleasures of fine dining with exceptional cuts of meat, the freshest seafood, and signature cocktails that turn every toast into a memorable moment. Each dish and every sip are crafted to elevate this special occasion.

Surrounded by a sophisticated ambiance, an award-winning wine cellar, and impeccable service, you'll enjoy a night that awakens the senses and creates lasting memories. From the first toast to the final dessert, **HARRY'S** is the perfect setting to celebrate friendship, love, and the promise of what's to come.

Menu

BLACK

APPETIZER (To choose)

LOBSTER BISQUE

Lobster, ciabatta crostini, and lettuce

CRAB CAKE *4 oz*

Piquin chili mayonnaise, cilantro and parsley pesto.
With herb salad

HARRY'S BEEF CARPACCIO* *4 oz*

Harry's special mayo, pickled vegetables,
and Grana Padano cheese

CAPRESE BURRATA

Mixed tomatoes, burrata cheese, pesto, balsamic fig butter, fresh
figs, and roasted pear

MAIN COURSE (To choose)

COLORADO LAMB RACK *14 oz*

Mini peppers, cherry tomatoes, and herb gremolata

RIB EYE *14 oz*

CARIBBEAN LOBSTER TAIL *11 oz*

Roasted endives, mixed greens, lobster sauce, and lime

MUSHROOM AND TRUFFLE FETTUCCINI

Roasted mushroom cream, oven-dried tomatoes, Grana
Padano cheese, sugar snap peas, and arugula

DESSERT (To choose)

NEW YORK CHEESECAKE

Smooth orange flavor, accompanied with raspberry
sauce and fresh berries mix

HARRY'S PIE

Häagen-Dazs® macadamia nut ice cream, Oreo® cookie crust,
and melted chocolate

CARROT CAKE

Layers of carrot cake with cream cheese frosting. Served with
dulce de leche sauce, toasted pecans, and dehydrated carrot
with gold dust

\$2,600 MEXICAN PESOS PRICE PER PERSON
(INCLUDES 2 MIXOLOGY DRINKS)

This menu only applies to groups of 10 or more people. All prices include taxes. Gratuity Not included. Prices in Mexican pesos. Quantities in protein weights are prior to cooking. *Consumption of raw product is under your responsibility SSA. **Harry's does not recommend or take responsibility for meats requested at medium well or well done. All dishes marked with the following icon (🌱) are vegan.





MIXOLOGY

EMERALD

Monkey 47® Gin 30 ml, matcha-lychee cordial, mint, and green tea foam

JADE

Tanqueray® Ten Gin 30 ml, Green Chartreuse 15 ml, grape and green apple cordial, and bergamot mist

AMBER

Martell® Blue Swift 45 ml, bacon and maple honey, chocolate bitter, orange bitter, crispy bacon, and smoke

RUBY

Casa Dragones® Blanco Tequila 45 ml, strawberries and cream milk punch 75 ml, damask rose mist, and gummy ruby

QUARTZ

Ketel One® Vodka 30 ml, St. Germain® 10 ml, S. Marguerite rosé wine 60 ml, Luxembourg Garden tisane, and lavender mist

ZIRCON

Zacapa® 23 Rum 45 ml, P.X. nectar, cacao water, chocolate, and smoke bubble

DRY MARTINIS

DRY

Tanqueray Ten® Gin 90 ml, Martini® Extra Dry Vermouth 30 ml, and a giant olive

DIRTY

Tanqueray Ten® Gin 90 ml, Martini® Extra Dry Vermouth 30 ml, brine, and a giant blue cheese-stuffed olive

VESPER

Tanqueray Ten® Gin 90 ml, Ketel One® Vodka 30 ml, Lillet® Blanc 15 ml, and lemon

VODKATINI

Ketel One® Vodka 90 ml, Martini® Extra Dry Vermouth 30 ml, and lemon

GIBSON

Tanqueray Ten® Gin 90 ml, Martini® Extra Dry Vermouth 30 ml, and a pickled onion

SWEET MARTINIS

ESPRESSO

Ketel One® Vodka 60 ml, coffee liqueur 30 ml, espresso coffee, and natural syrup

BAILEYS

Ketel One® Vodka 60 ml, Baileys® 30 ml, and espresso coffee

CHOCOLATE

Ketel One® Vodka 60 ml, Baileys® 30 ml, evaporated milk, and liquid chocolate

LYCHEE

Ketel One® Vodka 60 ml and lychee puree

SALTY CARAMEL

Ketel One® Vodka 60 ml, espresso coffee, evaporated milk, and salted caramel



COCKTAILS

APEROL SPRITZ

Aperol® 60 ml, Perrier® sparkling water, and Prosecco

ST-GERMAIN SPRITZ

St-Germain® 60 ml, Perrier® sparkling water, Cinzano® Pro Spritz 90 ml, lemon slice and mint sprig

BLOODY MARY

Ketel One® Vodka 45 ml, tomato juice, lime juice, chirimico, Tabasco, celery, and olive

MOJITO

Zacapa® 23 Rum 45 ml, top soda, mint, and lime

PALOMA

Don Julio® Blanco Tequila 45 ml, fresh lime juice, grapefruit soda, salt, and grapefruit

PALOMA PERFECTA

Patrón® Cristalino Tequila 45 ml, grapefruit juice and soda, agave honey, and citrus mix

PALOMA NEGRA

Don Julio® Ceniza Tequila 45 ml, grapefruit juice, fresh lime juice, black agave honey, grapefruit soda, black salt, and grilled grapefruit

MOCKTAILS

AURA

Runneght® Mezquila, fruit punch, and smoke bubble

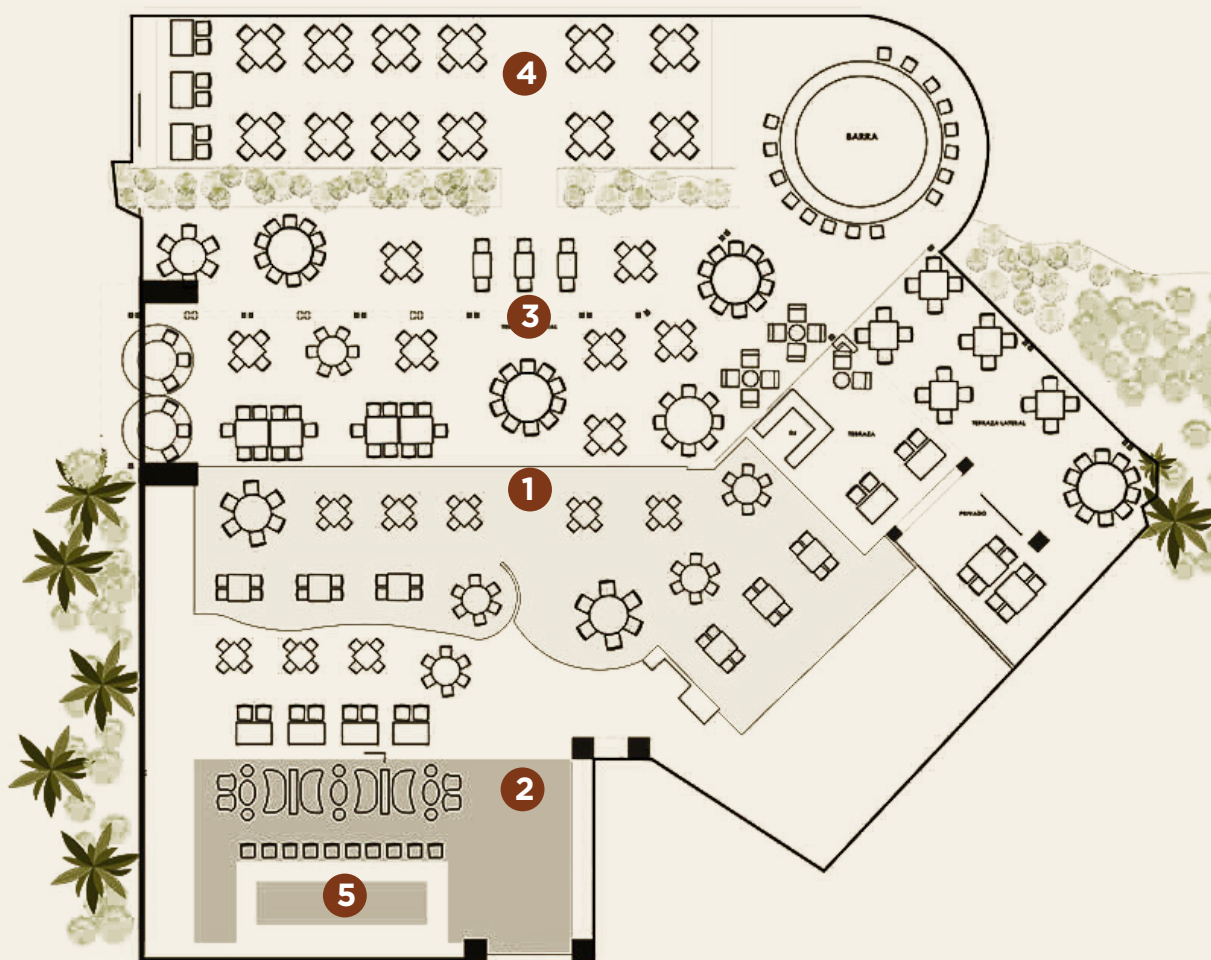
LEMON HAZE

Runneght® Essencial Dry, lemongrass infusion, and smoke bubble



CAPACITY

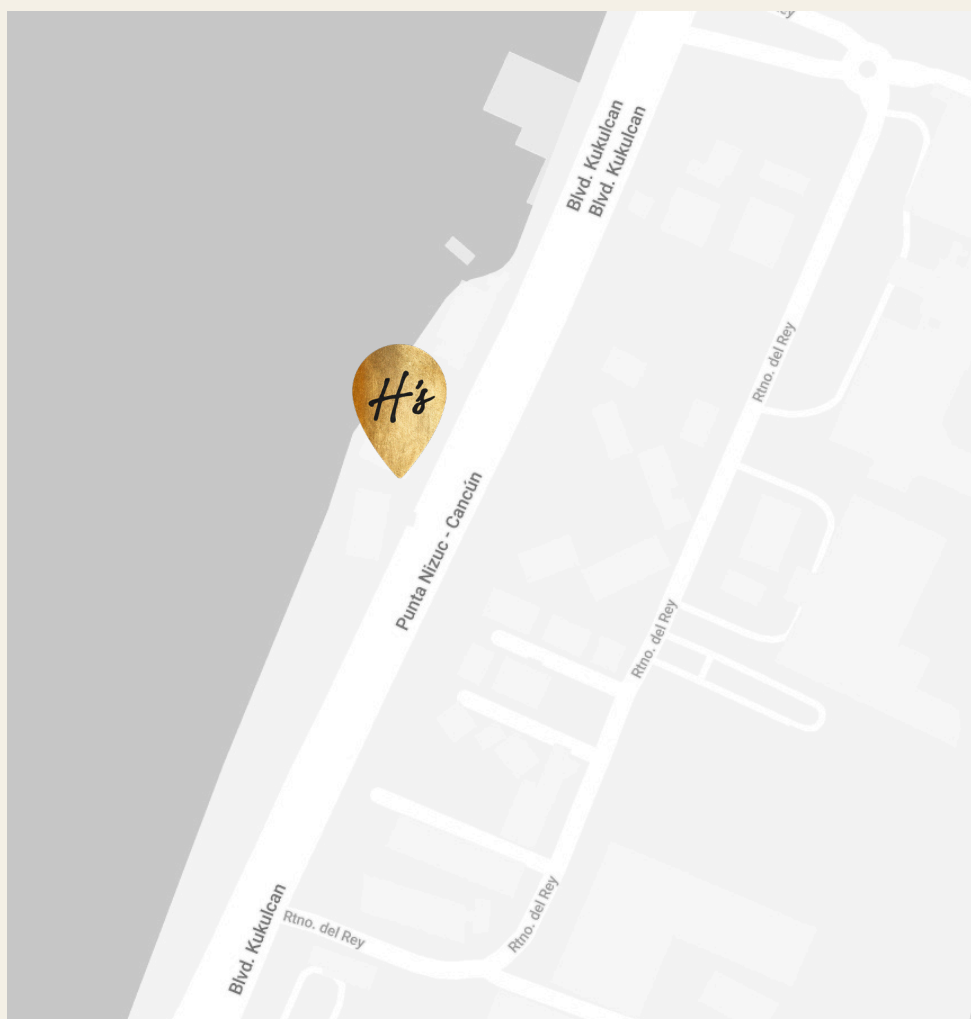
LAGUNA NICHUPTE



TOTAL: 360 people

- | | |
|----------------------------------|--------------------------------|
| 1 Main Hall
120 people | 3 Terrace
140 people |
| 2 Lounge/Bar
20 people | 4 Deck
80 people |
| | 5 Restrooms |

LOCATION



Km. 14.2, Boulevard Kukulcán, Hotel Zone,
C.P. 77500, Cancun, Q.Roo

SALES & GROUPS

CONTACT:

ventas@andermail.com

Tel. 55 1841 8016

SALES DIRECTOR

JUAN CARLOS GARZA

juancarlos.garza@grupoandersons.com

HARRY'S PRIME STEAKHOUSE & RAW BAR

www.harrys.com.mx

GRUPO
ANDERSON'S
EST. 1963

TTOS

Harry's

PORFIRIO'S

BAK'

Squid Roe

LA VICENTA

IROOF

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Nicoletta

BORRGA ARGENTINA

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NASSAU PORT