



Special Event Packages

Welcome to Keating's Rope & Anchor

Welcome to Keating's Rope & Anchor, a social eatery where friends gather over Waterfront views, toast to milestones, and where loved ones retreat to savor the flavors of Penn's Landing.

Keating's Rope and Anchor Bar + Kitchen, a nautical influenced restaurant, proudly serves refreshing contemporary American cuisine with an emphasis on sustainable seafood flair. Located with breathtaking views along the Delaware River, it's culinary craftsmanship creates an intimate entry into people's lives, the local environment, and the heritage of Penn's Landing.

The restaurant, conveniently located at the Hilton Philadelphia Penn's Landing, focuses on creating an exciting approach to rich seafood, memorable times and welcoming hospitality. It's refined menus and signature dishes stimulates and awakens senses through locally sourced fresh and flavorful produce, refreshing harbor side sustainable seafood, and farm raised meats.

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*Special Event Menus are strictly for Outlet usage within Hilton Philadelphia at Penn's Landing. Tax and gratuity are not inclusive of pricing. Restrictions may apply for groups of 15 or more.

201 South Columbus Blvd., Philadelphia PA 19106 | 215-521-6509 | www.ropeandanchorkitchen.com

Lunch Packages

Drift Wood \$22
Selection of One Salad, Four Entrées

Penn's Landing \$25
Selection of Four Entrées and/or Sandwiches, One Dessert

Anchor's Down \$28
Selection of Two Appetizers, Four Entrées and/or Sandwiches, One Dessert

*All packages include assortment of Soft Drinks, Starbucks Coffee, and Herbal Tea

APPETIZERS

Firecracker Shrimp: *grilled jumbo shrimp, horseradish aioli*

Urban Fried Calamari: *sweet and spicy cherry peppers, arrabiatta, sriracha aioli*

Avocado Bruschetta: *hass avocado, lemon zest, goat cheese, toy box tomato, sour dough baguette*

Cheesesteak Landing Eggrolls: *Yard's cheddar ale, roasted tomato coulis*

Goat Cheese Fritters: *elderflower honey, blackened pepper, chipotle cumin aioli*

Buffalo Crackin' Chicken Dip: *spicy chicken, cheese blend, Philadelphia cream, fried wontons*

Caprese: *heirloom tomato, fresh mozzarella, basil, aged balsamic*

SALADS

Summer Salad: *baby spinach, arugula, strawberry, blueberry, feta, citrus dressing*

Caesar: *romaine, heirloom tomato, parmesan, anchovy garlic, crostini*

Farmer's Market: *watercress, Granny smith apple, glazed pecan, sliced radish, poppy seed lemon oil*

Sarah's Salad: *red quinoa, mixed green, tomato, avocado, cucumber, cumin balsamic*

SANDWICHES

Ultimate Grilled Cheese: *smoked bacon, heirloom tomato, smoked mozzarella, guyère, brioche*

Bang Bang Shrimp Tacos: *watercress, pickled radish, napa slaw, salsa verde, chipotle aioli, soft tortilla*

Buttermilk Fried Chicken Sandwich: *southern style, crispy pickled slaw, hot pepper mayo*

Grilled Salmon BLT: *heirloom tomatoes, smoked bacon, herb mayo, rustic roll*

Rope & Anchor Chicken Sandwich: *baby greens, tomato, bacon, smoked mozzarella, dijon mayo*

Crispy Atlantic Cod Sandwich: *lettuce, tomato, lemon juice, tarter, dill pickle, baguette*

Classic Philadelphia Cheesesteak: *shaved steak, bell peppers, caramelized onion, mushroom, cheddar*

ENTREES

Lancaster Herb Crusted Chicken Breast: *pan seared, seasonal vegetable nest, wild rice, garlic herb jus*

Oak Plank Salmon: *smoked verlasso filet, stone mustard dill, wild rice, honey balsamic, broccoli*

Hand Battered Fish and Chips: *Atlantic cod, skin-on potatoes, malt vinegar and lemon tarter*

Grilled Pineapple and Tofu Skewers: *squash, mushroom, onion, pepper, cauliflower rice, corn on the cob*

DESSERTS

S'Mores Campfire Cake: *moist chocolate cake, smoked ganache, whipped cream, marshmallow*

Pumpkin Cheesecake: *cream cheese filling, whipped cream, cinnamon dusting*



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Dinner Packages

Cast Away \$41

Selection of Two Appetizers, One Salad, Four Entrées

Urban Empire \$44

Selection of One Salad, Four Entrées, One Dessert

The Voyage \$46

Selection of Three Appetizers, One Salad, Four Entrées, One Desserts

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APPETIZERS

Firecracker Shrimp: *grilled jumbo shrimp, horseradish aioli*

Urban Fried Calamari: *sweet and spicy cherry peppers, arrabiatta, sriracha aioli*

Avocado Bruschetta: *hass avocado, lemon zest, goat cheese, toy box tomato, sour dough baguette*

Cheesesteak Landing Eggrolls: *Yard's cheddar ale, roasted tomato coulis*

Goat Cheese Fritters: *elderflower honey, blackened pepper, chipotle cumin aioli*

Buffalo Crackin' Chicken Dip: *spicy chicken, cheese blend, Philadelphia cream, fried wontons*

Caprese: *heirloom tomato, fresh mozzarella, basil, aged balsamic*

SALADS

Summer Salad: *baby spinach, arugula, strawberry, blueberry, feta, citrus dressing*

Caesar: *romaine, heirloom tomato, parmesan, anchovy garlic, crostini*

Farmer's Market: *watercress, Granny smith apple, glazed pecan, sliced radish, poppy seed lemon oil*

Sarah's Salad: *red quinoa, mixed green, tomato, avocado, cucumber, cumin balsamic*

ENTREES

Grilled Pineapple and Tofu Skewers: *squash, mushroom, onion, pepper, cauliflower rice, corn on the cob*

Lancaster Herb Crusted Chicken Breast: *pan seared, seasonal vegetable nest, garlic au jus*

Sea Scallops and Shrimp: *seared Atlantic spiced scallops, jumbo shrimp, roasted corn risotto, parmesan*

Oak Plank Salmon: *verlasso filet, stone mustard ground dill, wild rice, miso balsamic, broccoli*

Grilled Chicken Breast: *rustic garden bruschetta, fresh lime, cilantro leaf, wild rice*

Braised Short Ribs: *roasted red potatoes, caramelized cioppolini onions, cauliflower rice*

Add \$14 per consumption

NY Strip 1855: *grilled strip steak, truffle French fries, chimichurri*

Nicoise Ahi Tuna: *red bliss potato, hericot vert, egg, olives, season tomato, lettuce, mustard dressing*

Boursin Filet: *grilled filet mignon, black pepper boursin, asparagus, roasted garlic mashed potato*

Old Bay Crab Cakes: *Two Maryland crab cakes, old bay seasoning, mustard grain, vegetable spaghetti*

DESSERTS

S'Mores Campfire Cake: *moist chocolate cake, smoked ganache, whipped cream, marshmallow*

Pumpkin Cheesecake: *cream cheese filling, whipped cream, cinnamon dusting*

Fried Cinnamon Crepe: *warm banana cheesecake, cinnamon breading, caramel*

Strawberry Shortcake: *freshberries, sweet compote, mint, pound cake*

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Reception

Butler Served

\$3.50 each

Firecracker Shrimp: *grilled jumbo shrimp, horseradish aioli*

Mini Ultimate Grilled Cheese: *Applewood bacon, heirloom tomato, onion, mozzarella, guyère, brioche*

Caprese: *heirloom tomato, fresh mozzarella, basil, aged balsamic*

Avocado Bruschette: *hass avocado, lemon zest, goat cheese, toy box tomato, sour dough baguette*

Hors d'oeuvre Stations

\$21 first hour; \$5 additional per hour

Crudite: *broccoli, celery, carrots, snow peas, tomatoes, cream of garlic dip*

Artisan Crafted Cheese: *hand crafted cheese with lavosh and baguette, fruit chutney roasted nuts*

Goat Cheese Fritters: *elderflower honey, blackened pepper, chipotle cumin aiol*

Boastside Bruschetta: *edamame hummus, slow roasted garlic, red onion, basil, rustic flatbread*

\$6 additional each per hour

Cheesesteak Landing Eggrolls: *Yard's cheddar ale, roasted tomato coulis*

Old Bay Crab Cake: *Maryland crab cake, old bay seasoning, Dijon mustard grain, lemon, sriracha aioli*

Avocado Bruschetta: *hass avocado, lemon zest, feta cheese, toy box tomato, sour dough baguette*



Carving

Black Pepper Crusted Rib Rye: *caramelized onion, mushrooms, fingerling potato, streak sauce*
(serves 40ppl, \$575 per piece)

Virginia Ham: *Buttermilk dressing, brown butter sage brussel sprout, and parker rolls*
(serves 50ppl, \$440 per piece)

Rosemary Oven Roasted Beef Tenderloin: *hand whipped potatoes, whole grain mustard, pretzel rolls*
(serves 50ppl, \$450 per piece)

Applewood Smoked Pork: *rice pilaf, cranberry, apple walnut cabbage, cider vinaigrette, cheddar biscuit*
(serves 40ppl, \$450 per piece)

*Carving stations require an attendant at \$95 each plus tax



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Lunch Buffet Packages

Compass \$27

One Soup, One Salad, Two Sandwiches, Two Sides

Latitude \$30

One Soup, One Salad, Three Sandwiches, Two Sides, Chef Selection of Desserts

Maritime \$33

One Soup, One Salad, Three Sandwiches, Two Sides, Chef Selection of Desserts

*All packages include assortment of Soft Drinks, Starbucks Coffee, and Herbal Tea

SOUP

Old Fashioned Chicken Noodle: *egg noodle, pulled chicken, mirepoix*

Fishman's Clam Chowder: *smoked pancetta, Idaho potato, leeks, black peppercorn, old bay seasoning*

SALADS

Farmer's Market: *watercress leaf, Granny smith apple, glazed pecan, sliced radish, poppy seed lemon oil*

Summer Salad: *baby spinach, arugula, strawberry, blueberry, feta, citrus dressing*

Caprese: *heirloom tomato, fresh mozzarella, ribbons of basil, aged balsamic*

Caesar: *romaine, heirloom tomato, parmesan, anchovy garlic, crostini*

Sarah's Salad: *red quinoa, mixed green, tomato, avocado, cucumber, cumin balsamic*

HANDHELDS

Ultimate Grilled Cheese: *apple wood bacon, tomato, red onion, smoked mozzarella, geyre, brioche*

Bang Bang Shrimp Wrap: *watercress, pickled radish, napa slaw, salsa verde, chipotle honey aioli*

Buttermilk Fried Chicken Sandwich: *southern style, crispy pickled slaw, hot pepper mayo*

Grilled Salmon BLT: *marinated heirloom tomatoes, apple wood bacon, herb mayo, rustic roll*

Rope & Anchor Chicken Sandwich: *baby green, tomato, bacon, smoked mozzarella, Dijon mayo*

SIDES

Skin-On French Fries

Pasta Salad with Black Olive and Sun Dried Tomatoes

Blueberry Cole Slaw

Cayenne Pepper Potato Salad

Assorted Potato Chips



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Dinner Buffet Packages

Dock Street \$52

One Soup, One Salad, Three Entrées, Two Sides

Top Priority \$55

One Soup, Three Entrees, Two Sides, Chef Selection of Desserts

Starboard Side \$59

One Soup, One Salad, Three Entrees, Three Sides, Chef Selection of Desserts

*All packages include assortment of Soft Drinks, Starbucks Coffee, and Herbal Tea

SOUP

Old Fashioned Chicken Noodle: *egg noodle, pulled chicken, mirepoix*

Fishman's Clam Chowder: *smoked pancetta, Idaho potato, leeks, black peppercorn, old bay seasoning*

SALADS

Farmer's Market: *watercress leaf, Granny smith apple, glazed pecan, sliced radish, poppy seed lemon oil*

Summer Salad: *baby spinach, arugula, strawberry, blueberry, feta, citrus dressing*

Caprese: *heirloom tomato, fresh mozzarella, ribbons of basil, aged balsamic*

Caesar: *romaine, heirloom tomato, parmesan, anchovy garlic, crostini*

Sarah's Salad: *red quinoa, mixed green, tomato, avocado, cucumber, cumin balsamic*

ENTREES

Hand Battered Fish and Chips: *artisan crafted beer batter, Atlantic cod, malt vinegar, lemon tarter*

Oak Plank Salmon: *smoked verlasso filet, stone mustard ground dill, miso honey balsamic*

Braised Short Ribs: *roasted red potatoes, caramelized cioppolini onions* Grilled Chicken: *rustic garden bruschetta, fresh lime, cilantro leaf*

Lancaster Herb Crusted Chicken Breast: *pan seared, roasted garlic au jus*

Grilled Pineapple and Tofu Skewers: *squash, mushroom, onion, pepper, cauliflower rice, corn on the cob*

SIDES

Broccolini

Grilled Asparagus

Vegetable Spaghetti

Wild Rice

Cajun Seasoned French Fries

Chili Potato Wedge

Roasted Garlic Mashed Potato

Roasted Corn Risotto



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Cocktail Reception

Liquors (select one group)

| | |
|--------------------------------|------------------------------|
| Preferred Premiums: | Super Premiums: |
| <i>Smirnoff Vodka</i> | <i>Tito's Vodka</i> |
| <i>Cruzan Estate Light Rum</i> | <i>Bacardi Silver Rum</i> |
| <i>Sauza Gold Tequila</i> | <i>Jose Cuervo Tequila</i> |
| <i>Beefeater Gin</i> | <i>Tanqueray Gin</i> |
| <i>Jim Beam Bourbon</i> | <i>Jack Daniel's Whiskey</i> |
| <i>Seagram's 7 Whiskey</i> | <i>Seagram's VO Whiskey</i> |
| \$10.00 | \$11.00 |

Wines (select three each)

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| Preferred Premiums: | Super Premiums: |
| <i>Beringer, White Zinfandel</i> | <i>Zonin, Prosecco</i> |
| <i>Canyon Road, Sauvignon Blanc</i> | <i>Wente, Riesling</i> |
| <i>Canyon Road Pinot Grigio</i> | <i>Mac Murray Ranch, Pinot Gris</i> |
| <i>Canyon Road, Chardonnay</i> | <i>Robert Mondavi, Chardonnay</i> |
| <i>Pascual Toso, Malbec</i> | <i>Elouan, Pinot Noir</i> |
| <i>Canyon Road, Pinot Noir</i> | <i>J. Lohr Estate, Merlot</i> |
| <i>Canyon Road, Cabernet Sauvignon</i> | <i>Mezzacorona, Cabernet Sauvignon</i> |
| \$9.00 | \$10.00 |

Beers (select three each)

| Domestic | Local | Imported |
|----------------------------|-------------------------------------|---------------------|
| <i>Landshark</i> | <i>Yard's Philadelphia Pale Ale</i> | <i>Heineken</i> |
| <i>Coors Light</i> | <i>Dogfish Head 60 minute IPA</i> | <i>Corona</i> |
| <i>Miller Lite</i> | <i>Flying Fish Red Fish</i> | <i>Corona Light</i> |
| <i>Samuel Adams Boston</i> | <i>Victory Golden Monkey</i> | \$6.50 |
| \$5.50 | \$6.50 | |



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Hand Crafted Cocktail Station

Classic Red and White Sailor Sangria

Gran gala triple orange liqueur, blackberry brandy, Malbec, seasonal fruit

\$8 per consumption, \$150 attendant fee

Jupiter Germain Mimosa

St. Germain elderflower liqueur, champagne, orange juice

\$8 per consumption, \$150 attendant fee

Tall Ship Mule

Golia ultra premium vodka, ginger beer, fresh melon, lime

\$9 per consumption, \$150 attendant fee

Peppered Bacon Bloody Mary

*Absolut peppar, tomato juice, hot sauce, lemon, lime, salt, pepper,
Worcestershire, horseradish, Applewood smoked bacon*

\$10 per consumption, \$150 attendant fee

Lemonade on the Waterfront

Grey Goose Citron, prosecco, limoncello, lime, cherry, agave

\$10 per consumption, \$150 attendant fee

Champagne Grapefruit Mojito

Cruzan estate, grapefruit, champagne, muddled mint, agave

\$9 per consumption, \$150 attendant fee



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Premium Wines

WHITE

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| Dom Pérignon, Brut, Champagne , France | 275 |
| Veuve Clicquot, Champagne , France, NV | 145 |
| Moët & Chandon, Champagne , France, NV | 150 |
| Segura Viudas, Brut , Spain | 45 |
| Zonin, Prosecco Split , Italy | 12 |
| Beringer, White Zinfandel , California | 39 |
| The Seeker, Riesling , Germany | 45 |
| Wente, Riesling , California | 44 |
| Canyon Rd., Sauvignon Blanc , California | 40 |
| Kim Crawford, Sauvignon Blanc , NZ | 55 |
| Torres, Sauvignon Blanc , Chile | 45 |
| Caynon Rd., Pinot Grigio , California | 39 |
| Fratelli Pighin, Pinot Grigio , Italy | 60 |
| Santa Margherita, Pinot Grigio , Italy | 68 |
| MacMurray Ranch, Pinot Gris , California | 45 |
| Canyon Rd., Chardonnay , California | 39 |
| Sonoma Cutrer, Chardonnay , California | 68 |
| Wente, Chardonnay , California | 48 |
| Robert Mondavi, Chardonnay , California | 46 |
| Louis Jadot Steel, Chardonnay , France | 58 |
| Terra D'Oro, Blend , California | 49 |

RED

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| Piattelli, Malbec , Lujan de Cuyo, Argentina | 45 |
| Pascual Toso, Malbec , Mendoza , Argentina | 43 |
| Canyon Rd., Pinot Noir , Modesto, California | 39 |
| Elk Cove, Pinot Noir , Willamette Valley, California | 75 |
| Elouan, Pinot Noir , Coastal, Oregon | 45 |
| Lyric by Etude, Pinot Noir , Santa Barbara, California | 46 |
| Canyon Rd., Merlot , Modesto, California | 39 |
| J. Lohr Estate Los Osos, Merlot , Paso Robles, California | 42 |
| Canyon Rd., Cabernet , Modesto, California | 39 |
| Mezzacorona, Cabernet , Trentino-Alto Adige, Italy | 45 |
| Rodney Strong, Cabernet , Sonoma County, California | 62 |
| Mulderbosh, Cabernet , Stellenbosch, South Africa | 81 |
| Fleur Du Cap, Cabernet , Stellenbosch, South Africa | 60 |
| Ruffino Riserva Ducale, Chianti , Classico DOCG, Tuscany, Italy | 55 |
| Penfolds, Shiraz , Mourvedre, Australia | 45 |
| Smoking Loon Old Vine, Zinfandel , Sonoma, California | 44 |
| Orwin Swift Cellar's "The Prisoner", Zinfandel Blend , California | 120 |



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