

Events



1100 E Hector St, Conshohocken, PA 19428
thedaisytaVERN.com | [@thedaisytaVERN](https://www.instagram.com/thedaisytaVERN)

Brunch

Events



Planning an event is tedious work. The Daisy Tavern will relieve the stress of planning so you're able to enjoy the event yourself. Our experienced team of event planners, servers, managers and bartenders will work closely with you to prepare every detail of your event, and ensure that your vision is seamlessly executed.

Location

1100 E Hector St, Conshohocken, PA 19428

For Event Inquiries

Melissa Gregory

Event Coordinator

215.435.0512

mgregory@voracioushg.com



Room Rentals

Indoor & Outdoor rental options

Indoor Events



Lounge Area

18-30 Guests
Seated or Cocktail/Stations



Dining Room

30-60 Guests
Seated or Cocktail/Stations



Bar & Cocktail Area

10-60 Guests*
Cocktail/Stations only
*Not available Fri | Sat evening

Full Inside Buyout

80-150 cocktail/stations only

Outdoor Events



Outside Bar

10-20 Guests
Cocktail/Stations Only
*Not available Fri | Sat evening



Pit Area

30-80 Guests
Cocktail/Stations Only
black top area



Patio Area

10-100 Guests*
Cocktail/Stations Only

Full Outside Buyout

Ask Event Coordinator for pricing...

Brunch Bites & Small Plates:

Priced per dozen | 2 dozen minimum of each

Appetizers:

2 doz minimum of each

BEET & GOAT CHEESE SKEWERS | \$28 (GF)
roasted beet | goat cheese | pistachio crumble

MINI AVOCADO TOASTS | \$32 *
multi grain | smashed avocado
everything bagel seasoning

MOZZARELLA SKEWERS | \$26 (GF)
tomato | basil | buffalo mozzarella
balsamic glaze

SHRIMP CEVICHE CUPS | \$40 (GF)
chilled shrimp | mango | lime | cilantro

CHEESESTEAK EGGROLL | \$30
shaved beef | american cheese
caramelized onions

MINI QUICHE LORRAINE | \$60
pastry shell | whipped eggs
bacon | gruyere | kale

CREAMY SPINACH WONTON
spinach | artichoke | parmesan | garlic | wonton

DAISY NUGGETS | \$28
buttermilk brined | honey sriracha lime
blue cheese crumbles

SMASH BURGER SLIDERS | \$72
beef patty | cheese | caramelized onions
special sauce | pickle

MINI YOGURT PARFAITS | \$25 *
greek yogurt | pepita granola
fresh berries | orange honey

BRUSCHETTA | \$28 *
baguette | ripe tomato | basil
buffalo mozzarella | balsamic glaze

DEVEILED STRAWBERRIES | \$24 *
fresh strawberries | whipped cheesecake graham
cracker dusted

FRUIT SALAD CONES | \$36
assorted fresh fruit | mixed berries | waffle cone | honey

ANTIPASTO SKEWERS | \$32 (GF)
fresh mozzarella | italian specialty meat | artichoke
olive | evoo

SALMON BAGEL BITES | \$60
mini bagel | smoked salmon
dill & lemon zest cream cheese | red onion

DONUT SKEWERS | \$24
seasonal fresh fruit | donut holes

FRUIT SKEWERS | \$24 (GF)
seasonal fresh fruit | sweetened cream cheese

CHICKEN & WAFFLE SKEWERS | \$62
fried chicken | belgian waffle | hot honey

CANDIED BACON BITE SKEWERS | \$24 (GF)
thick cut bacon | candied | skewered

Platters: Serve 20-25 people

Priced per plate

HUMMUS PLATTER | \$98 *
seasonal flavor | toasted sesame | crudité | pita
half platter | \$50 *

SMOKED SALMON PLATTER | \$120
mini bagels | dill & lemon zest cream cheese
red onion | capers

DAISY NUGGETS | \$125
buttermilk marinated chicken
sriracha lime | blue cheese

FRESH FRUIT BOARD | \$120 (GF)
assorted fruit | melon | berry | sweetened cream cheese

CHEF'S PASTRY BASKET | \$85
olive cake | cinnamon rolls
seasonal option | assorted spreads

BUILD YOUR OWN WAFFLE BOARD | \$160
belgian waffle | fruit | assorted toppings | whipped cream

YOGURT PARFAIT | \$120 *
greek yogurt | pepita granola | mixed berry | honey drizzle

Detroit Style Pizza:

10" x 14" | \$30 ea | party cut | ask for our seasonal flavors
THE OG *
signature sauce | mozzarella & cheddar | cup & char
pepperoni | oregano | parm

THE BIANCO *
mozzarella & ricotta | toasted garlic
broccoli | cherry tomatoes | chili oil

THE PLAIN *
signature sauce | mozzarella & cheddar | oregano | parm

Mini Desserts:

2 dozen minimum of each

WHIPPED CHEESECAKE CONES * | \$26 PER DOZEN

CHOCOLATE MOUSSE CUPS * | \$25 PER DOZEN

FRESH FRUIT TARTS * | \$28 PER DOZEN

CARROT CAKE POPPERS | \$26 PER DOZEN

STRAWBERRY SHORTIE-CAKES | \$28 PER DOZEN

DONUT HOLE KABOBS | \$22 PER DOZEN
ADD FRUIT \$25 PER DOZEN

Family Style or Brunch Buffet Menu

Select any 2 courses - \$32 pp | Select any 3 courses - \$37pp | All 4 courses - \$46 pp
Add Pastry Basket- olive cake | cinnamon rolls | seasonal option | \$3 per person

Starters:

Select 2 | Table Share

DAISY NUGGETS

buttermilk marinated chicken | sriracha lime
blue cheese crumble

MINI AVOCADO TOAST *

multigrain | smashed avocado
everything bagel seasoning

BRUSCHETTA *

baguette | ripe tomato | fresh mozzarella
basil | evoo | balsamic glaze

HUMMUS *

tahini | garlic | toasted chickpeas
smoked paprika | pita | crudité

YOGURT PARFAIT

greek yogurt | house-made pepita granola
fresh fruit | honey drizzle

Salads:

Select 1 | Table Share following Starters

HOUSE (GF)

mixed greens | cherry tomato | red onions
avocado | balsamic vinaigrette

CAESAR *

chopped romaine | parmesan | toasted panko | pink
peppercorn caesar dressing

GARDEN FRESH (GF)

watercress | arugula | romaine | celery
green beans | edamame | cucumber
candied hazelnut | avocado | sherry vinaigrette

Dessert:

Table Share

CHEF SELECTION OF MINI DESSERTS

Alcohol:

CONSUMPTION BASIS

BUBBLY BAR

OPEN BAR PACKAGE

Mains:

Select 3 | Table Share

SCRAMBLED EGGS (GF)

fresh cracked | light | fluffy

FRENCH TOAST

bourbon glazed apples | crème anglaise

NORTH ATLANTIC SALMON | +\$6PP (GF)

seared | lemon

AVOCADO TOAST

multigrain | smashed avocado
everything bagel seasoning

PANCAKES

whipped butter | maple syrup or berry compote

EGGS BENEDICT | +\$4PP

english muffin | canadian bacon
poached egg | hollandaise sauce

CHICKEN BREAST *

fried with hot honey
OR grilled with citrus herb gravy

Detroit Style Pizzas

THE OG *

signature sauce | mozzarella & cheddar | cup & char
pepperoni | oregano | parm

THE BIANCO *

mozzarella & ricotta | toasted garlic
broccoli | cherry tomatoes | chili oil

THE PLAIN *

signature sauce | mozzarella & cheddar | oregano | parm

Sides: included with mains

LYONNAISE POTATOES (GF)

poached | russet potatoes
clarified butter | fine herbs

SELECT 1 (GF)

CANADIAN BACON

SAUSAGE LINKS

THICK CUT BACON

Plated - Brunch Menu

Select any 3 courses \$42 per person | All 4 course \$48 per person

Starters:

Select 2 | Table Share

DAISY NUGGETS

buttermilk marinated chicken | sriracha lime
blue cheese crumble

MINI AVOCADO TOASTS *

multigrain | smashed avocado
everything bagel seasoning

BRUSCHETTA *

baguette | ripe tomato | fresh mozzarella
basil | evoo | balsamic glaze

HUMMUS *

tahini | garlic | toasted chickpeas
smoked paprika | pita | crudité

CHEESESTEAK EGGROLLS

shaved sirloin | american cheese | caramelized
onion | hand rolled

Salads:

Choose 2: Plated

CAESAR *

chopped romaine | parmesan | toasted panko
pink peppercorn caesar dressing

GARDEN FRESH (GF)

watercress | arugula | romaine | celery
green beans | edamame | cucumber
candied hazelnut | avocado | sherry vinaigrette

YOGURT PARFAIT *

greek yogurt | house-made pepita granola
fresh fruit | honey drizzle

HOUSE (GF)

mixed greens | carrot | cucumber | red onion
ripe tomatoes | balsamic vinaigrette

Dessert:

Choose 2 OR

Table Share Chef Selection of Mini Desserts

APPLE CRUMBLE TART

brown sugar & cinnamon apples | pate sucre
brown sugar crumble | apple cider caramel

DBC | DEATH BY CHOCOLATE (GF)

dark chocolate cake | dark chocolate mousse |
ganache | chocolate crumble bailey's cream

PASSIONFRUIT FLAN *

flan | passionfruit caramel | vanilla meringue
passionfruit & brown sugar caviar

Mains:

Choose 4 | 3 plated with 1 pizza

AVOCADO TOAST

multigrain | smashed avocado | sunny egg
everything bagel seasoning

CHOICE OF SPECIALTY SALAD | GRILLED CHICKEN *

CROQUE MONSIEUR

snowflake toast | cheese bechamel
sunny egg | chives

BRUNCH BURGER *

4 oz patty | cheddar cheese
caramelized onions | sunny egg | bacon
*limited modifications

SHRIMP & GRITS | +\$4PP *

jumbo shrimp | white georgia grits
shrimp sofrito reduction

FRENCH TOAST

brioche | vanilla | bourbon glazed apples
crème anglaise | chantilly crème

EGGS BENEDICT | +\$5PP *

english muffin | hollandaise
choice of: canadian bacon or spinach

QUICHE LORRAINE | +\$3PP

whipped eggs | bacon | gruyere
kale | fines herbs | pastry crust

Detroit Style Pizza:

THE OG *

signature sauce | mozzarella & cheddar | cup & char
pepperoni | oregano | parm

THE BIANCO *

mozzarella & ricotta | toasted garlic
broccoli | cherry tomatoes | chili oil

THE PLAIN *

signature sauce | mozzarella & cheddar | oregano | parm

SEASONAL *

chef selection of fresh and seasonal flavors

Alcohol:

CONSUMPTION BASIS

BUBBLY BAR

OPEN BAR PACKAGE

Open Bar Package

Priced per person | 2hr | 3hr
Does not include shots, doubles or backing up drinks

Standard House Package:

\$30 | \$40

DOMESTIC BEERS
bottle | can | draft | changes seasonally

SELECT WINE BY THE GLASS
house choice to include at least
1 white, 1 red, 1 rose, 1 sparkling

HOUSE SPIRITS
vodka, gin, rum, tequila,
whiskey, bourbon, rye
does not include shots or doubles

BOTTOMLESS MIMOSAS

Bubbly Bar Package:

\$30 | \$40

BOTTOMLESS MIMOSA & CHAMPAGNE
assorted juices
fresh fruit accompaniments

Brunch Bar Package:

\$30 | \$45

SELECT WINE BY THE GLASS
white, red, rose & sparkling

SELTZERS
seasonal selection

BOTTOMLESS MIMOSAS

Level Up Package:

\$35 | \$48

EVERYTHING INCLUDED IN
STANDARD HOUSE PACKAGE

DOMESTIC AND IMPORTED BEERS
bottle | can | draft | changes seasonally

SELECT WINE BY THE GLASS
house choice to include at least
2 red, 2 white, 1 rose, 1 sparkling

PREMIUM LEVEL SPIRITS:
*not limited to but includes the following
(or a comparable brand)*
does not include shots or doubles

VODKA
Citron | Stateside | Stoli | Tito's

GIN
Beefeater | Bombay
Revivalist | Tangueray

RUM
Bacardi | Captain Morgan
Goslings Malibu | Mt Gay

TEQUILA
El Mayor Blanco | Exotica Blanco | Exotica
Reposado | Granja Mezcal

BOURBON, WHISKEY & RYE
Buffalo Trace | Bulleit | Crown Royal
Dickel | 4 Roses | Jameson | Jack Daniels
Makers Mark Rittenhouse | Seagram's

2 SPECIALTY COCKTAILS | house choice

Additional:

ULTRA-PREMIUM SPIRITS ARE AVAILABLE
BASED ON CONSUMPTION.
CONSUMPTION BAR ALSO AVAILABLE.





**THE GOAT'S BEARD
MANAYUNK**



**MIA RAGAZZA
MANAYUNK**



**THE GOAT'S BEARD
WAYNE**



Keep the good times going



CHECK OUT OUR OTHER ESTABLISHMENTS | PRIVATE EVENTS AVAILABLE AT ALL LOCATIONS
THEDAISYTAVERN.COM | MIARAGAZZAPHILLY.COM | THEGOATSBEARDPHILLY.COM

mgregory@voracioushg.com



**CLICK HERE TO INQUIRE
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MANAYUNK**

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