

Events



1100 E Hector St, Conshohocken, PA 19428

thedaisytaVERN.com | [@thedaisytaVERN](https://www.instagram.com/thedaisytaVERN)

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

18-25 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

15-20 Guests
Cocktail/Stations Only
not available Fri | Sat evening



Pit Area

30-80 Guests
Cocktail/Stations Only
black top space



Patio Area

10-100 Guests
Cocktail/Stations Only

Full Outside Buyout

...ask Event Coordinator for pricing...

Appetizers & Small Plates

Appetizers can be passed upon request. Additional fee may apply.

Appetizers:

Priced per dozen | 2 dozen minimum

SHRIMP & GRITS STACK | \$40 (GF)

creamy polenta | seasoned shrimp | pan sauce

DAISY NUGGETS | \$28

buttermilk marinated chicken

sriracha lime | blue cheese

CAPRESE SKEWERS | \$26 (GF)

fresh mozzarella | ripe tomato | basil | evoo

balsamic glaze; *antipasto skewers* | \$32

TUNA TARTARE | \$42 *

ahi tuna | avocado | wonton cup | lime

ARANCINI | \$32

arborio rice | parmesan | signature sauce

SHRIMP COCKTAIL SHOOTER (GF)

cocktail | lemon - \$36 | ceviche style - \$42

CHEESESTEAK EGGROLL | \$30

sirloin | american cheese | caramelized onions

SPINACH WONTON | \$28

spinach | artichoke | parmesan | shallots

roasted garlic | wonton cup

BRUSCHETTA | \$28 *

ripe tomatoes | fresh mozzarella | basil | evoo

STEAK CROSTINI | \$48 *

ny strip steak | crostini | horseradish aioli

BLACKENED SHRIMP SKEWER | \$32 (GF)

seasoned shrimp | skewered

CHICKEN QUESADILLA MINIS | \$28

chicken breast | cheese blend | chipotle aioli

HAM CROQUETTE | \$31

prosciutto | black forest ham | red bell pepper

romesco sauce | shaved serrano

Desserts:

Priced per dozen | 2 dozen minimum for each

WHIPPED CHEESECAKE CONES * | \$26 DOZEN

CHOCOLATE MOUSSE CUPS * | \$25 DOZEN

STRAWBERRY SHORTCAKE SHORTIE | \$28 DOZEN

FRUIT TARTLETS * | \$28 DOZEN

CARROT CAKE POPPERS | \$26 DOZEN

Platters: Serve 20-25 people

HUMMUS PLATTER | \$98 (GF)*

seasonal flavor | toasted sesame | crudité | pita

**half platter* | \$50

SPINACH DIP PLATTER | \$105 *

artichoke hearts | parm | roasted garlic

shallots | panko

DAISY NUGGETS | \$125

buttermilk marinated chicken | sriracha | blue cheese

DAISY HERB FRIES | \$75 (GF)

hand cut | double cooked | herbs | shallots

CAESAR SALAD | \$96 *

romaine | parm | toasted panko | pink peppercorn

CHARCUTERIE | \$15 per person *

chef selection of fine meats | cheeses | spreads

Detroit Style Pizza:

10" x 14" | \$30 ea | double cut | *ask for seasonal flavors*

THE OG *

signature sauce | mozzarella & cheddar | cup & char

pepperoni | oregano | parmesan

THE SMOKE SHOW *

ricotta, mozzarella & cheddar | signature sauce cup

& char pepperoni | italian sausage | basil oregano |

parmesan

THE BIANCO *

mozzarella & ricotta | toasted garlic

broccoli | cherry tomatoes | chili oil

THE PLAIN *

signature sauce | mozzarella & cheddar | oregano |

parmesan

Small Plates:

Priced per dozen

TGB SMASH BURGER SLIDERS | \$72

charred onion | cheese | special sauce | pickle

FRIED CHICKEN SLIDERS | \$65

chicken breast | dill crema | pickles

SHORT RIB SLIDERS | \$81

braised short rib | cabbage slaw | chipotle aioli

FISH TACOS | \$84

fried black cod | roasted corn | cilantro

red cabbage slaw | chipotle aioli | herb fries

(GF) - gluten free | * notates gluten free modification available

All events will include a 20% gratuity, a 3% service fee and event rental

May use up to \$250 in Gift Cards for Private Event

Dinner Menu / Plated

Select any 3 courses \$48 per person | All 4 courses \$57 per person

Hors D'oeuvres:

Select 2: Table Share

DAISY NUGGETS

buttermilk marinated chicken | sriracha lime
blue cheese crumble

HUMMUS *

toasted sesame | herb oil | pita | crudité

CHEESESTEAK EGGROLL

shaved beef | caramelized onions
spicy ketchup | garlic aioli

SPINACH DIP *

artichoke hearts | parmesan | shallots
roasted garlic | panko | pita

BRUSCHETTA *

sourdough | burrata | cherry tomato | fresh
basil | evoo | balsamic

Salads:

Select 2

HOUSE (GF)

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

CAESAR *

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

SOUP DU JOUR

chefs selection | made fresh daily | seasonal
ask for details

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:

DETROIT STYLE PIZZA:

Choose 1 | Gluten Free crusts available | +\$2PP

THE OG *

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

THE PLAIN *

ricotta, mozzarella & cheddar | signature sauce
oregano | parmesan

THE BIANCO *

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

ENTREES:

Choose up to 3

FISH-N-CHIPS

black cod | battered | tartar | malt aioli | herb fries
lemon cheek

DAISY SMASH BURGER *

2 each 8oz burger | charred onions | cheddar
pickles | special sauce | limited modifications

SAFFRON RISOTTO (GF)

arborio rice | parmesan & saffron stock | lemon
butter | tri-colored cauliflower | mint vinaigrette

SPAGHETTI SQUASH *

curry brine | signature sauce | bulgar | quinoa
pepita & sunflower seeds | hoisin | shaved parm

AIRLINE CHICKEN

8oz bone in | 24 hr adobo brine | purple barley
beurre monte | mirepoix | tzatziki | sherry puree

SEARED SALMON | +\$10PP (GF)

6oz | skin on canadian salmon | artichoke foam
muhammara | brown butter mushrooms &
artichoke

STEAK FRITES | + \$10PP (GF)

teres major | herb fries | au poivre sauce

Alcohol:

Consumption Basis or Open Bar Package

(GF) - gluten free | * notates gluten free modification available
All events will include a 20% gratuity, a 3% service fee and event rental
May use up to \$250 in Gift Cards for Private Event

Dinner Menu / Buffet or Family Style

Available after 3pm | Select any 3 courses \$50 per person | All 4 courses \$60 per person

Starters:

Select 2: Table Share

DAISY NUGGETS

buttermilk marinated chicken | sriracha lime | blue cheese crumble

HUMMUS *

toasted sesame | herb oil | pita | crudité

CHEESESTEAK EGGROLL

shaved beef | caramelized onions
spicy ketchup | garlic aioli

SPINACH DIP *

artichoke hearts | parmesan | shallots
roasted garlic | panko | pita

BRUSCHETTA *

sourdough | burrata | cherry tomato | fresh basil | evoo | balsamic

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

SPECIALTY | +\$3PP | CHOOSE 1

asian | cobb | garden fresh

Dessert:

Table Share

CHEF SELECTION OF MINI DESSERTS

Alcohol:

Consumption Basis or Open Bar Package

Mains:

Detroit Style Pizza:

Choose 1 | Gluten Free crusts available | +\$2PP

THE OG *

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

THE BIANCO *

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

THE PLAIN *

signature sauce | mozzarella & cheddar | oregano | parmesan

THE SEASONAL *

rotating | ask for this seasons current creation

Mains:

Choose 2

PASTA

handmade pasta | blush sauce | house made basil
ricotta | sesame panko crumble

DAISY SMASH BURGER SLIDERS

4oz burger | charred onions | cheddar
pickles | special sauce

ROASTED CHICKEN BREAST *

lemon caper OR citrus herb gravy

SEARED SALMON | +\$10PP (GF)

seared | charred lemon | pomegranate glaze

NYS STEAK OR BRAISED SHORT RIB | +\$10PP (GF)

steak jus | black garlic glaze

Sides:

Choose one starch and one vegetable (GF)

Roasted Potatoes | Basmati Rice | Herb Fries

Sweet Potatoes

Risotto +\$3pp

Brussel Sprouts | Vegetable Medley

Plated - Lunch Menu

Available Monday thru Friday until 2:30pm | 3 course \$38 per person | 4 course \$46 per person

Starters:

Select 2: Table Share

DAISY NUGGETS

buttermilk marinated chicken | sriracha lime | blue cheese crumble

HUMMUS *

toasted sesame | herb oil | pita | crudité

CHEESESTEAK EGGROLL

shaved beef | caramelized onions
spicy ketchup | garlic aioli

SPINACH DIP *

artichoke hearts | parmesan | shallots
roasted garlic | panko | pita

Salads & Soups:

Select 2

HOUSE SALAD (GF)

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

CAESAR SALAD *

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

MUSHROOM SOUP *

parmesan stock | white miso | leek | savory
thyme whipped cream | broiche croutons

CHEFS SOUP SELECTION

selection of hearty soups | rotates daily

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 (GF)

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

Pizza:

Detroit Style Pizza:

Choose 1 | Gluten Free crusts available | +\$2PP

THE OG *

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

THE BIANCO *

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

THE PLAIN *

signature sauce | mozzarella & cheddar | oregano | parmesan

Mains:

Choose up to 3

HUMMUS WRAP *

house-made hummus | piquillo pepper salad | cucumber | mixed greens | herb fries

DAISY SMASH BURGER *

2- 4oz burger | charred onions | cheddar
pickles | special sauce | fries

GRILLED CHICKEN B.L.T *

sourdough | bacon | tomato | mixed greens
lemon | basil aioli | fries

SHORT RIB SAMMIE *

sourdough | braised short rib | sauerkraut
chipotle aioli | fresh spinach | herb fries

CURRY CHICKEN SALAD WRAP *

diced chicken | curry mayo | green grapes | sliced
almonds | herb fries

GRAIN BOWL | SELECT 1

ATLANTIC SALMON | SOUTHWEST CHICKEN
AHI TUNA POKE | CRISPY FALAFEL

MAIN SALAD | SELECT 1

*ADD CHICKEN OR SALMON | +\$3PP

ASIAN | CAESAR | COBB | GARDEN FRESH

Open Bar Package

Priced per person | 2hr | 3hr | 4hr
Does not include shots, doubles or backing up drinks

Standard House Package:

\$30 | \$40 | \$50

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 specialty cocktails, shots, doubles

Level Up Package:

\$35 | \$48 | \$60

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
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

Baller Bar Package:

\$40 | \$60 | \$80

DOMESTIC, IMPORTED, & CRAFT BEERS
bottle | can | draft | changes seasonally

SELECT AND PREMIUM WINE BY THE GLASS
house choice to include at least
3 red, 3 white, 1 rose, 1 sparkling

SPECIALTY COCKTAILS

TOP SHELF SPIRITS:
*not limited to but includes the following
or a comparable brand*
does not include doubles or shots

VODKA
Grey Goose | Ketel One

GIN
Bluecoat | Bombay Sapphire | Hendricks

RUM
Bacardi | Captain Morgan
Goslings Malibu | Mt Gay

TEQUILA
Casamigos | Don Julio
El Tesoro | Herradura

BOURBON, WHISKEY & RYE
Angels Envy | Basil Hayden | Mitchers
Weller | Whistle Pig | Woodford

SCOTCH
Glenlivet | JW Black | Laphroaig 10 yr



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
ABOUT EVENTS AT
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