

# Events



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

# 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](mailto:mgregory@voracioushg.com)



## Room Rentals

Indoor & Outdoor rental options

### Indoor Events



#### Lounge Area

18-30 Guests

Seated or Cocktail Receptions



#### Dining Room

30-60 Guests

Seated or Cocktail Receptions



#### Bar & Cocktail Area

10-60 Guests\*

Cocktail Reception  
\*limited availability\*

### Full Inside Buyout

80-150 guests | cocktail reception only | limited availability

### Outdoor Events



#### Outside Bar

10-20 Guests

Cocktail Reception  
\*limited availability\*



#### Pit Area

30-80 Guests

Cocktail Reception Only  
\*black top area\*



#### Patio Area

30-80 Guests\*

Seated | Cocktail Reception  
\*upper | lower level\*

Events are booked with a guaranteed indoor space.

The opportunity to transition to an outdoor setting is dependent on favorable weather conditions.  
Pit Area seating is non-traditional and limited. Not all menus are available in this space.

## 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 BITES | \$28

puff pastry shell | whipped eggs  
seasonal selection

#### CREAMY SPINACH WONTON \* | \$28

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

### Boards & Platters: Serve 20 people

Priced per plate

#### HUMMUS BOARD | \$98 \*

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

#### DAISY NUGGET PLATTER | \$125

buttermilk marinated chicken  
sriracha lime | blue cheese

#### FRESH FRUIT BOARD | \$120 (GF)

assorted berries & fruit | chantilly cream  
whipped nutella

#### CHEF'S PASTRY BOARD | \$80

blueberry rolls | cornbread  
seasonal option

#### BUILD YOUR OWN WAFFLE BOARD | \$160

belgian waffle | fruit | assorted toppings  
chantilly cream

#### SALAD BOARD | \$96 \*

caesar salad | house salad  
garden fresh salad (+\$12)

#### MINI YOGURT PARFAITS | \$26 (GF)

greek yogurt | pepita granola  
fresh berries | orange honey

#### BRUSCHETTA | \$28 \*

whipped ricotta | blistered cherry tomato | basil  
fresh mozzarella | balsamic

#### DEVEILED STRAWBERRIES | \$24 \*

fresh strawberries | whipped cheesecake graham  
cracker dusted

#### BLUEBERRY TOAST \* | \$30

whipped ricotta | blueberry compote | basil | honey

#### ANTIPASTO SKEWERS | \$32 (GF)

fresh mozzarella | italian specialty meat | artichoke  
olive | evoo

#### DONUT SKEWERS | \$24

seasonal fresh fruit | donut holes

#### FRUIT SKEWERS | \$24 (GF)

chantilly cream

#### CHICKEN & WAFFLE SKEWERS | \$62

fried chicken | belgian waffle | hot honey

#### CANDIED BACON BITE SKEWERS | \$26 (GF)

thick cut bacon | candied | skewered

### 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

#### LEMON CURD & BLUEBERRY TARTLETS | \$28 PER DOZEN

#### CHOCOLATE MOUSSE CUPS \* | \$28 PER DOZEN

#### FRESH FRUIT TARTS \* | \$28 PER DOZEN

#### STRAWBERRY SHORTIE-CAKES | \$28 PER DOZEN

#### DONUT HOLE KABOBS | \$22 PER DOZEN

ADD FRUIT | \$24 PER DOZEN

(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

# Family Style or Brunch Buffet Menu

3 courses - \$37pp | 4 courses - \$46 pp

## Course 1: 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 \*

whipped ricotta | blistered cherry tomato | basil  
fresh mozzarella | evoo | balsamic

### HUMMUS \*

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

### YOGURT PARFAITS (GF)

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

## Course 2: Salads

Select 1

### HOUSE (GF)

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

### CAESAR \*

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

### GARDEN FRESH (GF) | +\$2PP

mixed greens | avocado | cucumber | edamame  
toasted almonds | pomegranate seeds  
sherry vinaigrette

## Course 4: Dessert

Table Share

### MINI DESSERT TRIO

chef selection | please specify any favorites

## Pastry Basket / +\$4 pp

seasonal pastry trio

BLUEBERRY ROLL WITH ICING  
CORNBREAD W/HONEY BUTTER  
SEASONAL SELECTION

## Course 3: Mains & Sides

### Mains:

Select 3

### SCRAMBLED EGGS (GF)

fresh cracked | light | fluffy

### FRENCH TOAST

vanilla batter | crème anglaise | chantilly creme

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

seared | lemon

### AVOCADO TOAST

multigrain | 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

### THE OG \* | DETROIT STYLE PIZZA

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

### THE BIANCO \* | DETROIT STYLE PIZZA

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

### THE PLAIN \* | DETROIT STYLE PIZZA

signature sauce | mozzarella & cheddar | oregano  
parm

### Sides:

Select one starch and one breakfast meat

### LYONNAISE POTATOES (GF)

poached | russet potatoes | clarified butter  
fines herbes

### HERB FRIES (GF)

hand cut | fried twice | shallots | fines herbes

### SELECT 1 (GF)

CANADIAN BACON  
SAUSAGE LINKS  
THICK CUT BACON

## Plated - Brunch Menu

3 courses - \$42 per person | 4 course - \$48 per person

### Course 1: Starters

Select 2 | Table Share

#### DAISY NUGGETS

buttermilk brined | sriracha lime | blue cheese crumble

#### MINI AVOCADO TOASTS \*

multigrain | smashed avocado  
everything bagel seasoning

#### BRUSCHETTA \*

whipped ricotta | blistered cherry tomato | basil  
fresh mozzarella | evoo | balsamic

#### HUMMUS \*

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

#### CHEESESTEAK EGGROLLS

shaved sirloin | american cheese | caramelized  
onion | hand rolled

### Course 2: Salads

Choose 2

#### CAESAR SALAD \*

chopped romaine | parmesan | toasted panko  
pink peppercorn caesar dressing

#### GARDEN FRESH SALAD (GF) | +\$2PP

mixed greens | avocado | cucumber | edamame  
toasted almonds | pomegranate seeds  
sherry vinaigrette

#### HOUSE SALAD (GF)

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

### Course 4: Desserts

Choose 2 OR Table Share **CHEFS MINI DESSERT TRIO**

#### CARROT CAKE

vanilla cream cheese frosting  
ginger & honey caramel | candied walnuts

#### DBC | DEATH BY CHOCOLATE (GF)

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

#### TIRAMISU (GF)

lady fingers | mascarpone | cocoa powder

#### LEMON TART

sweet tart crust | lemon curd  
crumbled meringue | blueberry compote

### Course 3: Mains

#### ENTREES:

choose 3

#### AVOCADO TOAST

multigrain | smashed avocado | sunny egg  
everything bagel seasoning

#### CHOICE OF SPECIALTY SALAD | GRILLED CHICKEN \*

asian | beet +\$2pp | caesar | cobb | garden fresh

#### CROQUE MONSIEUR \*

snowflake toast | cheese bechamel | sunny egg | chives

#### BRUNCH BURGER \*

cheddar cheese | caramelized onions | sunny egg | bacon  
\*limited modifications

#### THE AMERICANA \*

scrambled eggs | bacon or sausage | lyonnaise potatoes  
rye toast

#### FRENCH TOAST

vanilla batter | crème anglaise | chantilly crème

#### EGGS BENEDICT \* | +\$5PP

english muffin | hollandaise  
choice of: canadian bacon or spinach

#### QUICHE | +\$3PP

pastry crust | whipped eggs | seasonal selection

#### STEAK & EGGS \* | \$10PP

bistro filet | 2 eggs your way | tomato butter | chives

#### DETROIT STYLE PIZZA:

choose 1

#### 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

### Pastry Basket/ +\$4pp

seasonal pastry trio

BLUEBERRY ROLL W/ICING  
CORNBREAD W/HONEY BUTTER  
SEASONAL SELECTION

## Open Bar Packages

### A MORNING TOAST

#### *Standard House:*

2 hr - \$30 | 3 hr - \$42

**DOMESTIC BEERS**  
bottle | can | draft

**SELECT WINE BY THE GLASS**  
house choice to include at minimum  
1 white | 1 red | 1 rose

**HOUSE SPIRITS**  
vodka | gin | rum | tequila  
whiskey | bourbon | rye  
\*mixers & classic cocktails\*  
\*does not include doubles, martinis or shots\*

#### *Level Up:*

2 hr - \$35 | 3 hr - \$50

\*EVERYTHING INCLUDED IN STANDARD HOUSE PACKAGE\*

**DOMESTIC AND IMPORTED BEERS**  
bottle | can | draft

**SELECT WINE BY THE GLASS**  
house choice to include at minimum  
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 | Tito's

**GIN**  
Beefeater | Bombay  
Revivalist | Tangueray

**RUM**  
Bacardi | Captain Morgan  
Goslings Malibu | Mt Gay

**TEQUILA**  
Espolon

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

**2 SPECIALTY COCKTAILS**  
house choice | rotating

#### *Mimosa Mode:*

2 hr - \$34 | 3 hr - \$46

**BOTTOMLESS MIMOSA & PROSECCO**  
assorted juices, puree & syrups  
fresh fruit accompaniments

#### *Boozy Brunch Bundle:*

2 hr - \$38 | 3 hr - \$50

**ELEVATED SIPS**  
aperol spritz | espresso martini | hugo spritz

**SELECT WINE BY THE GLASS**  
white | red | rose | sparkling

**SELTZERS**  
seasonal selection

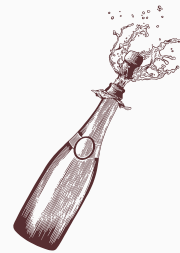
**BOTTOMLESS MIMOSAS**  
assorted juices, puree & syrups  
fresh fruit accompaniments

#### *Cocktail Towers:*

12 each

**ESPRESSO MARTINI**  
\$185

**MIMOSA**  
\$138



ULTRA-PREMIUM SPIRITS ARE AVAILABLE  
BASED ON CONSUMPTION.

OPEN CONSUMPTION BAR OR  
SELECT CONSUMPTION BARS  
ALSO AVAILABLE.

PLEASE ASK FOR MORE DETAILS



**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  
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**mgregory@voracioushg.com**