

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

18-30 Guests
Seated or Cocktail/Stations



Dining Room

30-60 Guests
Seated or Cocktail/Stations



Bar & Cocktail Area

10-60 Guests
Cocktail/Stations only

Full Inside Buyout

80-150 cocktail/stations only

Outdoor Events



Outside Bar

15-20 Guests
Cocktail/Stations Only



Pit Area

30-80 Guests
Cocktail/Stations Only



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

polenta crisp | seasoned shrimp | pan sauce

DAISY NUGGETS | \$28

buttermilk marinated chicken

sriracha lime | blue cheese

CAPRESE SKEWERS | \$26

fresh mozzarella | grape tomato

basil leaf | evoo | balsamic glaze

antipasto skewers | \$32

TUNA TARTARE & WONTON | \$42

ahi tuna | avocado | wonton cup | lime

SHRIMP COCKTAIL SHOOTER

jumbo shrimp | cocktail | lemon | \$36

ceviche style | \$42

CHEESESTEAK EGGROLL | \$30

american cheese | caramelized onions

spicy ketchup | garlic aioli

CHICKEN MEATBALLS | \$26

ground chicken | coriander | cardamom

dijon cream | panko | chives

BRUSCHETTA | \$28

crostini | ripe tomatoes | fresh burrata | basil

evoo | seasoning salt and pepper

STEAK CROSTINI | \$48

ny strip steak | crostini | horseradish aioli

BLACKENED SHRIMP SKEWER | \$32

seasoned shrimp | skewered

CHICKEN QUESADILLA MINIS | \$28

grilled | chicken breast

cheese blend | chipotle aioli

Desserts:

Priced per dozen | 2 dozen minimum for each

WHIPPED CHEESECAKE SHOOTERS | \$26 DOZEN

CHOCOLATE MOUSSE | \$25 DOZEN

STRAWBERRY SHORTCAKE SHORTIE | \$28 DOZEN

FRUIT TARTLETS | \$25 DOZEN

Platters: Serve 20-25 people

HUMMUS PLATTER | \$87

seasonal flavor | toasted sesame | crudité | pita

*half platter | \$45

SPINACH DIP PLATTER | \$95

artichoke hearts | parm | roasted garlic

shallots | panko

DAISY NUGGETS | \$125

buttermilk marinated chicken | sriracha | blue cheese

DAISY HERB FRIES | \$78

hand cut | double cooked | herbs | shallots

CAESAR SALAD | \$85

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

Dinner Menu / Plated

3 course \$48 per person | 4 course \$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

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

BANOFFEE

brown butter cake | dulce de leche | brulee
banana | honey & salt crisps | chantilly cream

DBC | DEATH BY CHOCOLATE

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

STRAWBERRY CHEESECAKE

sour cream cheesecake | strawberry confit

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

RAVIOLI

ricotta | yellow squash | zucchini | peas | foie sauce
watercress | olive crumble

DAISY SMASH BURGER

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

TOMATO BUTTER RISOTTO

arborio rice | parmesan | tomato butter | chives
summer vegetables | caper vinaigrette | lemon

SHORT RIB | +\$10PP

slow cooked | polenta | asparagus | piquillo peppers
smoked red onion | thai basil | black garlic glaze

HALF CHICKEN

boned & adobo marinated | truffle | baby carrot |
cipollini onion | baby bok choy | citrus herb gravy

SEARED SALMON | +\$10PP

skin-on | buttercream farro | roasted turnip | pickled
gold beets | radish | honey | lemon-pepper
pistachio | pomegranate glaze

STEAK MAC & CHEESE | +\$8PP

grass fed strip steak | potato gnocchi | steak jus

Alcohol:

Consumption Basis or Open Bar Package

Dinner Menu / Buffet or Family Style

Available after 3pm | 3 course \$50 per person | 4 course \$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

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

ADOBO CHICKEN

marinated | chicken breast | citrus herb gravy

SEARED SALMON | +\$10PP

seared | charred lemon | pomegranate glaze

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

steak jus | black garlic glaze

Sides:

Choose one starch and one vegetable

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

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

CAESAR SALAD

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

CARROT SOUP

carrot | ginger | fresno chili | white wine
jalapeno honey | birdseed crumble

CHEFS SOUP SELECTION

selection of hearty soups | rotates daily

Dessert:

Choose 2 OR

Table Share Chef Selection of Mini Desserts

BANOFEE

BROWN BUTTER CAKE | DULCE DE LECHE | BRULE
BANANA | HONEY & SALT CRISPS | CHANTILLY

CHOCOLATE MOUSSE

DARK CHOCOLATE CAKE | DARK CHOCOLATE
MOUSSE | GANACHE | CHOCOLATE CRUMBLE
BAILEY'S CREAM

STRAWBERRY CHEESECAKE

SOUR CREAM CHEESECAKE | STRAWBERRY CONFIT

Entrees:

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 up to 3

BURRATA TOAST

sourdough | burrata | orange honey | mixed nuts
watercress

DAISY SMASH BURGER | 2 EACH

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

GRILLED CHICKEN B.L.T

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

FISH TACOS

beer battered black cod | roasted corn
cabbage slaw | cilantro

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

Alcohol:

Consumption Basis or Open Bar Package

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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