Events

the Daisy TAVERN

1100 E Hector St, Conshohocken, PA 19428
thedaisytavern.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



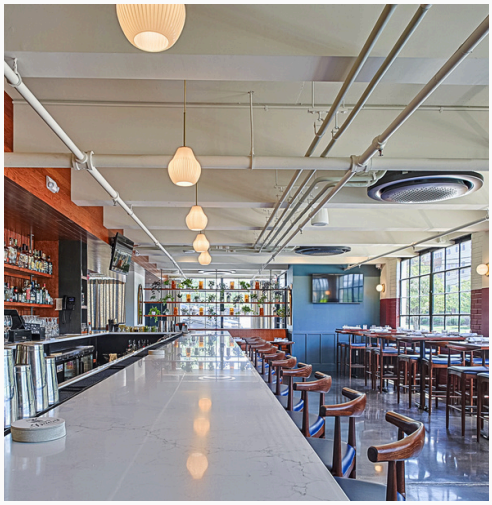
Lounge Area

18-30 Guests
Seated or Cocktail 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:

Priced per dozen | 2 doz each minimum

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

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

CAPRESE 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
phyllo pastry shell | whipped eggs
seasonal selection

CREAMY SPINACH WONTON * | $28
spinach | artichoke | parmesan | garlic | phyllo

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 | $26 (GF)
greek yogurt | pepita granola
fresh berries | orange honey

BRUSCHETTA | $28 *
whipped ricotta | blistered cherry tomato | basil
fresh mozzarella | balsamic

DEVILED STRAWBERRIES | $24 *
whipped cheesecake | graham cracker crumble

BLUEBERRY TOAST * | $30
whipped ricotta | blueberry compote | basil | honey

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

BREAKFAST SLIDERS | $68
scrambled egg | cheese | canadian bacon

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

Boards & Platters: Serve 20 people

Priced per board or platter

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)

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

THE SMOKESHOW *
signature sauce | mozzarella & cheddar | italian sausage
cup & char pepperoni | oregano | parm

Mini Desserts:

2 dozen minimum of each

LEMON CURD TARTLETS* | $28 per dozen
WHIPPED CHEESECAKE CONES * | $27 per dozen
CHOCOLATE MOUSSE CUPS * | $28 per dozen
FUNFETTI SHORTIE CAKES | $28 per dozen
FRUIT TARTLETS * | $28 per dozen
SMORES CUP | $29 per dozen
DONUT KABOB | $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

any 3 courses - $37pp | all 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
seasonal

EGGS BENEDICT | +$4PP
english muffin | canadian bacon
poached egg | hollandaise sauce

CHICKEN BREAST *
choose one:
roasted with citrus herb gravy
fried with hot honey

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 herbs

HERB FRIES (GF)
hand cut | fried twice | shallots | fines herbes

SELECT 1 (GF)
CANADIAN BACON
SAUSAGE LINKS
THICK CUT BACON

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Plated - Brunch Menu

any 3 courses - $42 per person | all 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**

SMORES
dark chocolate | marshmallow butter cream
graham cracker | chocolate genache

CHERRY CHEESECAKE
ny style | graham cracker | cherry

PUMPKIN TRES LECHES
coffee | pumpkin spice | coffee cream

FUNFETTI CAKE
vanilla cake | sprinkles | chantilly

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

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Open Bar Packages

A MORNING TOAST
priced per person

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 COCKAILS
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

Cockail 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

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the Daisy TAVERN

THE GOAT'S BEARD MANAYUNK	MIA RAGAZZA MANAYUNK	THE GOAT'S BEARD WAYNE







Keep the good times going

the Daisy TAVERN

MIA RAGAZZA

The GOAT'S BEARD

CHECK OUT OUR OTHER ESTABLISHMENTS | PRIVATE EVENTS AVAILABLE AT ALL LOCATIONS

THEDAISYTAVERN.COM | MIARAGAZZAPHILLY.COM | THEGOATSBEARDPHILLY.COM

mgregory@voracioushg.com