Events

the Daisy
TAVERN

1100 E Hector St, Conshohocken, PA 19428
thedaisytavern.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
484.533.3234
mgregory@voracioushg.com







Room Rentals

Indoor & Outdoor rental options

Indoor Events



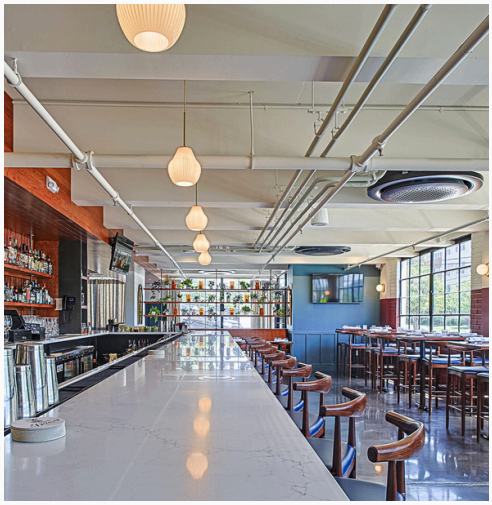
Lounge Area

18-25 Guests
Seated or Cocktail Reception



Dining Room

30-60 Guests
Seated or Cocktail Reception



Bar & Cocktail Area

10-60 Guests
Cocktail Reception only
limited availability

Full Inside Buyout

80-150 cocktail | stations only | not available Friday and Saturday evenings

Outdoor Events



Outside Bar

15-20 Guests
Cocktail Reception
limited availability



Pit Area

30-60 Guests
Cocktail Reception
black top space



Patio Area

30-60 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 area.

Appetizers & Small Plates

Appetizers can be passed upon request. Additional fee applies.

Appetizers:

Priced per dozen | 2 dozen minimum

SESAME CHICKEN SATAY | $32 (GF)
peanut sauce | cucumber | skewered

DAISY NUGGETS | $28
buttermilk brined | sriracha lime | blue cheese

CAPRESE SKEWERS | $26 (GF)
fresh mozzarella | ripe tomato | basil | evoo
antipasto skewers | $32

TUNA TARTARE | $42 *
ahi tuna | avocado | wonton crisp

MUSHROOM ARANCINI | $32
arborio rice | parmesan | signature sauce

JUMBO SHRIMP (GF)
cocktail | lemon - $36 | ceviche style - $42

CHEESESTEAK EGGROLL | $30
sirloin | american cheese | caramelized onions

SPINACH PHYLLO BITES | $28
artichoke | parmesan | shallots | roasted garlic

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

STEAK CROSTINI | $48 *
bistro filet | crostini | horseradish aioli

BLACKENED SHRIMP SKEWER | $34 (GF)
seasoned shrimp | skewered

CHICKEN QUESADILLA BITES | $28
blackened | cheese | black bean | cilantro
onion | sour cream | phyllo cup

Desserts:

Priced per dozen | 2 dozen minimum for 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

Platters:

Priced per dozen | 2 dozen minimum

HUMMUS PLATTER | FULL $98 (GF) | HALF $50
seasonal flavor | toasted sesame | crudité | pita

SPINACH DIP PLATTER | $105 *
artichoke | 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

SALAD BOARD (choose one) | $96 *
caesar salad | house salad | garden fresh salad (+$12)

CHARCUTERIE | $15 per person *
chef selection of fine meats | cheeses | spreads

Detroit Style Pizza:

10" x 14" | $32 ea | double cut | gluten free available

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

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

THE PLAIN
signature sauce | mozzarella & cheddar | oregano
parmesan

Small Plates:

Priced per dozen | 2 dozen minimum

SMASH BURGER SLIDERS | $72
charred onion | cheese | special sauce | pickle

FRIED CHICKEN SLIDERS | $65
chicken breast | dill crema | pickles

CHICKEN TINGA TACOS | $68
piquillo salad | paprika aioli

FISH TACOS | $84
fried black cod | cabbage slaw | malt aioli

(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

3 courses - $48 per person | 4 courses - $57 per person

Course 1: 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

Course 2: Salads and Soups

Select 2

HOUSE (GF)
mixed greens | cherry tomato | red onions
avocado | sherry vinaigrette

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

SOUP DU JOUR
chefs selection | made fresh daily | seasonal
ask for details

Course 4: Desserts

Choose 2 OR Table Share **CHEF 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 CUPCAKES
vanilla cake | sprinkles | chantilly

Course 3: 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

THE SMOKESHOW
signature sauce | mozzarella & cheddar | sausage
cup & char pepperoni | oregano | parmesan

ENTREES:

Choose 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*

HERB ROASTED CHICKEN
white bean cassoulet | sausage | evoo | chives

MUSHROOM RISOTTO (GF)
mushroom butter | roasted garlic gastrique
sage & parm crumble | leek

CHICKEN PAILLARD
rosemary marinara | dijon | arugula | lemon
green olive tempanade

SEARED SALMON | +$10PP (GF)
grain ragu | roasted root vegetable | asparagus
pickled watermelon radish | beurre blanc

STEAK FRITES | + $10PP (GF)
teres major | herb fries | au poivre sauce

DUCK CONFIT | +$10PP
white bean cassoulet | sausage | cherry puree
kumquat glaze

(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 Buffet or Family Style

3 Courses - $50 per person | 4 courses - $60 per person

Course 1: Starters

Select 2

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

Course 2: Salad

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) | $2 PP
mixed greens | avocado | cucumber | edamame toasted almonds | pomegranate seeds sherry vinaigrette

Course 4: Desserts

Table Share or Buffet Service

MINI DESSERTS TRIO
chef selection | please specify any favorites

Course 3: Mains & Sides

DETROIT STYLE PIZZA:

Select 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:

Select 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 *
choose one: dijon olive OR citrus herb gravy

SALMON | +$10 PP (GF)
seared | evoo | charred lemon

NYS STEAK | +$10 PP (GF)
steak jus | au poivre sauce

SIDES:

Select 1 starch and 1 vegetable (GF)

STARCH:
roasted potatoes | herb fries | basmati rice

VEGETABLE:
brussels sprouts | roasted carrots | vegetable medley

(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

Plated - Lunch Menu

3 course - $38 per person | 4 course - $46 per person

Course 1: 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

Course 2: Salads & Soups

Select 2

HOUSE SALAD (GF)
mixed greens | cherry tomato | red onions avocado | sherry vinaigrette

CAESAR SALAD *
chopped romaine | parmesan | toasted panko pink peppercorn caesar dressing

CHEFS SOUP SELECTION
selection of hearty soups | rotates daily

Course 4: Desserts

Choose 2 OR
CHEF MINI DESSERTS TRIO | table share seasonal selection

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 4: Mains & Pizza

DETROIT STYLE PIZZA:

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

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

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

THE OG *
signature sauce | mozzarella & cheddar | parmesan cup & char pepperoni

THE SMOKESHOW *
signature sauce | mozzarella & cheddar | cup & char pepperoni | italian sausage | whipped ricotta | basil

ENTREES:

Choose 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

TURKEY SANDWICH *
bacon | butter lettuce | tomato | avocado garlic aioli | sourdough | herb fries

CURRY CHICKEN SALAD WRAP *
diced chicken | curry mayo | green grapes | sliced almonds | herb fries

CHICKEN PARM SANDWICH
chicken cutlet | lemon basil aioli pizza sauce | mozzarella & cheddar arugula | ciabatta | fries

GRAIN BOWL | SELECT 1
atlantic salmon | southwest chicken* ahi tuna poke*

SPECIALTY SALAD W/GRILLED CHICKEN | SELECT 1
*SUB SALMON | +$3PP
asian | caesar | cobb | garden fresh

(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

Open Bar Packages

CHEERS TO THE OCCASION

priced per person

Standard House Package:

2 hr - $30 | 3 hr - $42 | 4 hr - $54

DOMESTIC BEERS
bottle | can | draft

HOUSE 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 Package:

2 hr - $35 | 3 hr - $50 | 4 hr - $62

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 | Stoli | Tito's

GIN
Beefeater | Bombay
Revivalist | Tangueray

RUM
Bacardi | Captain Morgan
Goslings Malibu | Mt Gay

TEQUILA
El Mayor Blanco | 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

Baller Bar Package:

2 hr - $40 | 3 hr - $60 | 4 hr - $80

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

PREMIUM & SELECT WINE BY THE GLASS
house choice to include at minimum
3 red | 3 white | 1 rose | 1 sparkling

ALL 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.

OPEN CONSUMPTION BAR OR SELECT CONSUMPTION BARS ALSO AVAILABLE.

PLEASE ASK FOR MORE DETAILS

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

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

the Daisy TAVERN

CLICK HERE TO INQUIRE ABOUT EVENTS AT THE GOAT'S BEARD MANAYUNK



CLICK HERE TO INQUIRE ABOUT EVENTS AT MIA RAGAZZA MANAYUNK



CLICK HERE TO INQUIRE ABOUT EVENTS AT 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