

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

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 may apply.

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

ARANCINI | \$32

arborio rice | parmesan | signature sauce

SHRIMP SHOOTER (GF)

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

CHEESESTEAK EGGROLL | \$30

sirloin | american cheese | caramelized onions

SPINACH WONTON | \$28

artichoke | parmesan | shallots | roasted garlic

BRUSCHETTA | \$28 *

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

STEAK CROSTINI | \$48 *

ny strip steak | crostini | horseradish aioli

BLACKENED SHRIMP SKEWER | \$34 (GF)

seasoned shrimp | skewered

CHICKEN QUESADILLA MINIS | \$28

blackened | 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

LEMON CURD TARTLETS* | \$28 per dozen

WHIPPED CHEESECAKE CONES* | \$26 per dozen

CHOCOLATE MOUSSE CUPS* | \$28 per dozen

STRAWBERRY SHORTIE CAKE | \$28 per dozen

FRUIT TARTLETS* | \$28 per dozen

Platters: Serves 20

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

SALAD BOARD | \$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
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 | 2 dozen minimum

SMASH BURGER SLIDERS | \$72

charred onion | cheese | special sauce | pickle

FRIED CHICKEN SLIDERS | \$65

chicken breast | dill crema | pickles

PULLED PORK SLIDERS OR TACOS | \$68

green cabbage | onion | cilantro

FISH TACOS | \$84

fried black cod | cabbage slaw | malt aioli

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**

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

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 | +\$2pp

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 | *limit modifications*

PORK CHOP MILANESE

8 oz | brown butter & onion puree | arugula
asparagus | edamame | cherry tomato
pomegranate | cucumber vinaigrette

TOMATO RISOTTO (GF)

tomato butter | yellow squash | zucchini
cherry tomato | caper vinaigrette

AL PASTOR CHICKEN

lyonnaise potatoes | zucchini | yellow squash
salsa brava | pineapple pico de gallo

SEARED SALMON | +\$10PP (GF)

6oz | purple potato foam | baby carrots | zucchini
peas | sunchoke salt | scallion curls

STEAK FRITES | + \$10PP (GF)

teres major | herb fries | au poivre sauce
watercress

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:

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, salsa brava OR citrus herb gravy

SEARED SALMON | +\$10 PP (GF)

seared | charred lemon | pomegranate glaze

NYS STEAK | +\$10 PP (GF)

steak jus | black garlic glaze

SIDES:

Choose one starch and one vegetable (GF)

ROASTED POTATOES | BASMATI RICE | HERB FRIES
RISOTTO +\$3PP

BRUSSEL SPROUTS | VEGETABLE MEDLEY

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

Table Share **CHEF MINI DESSERTS 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 & 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

ENTREES:

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

PULLED PORK SAMMIE *

provolone | longhots | cilantro aioli | 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*

MAIN SALAD W/GRILLED CHICKEN | SELECT 1

* SALMON | +\$3PP

asian | caesar | cobb | garden fresh

Open Bar Packages

CHEERS TO THE OCCASION

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 | Stolli | 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



**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
[THEDAISTRYTAVERN.COM](http://thedaistrytaVERN.COM) | MIARAGAZZAPHILLY.COM | THEGOATSBEARDPHILLY.COM**

mgregory@voracioushg.com



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

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