

# Events

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

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# 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

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## *For Event Inquiries*

Melissa Gregory

Event Coordinator

484.533.3234

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## 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 (+\$10)

#### **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 | cilantro 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  
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