

Events



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

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:

2 doz minimum of each

BEET & GOAT CHEESE SKEWERS | \$28 (GF)

roasted beet | goat cheese | pistachio crumble

MINI AVOCADO TOASTS | \$32 *

multi grain | smashed avocado
everything bagel seasoning

MOZZARELLA 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 | \$60

pastry shell | whipped eggs
seasonal selection

CREAMY SPINACH WONTON * | \$26

spinach | artichoke | parmesan | garlic | wonton

DAISY NUGGETS | \$28

buttermilk brined | honey sriracha lime
blue cheese crumbles

SMASH BURGER SLIDERS | \$72

beef patty | cheese | caramelized onions
special sauce | pickle

Boards & Platters: Serve 20 people

Priced per plate

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

olive cake | cinnamon rolls
seasonal option | assorted spreads

BUILD YOUR OWN WAFFLE BOARD | \$160

belgian waffle | fruit | assorted toppings
chantilly cream

SALAD BOARD | \$96 *

caesar salad | house salad | garden fresh salad
(+\$20)

MINI YOGURT PARFAITS | \$25 (GF)

greek yogurt | pepita granola
fresh berries | orange honey

BRUSCHETTA | \$28 *

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

DEVEILED STRAWBERRIES | \$24 *

fresh strawberries | whipped cheesecake graham
cracker dusted

BLUEBERRY TOAST * | \$30

whipped ricotta | blueberry compote | basil | honey

ANTIPASTO SKEWERS | \$32 (GF)

fresh mozzarella | italian specialty meat | artichoke
olive | evoo

DONUT SKEWERS | \$24

seasonal fresh fruit | donut holes

FRUIT SKEWERS | \$24 (GF)

chantilly cream

CHICKEN & WAFFLE SKEWERS | \$62

fried chicken | belgian waffle | hot honey

CANDIED BACON BITE SKEWERS | \$24 (GF)

thick cut bacon | candied | skewered

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

Mini Desserts:

2 dozen minimum of each

WHIPPED CHEESECAKE CONES * | \$26 PER DOZEN

LEMON CURD & BLUEBERRY TARTLETS | \$28 PER DOZEN

CHOCOLATE MOUSSE CUPS * | \$28 PER DOZEN

FRESH FRUIT TARTS * | \$28 PER DOZEN

STRAWBERRY SHORTIE-CAKES | \$28 PER DOZEN

DONUT HOLE KABOBS | \$22 PER DOZEN

ADD FRUIT | \$25 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

3 courses - \$37pp | 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

whipped butter | maple syrup or berry compote

EGGS BENEDICT | +\$4PP

english muffin | canadian bacon
poached egg | hollandaise sauce

CHICKEN BREAST *

fried with hot honey
OR grilled with citrus herb gravy

QUICHE | +\$4PP

pastry crust | whipped eggs | seasonal selection

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

(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 - Brunch Menu

3 courses - \$42 per person | 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**

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

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

Open Bar Packages

A MORNING TOAST

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

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

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

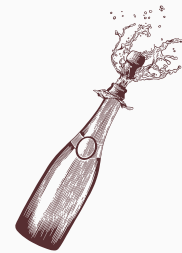
2 SPECIALTY COCKTAILS
house choice | rotating

Cocktail 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



**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**

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