

# Events



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

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## *For Event Inquiries*

Melissa Gregory

Event Coordinator

215.435.0512

[mgregory@voracioushg.com](mailto:mgregory@voracioushg.com)





## Room Rentals

Indoor & Outdoor rental options

### Indoor Events



#### Lounge Area

18-30 Guests  
Seated or Cocktail/Stations



#### Dining Room

30-60 Guests  
Seated or Cocktail/Stations



#### Bar & Cocktail Area

10-60 Guests\*  
Cocktail/Stations only

### Full Inside Buyout

80-150 cocktail/stations only

### Outdoor Events



#### Outside Bar

10-20 Guests  
Cocktail/Stations Only



#### Pit Area

30-80 Guests  
Cocktail/Stations Only



#### Patio Area

10-100 Guests\*  
Cocktail/Stations Only

### Full Outside Buyout

Ask Event Coordinator for pricing...

## *Brunch Bites & Small Plates:*

Priced per dozen | 2 dozen minimum of each

### *Appetizers:*

2 doz minimum of each

BEET & GOAT CHEESE SKEWERS | \$28  
roasted beet | goat cheese | pistachio crumble

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

MOZZARELLA SKEWERS | \$26  
tomato | basil | buffalo mozzarella  
balsamic glaze

SHRIMP CEVICHE CUPS | \$40  
chilled shrimp | mango | lime | cilantro

CHEESESTEAK EGGROLL | \$30  
shaved beef | american cheese  
caramelized onions

MINI QUICHE LORRAINE | \$60  
pastry shell | whipped eggs  
bacon | gruyere | kale

TUNA TARTARE WONTON | \$42  
ahi tuna | avocado | lime | wonton | evoo

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 | \$25  
greek yogurt | pepita granola  
fresh berries | orange honey

BRUSCHETTA | \$28  
baguette | ripe tomato | basil  
buffalo mozzarella | balsamic glaze

DEVEILED STRAWBERRIES | \$24  
fresh strawberries | whipped cheesecake graham  
cracker dusted

FRUIT SALAD CONES | \$36  
assorted fresh fruit | mixed berries | waffle cone | honey

ANTIPASTO SKEWERS | \$32  
fresh mozzarella | italian specialty meat | artichoke  
olive | evoo

SALMON BAGEL BITES | \$60  
mini bagel | smoked salmon  
dill & lemon zest cream cheese | red onion

DONUT SKEWERS | \$24  
seasonal fresh fruit | donut holes

FRUIT SKEWERS | \$24  
seasonal fresh fruit | sweetened cream cheese

CHICKEN & WAFFLE SKEWERS | \$41  
fried chicken | belgian waffle | hot honey

CANDIED BACON BITE SKEWERS | \$24  
thick cut bacon | candied | skewered

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### *Platters: Serve 20-25 people*

Priced per plate

HUMMUS PLATTER | \$87  
seasonal flavor | toasted sesame | crudité | pita  
half platter | \$45

SMOKED SALMON PLATTER | \$120  
mini bagels | dill & lemon zest cream cheese  
red onion | capers

DAISY NUGGETS | \$125  
buttermilk marinated chicken  
sriracha lime | blue cheese

FRESH FRUIT BOARD | \$120  
assorted fruit | melon | berry | sweetened cream cheese

CHEF'S PASTRY BASKET | \$85  
olive cake | cinnamon rolls  
seasonal option | assorted spreads

BUILD YOUR OWN WAFFLE BOARD | \$160  
belgian waffle | fruit | assorted toppings | whipped cream

YOGURT PARFAIT | \$120  
greek yogurt | pepita granola | mixed berry | honey drizzle

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### *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

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### *Mini Desserts:*

2 dozen minimum of each

WHIPPED CHEESECAKE CUPS | \$26 PER DOZEN

CHOCOLATE MOUSSE SHOOTER | \$25 PER DOZEN

STRAWBERRY SHORTIE-CAKES | \$28 PER DOZEN

FRESH FRUIT TARTLETS | \$25 PER DOZEN

DONUT HOLE KABOBS | \$22 PER DOZEN  
ADD FRUIT \$25 PER DOZEN

## Family Style or Brunch Buffet Menu

2 course - \$32 pp | 3 course - \$37pp | 4 course - \$46 pp  
Add Pastry Basket- olive cake | cinnamon rolls | seasonal option | \$3 per person

### 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

baguette | ripe tomato | fresh mozzarella  
basil | evoo | balsamic glaze

#### HUMMUS

tahini | garlic | toasted chickpeas  
smoked paprika | pita | crudité

#### YOGURT PARFAIT

greek yogurt | house-made pepita granola  
fresh fruit | honey drizzle

### Salads:

Select 1 | Table Share following Starters

#### HOUSE

mixed greens | cherry tomato | red onions  
avocado | balsamic vinaigrette

#### CAESAR

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

#### GARDEN FRESH

watercress | arugula | romaine | celery  
green beans | edamame | cucumber  
candied hazelnut | avocado | sherry vinaigrette

### Sides:

#### LYONNAISE POTATOES

poached | russet potatoes  
clarified butter | fine herbs

#### SELECT 1

CANADIAN BACON  
SAUSAGE LINKS  
THICK CUT BACON

### Mains:

Select 3 | Table Share

#### SCRAMBLED EGGS

fresh cracked | light | fluffy

#### FRENCH TOAST

bourbon glazed apples | crème anglaise

#### NORTH ATLANTIC SALMON | +\$6PP

seared | lemon

#### AVOCADO TOAST

multigrain | smashed 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

### Detroit Style Pizza:

#### 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

### Dessert:

Table Share

CHEF SELECTION OF MINI DESSERTS

### Alcohol:

CONSUMPTION BASIS

BUBBLY BAR

OPEN BAR PACKAGE



## Plated - Brunch Menu

3 course \$42 per person | 4 course \$48 per person

### Starters:

Select 2 | Table Share

#### DAISY NUGGETS

buttermilk marinated chicken | sriracha lime  
blue cheese crumble

#### MINI AVOCADO TOASTS

multigrain | smashed avocado  
everything bagel seasoning

#### BRUSCHETTA

baguette | ripe tomato | fresh mozzarella  
basil | evoo | balsamic glaze

#### HUMMUS

tahini | garlic | toasted chickpeas  
smoked paprika | pita | crudité

#### CHEESESTEAK EGGROLLS

shaved sirloin | american cheese | caramelized  
onion | hand rolled

### Salads:

Choose 2: Plated

#### CAESAR

chopped romaine | parmesan | toasted panko  
pink peppercorn caesar dressing

#### GARDEN FRESH

watercress | arugula | romaine | celery  
green beans | edamame | cucumber  
candied hazelnut | avocado | sherry vinaigrette

#### YOGURT PARFAIT

greek yogurt | house-made pepita granola  
fresh fruit | honey drizzle

#### HOUSE

mixed greens | carrot | cucumber | red onion  
ripe tomatoes | balsamic vinaigrette

### Dessert:

Choose 2 OR

Table Share Chef Selection of Mini Desserts

#### DBC | DEATH BY CHOCOLATE

dark chocolate cake | dark chocolate mousse |  
ganache | chocolate crumble bailey's cream

#### BANOFFEE

brown butter cake | dulce de leche | honey & salt  
crisps | chantilly cream

#### STRAWBERRY CHEESECAKE

sour cream cheesecake | brown butter graham  
cracker | strawberry confit

### Mains:

Choose 4 | Plated

#### AVOCADO TOAST

multigrain | smashed avocado | sunny egg  
everything bagel seasoning

#### CHOICE OF SPECIALTY SALAD | GRILLED CHICKEN

#### CROQUE MONSIEUR

snowflake toast | cheese bechamel  
sunny egg | chives

#### BRUNCH BURGER

4 oz patty | cheddar cheese  
caramelized onions | sunny egg | bacon  
\*limited modifications

#### SHRIMP & GRITS | +\$4PP

jumbo shrimp | white georgia grits  
shrimp sofrito reduction

#### FRENCH TOAST

brioche | vanilla | bourbon glazed apples  
crème anglaise | chantilly crème

#### EGGS BENEDICT | +\$5PP

english muffin | hollandaise  
choice of: canadian bacon or spinach

#### QUICHE LORRAINE | +\$3PP

whipped eggs | bacon | gruyere  
kale | fines herbs | pastry crust

### Detroit Style Pizza:

#### 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

#### SEASONAL

chef selection of fresh and seasonal flavors

### Alcohol:

#### CONSUMPTION BASIS

#### BUBBLY BAR

#### OPEN BAR PACKAGE

## Open Bar Package

Priced per person | 2hr | 3hr  
Does not include shots, doubles or backing up drinks

### Standard House Package:

\$30 | \$40

DOMESTIC BEERS  
bottle | can | draft | changes seasonally

SELECT WINE BY THE GLASS  
house choice to include at least  
1 white, 1 red, 1 rose, 1 sparkling

HOUSE SPIRITS  
vodka, gin, rum, tequila,  
whiskey, bourbon, rye  
\*does not include shots or doubles\*

BOTTOMLESS MIMOSAS

### Bubbly Bar Package:

\$30 | \$40

BOTTOMLESS MIMOSA & CHAMPAGNE  
assorted juices  
fresh fruit accompaniments

### Brunch Bar Package:

\$30 | \$45

SELECT WINE BY THE GLASS  
white, red, rose & sparkling

SELTZERS  
seasonal selection

BOTTOMLESS MIMOSAS

### Level Up Package:

\$35 | \$48

EVERYTHING INCLUDED IN  
STANDARD HOUSE PACKAGE

DOMESTIC AND IMPORTED BEERS  
bottle | can | draft | changes seasonally

SELECT WINE BY THE GLASS  
house choice to include at least  
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  
Citron | Stateside | Stoli | Tito's

GIN  
Beefeater | Bombay  
Revivalist | Tangueray

RUM  
Bacardi | Captain Morgan  
Goslings Malibu | Mt Gay

TEQUILA  
El Mayor Blanco | Exotica Blanco | Exotica  
Reposado | Granja Mezcal

BOURBON, WHISKEY & RYE  
Buffalo Trace | Bulleit | Crown Royal  
Dickel | 4 Roses | Jameson | Jack Daniels  
Makers Mark Rittenhouse | Seagram's

2 SPECIALTY COCKTAILS | house choice

### Additional:

ULTRA-PREMIUM SPIRITS ARE AVAILABLE  
BASED ON CONSUMPTION.  
CONSUMPTION BAR ALSO AVAILABLE.

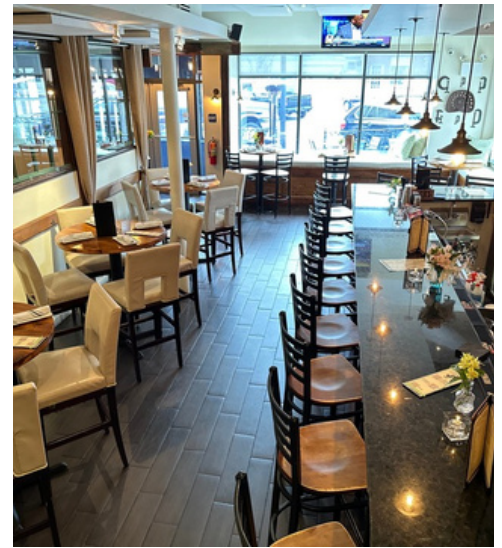




**THE GOAT'S BEARD  
MANAYUNK**

**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 | THEGOATSBEPARDPHILLY.COM**

**mgregory@voracioushg.com**





**CLICK HERE TO INQUIRE  
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