
BLUE
BOAR
PUB



EVENTS BROCHURE

Q2 2025

Welcome to Blue Boar

A modern take on the classic London pub—at heart,
a true '**local**' in iconic Westminster.

For a more casual yet equally delightful dining experience, Blue Boar Pub provides
a comfortable and relaxed atmosphere reminiscent of a traditional London pub,
but with a modern twist. This award-winning pub offers a menu that focuses on classic
British comfort food elevated by the finest seasonal ingredients.



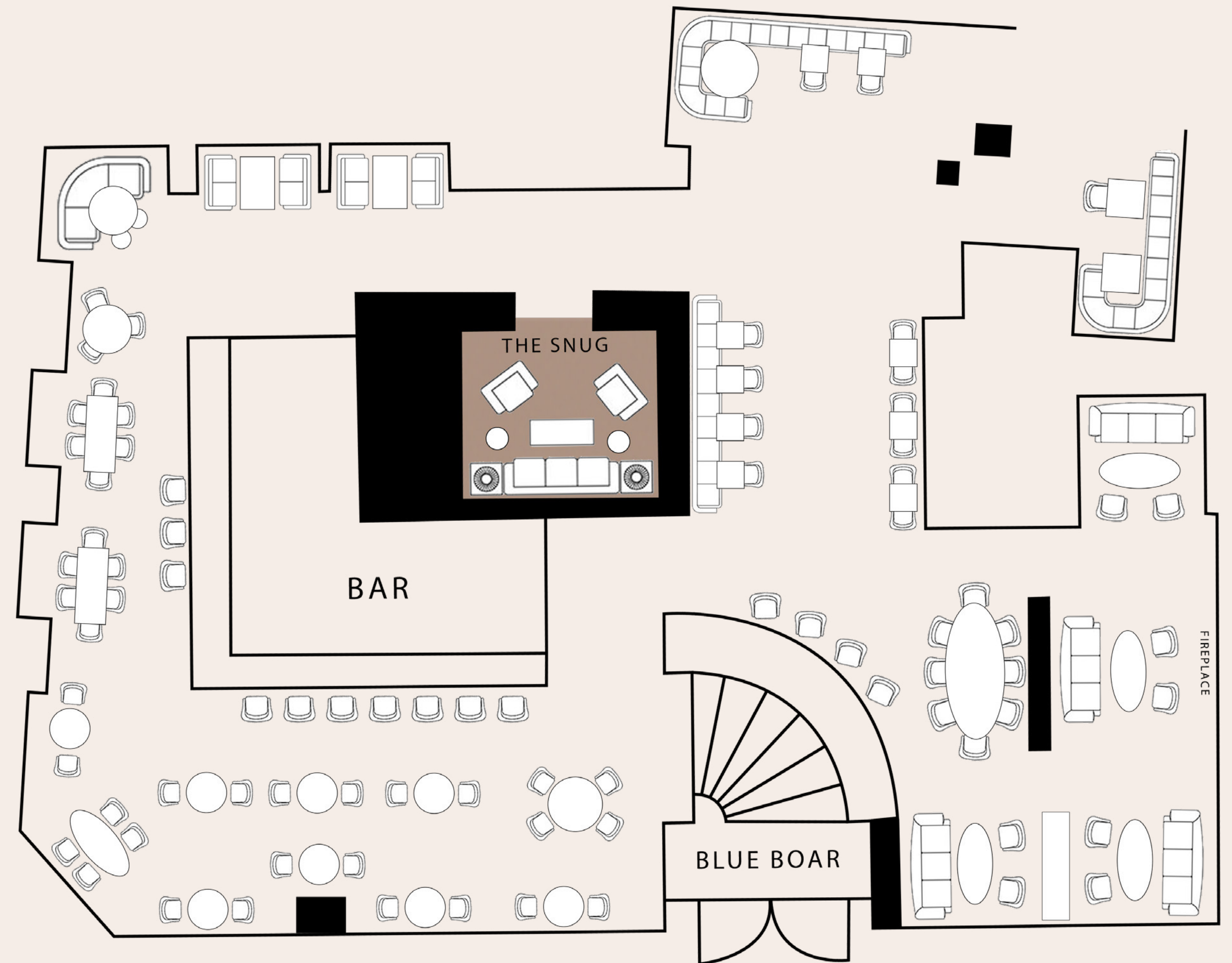
EXPLORE THE RICH HISTORY OF BLUE BOAR & FLOOR PLAN

Located within Conrad London St. James, Blue Boar Pub is a contemporary yet historically rich establishment in Westminster, deeply connected to London's political past.

Located in Queen Anne's Chambers, it has housed The Brewers' Society and the Treasury Solicitor.

Situated near the site of Emmeline Pankhurst's protests and the House of Parliament, the pub features its very own House of Commons Division Bell. Artworks and design are inspired by local political history, with furniture colours representing the House of Commons in green and the House of Lords in red.

Today, Blue Boar is a well-loved local pub that blends heritage with modern British dining.



Existing setup of
Blue Boar

EVENTS , PRIVATE HIRE & DRINKS RECEPTION

Blue Boar Pub provides the ideal setting for creating unforgettable memories with family, friends, colleagues, or for celebrating office milestones. Whether you're hosting a casual get-together, a formal event, or a special celebration, our pub offers a welcoming atmosphere to suit your occasion.

With the capacity to accommodate up to **220 guests** for exclusive hire, Blue Boar Pub ensures an intimate and private environment for your event, allowing you to enjoy the space to its fullest.

For a more detailed view of the semi-private hire layout options, please refer to page 16.



The Snug

Tucked away from the outside world, our exclusive private drinking room is a discreet den featuring low lighting, sumptuous leather sofas, and a relaxed décor, where guests can enjoy private table service from our stellar team.

The room comfortably accommodates up to 6 guests for seating or up to 10 guests for a drinks reception.



Features

WiFi
Cloakroom
Air conditioning

Personalised menus
Sommelier wine recommendations & pairings to set menu

Step-free access is available through
the Conrad London St. James entrance.





Set Menu

STARTERS

CORONATION CHICKEN SCOTCH EGG
Golden raisin and apricot chutney
£10

BLUE BOAR SAUSAGE ROLL
Oxford sauce
£12

CHILLI SALTED CRISPY SQUID
Royale sauce
£14

MAINS

BEER BATTERED CORNISH COD
Thick cut chips, crushed peas & chip shop curry sauce
£28

LAKE DISTRICT FARMERS DIRTY BURGER
Brioche bun, maple streaky bacon, burger sauce,
smoked Applewood cheese
£24

RUBY MURRAY (V option available)
Chicken or paneer curry with pilaf rice,
paratha, condiments
£24

DESSERTS

RHUBARB AND CUSTARD TRIFLE
£11

TREACLE TART
Clotted cream ice cream and lemon gel
£11

STICKY TOFFEE PUDDING
Vanilla ice cream
£11

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Bowl-Style Selection

SNACK £8

CHILLI SALTED CRISPY SQUID
Sauce royal

BREADED KING OYSTER MUSHROOMS (V)
Parmesan & egg mayo

CORONATION CHICKEN SCOTCH EGG
Golden raisin and apricot chutney

BBP SAUSAGE ROLL
Oxford sauce

TRIPLE COOKED CHIPS (VG)
pickled walnut ketchup

MINI BOWL FOOD £12

BEER BATTERED CORNISH COD
Thick cut chips, crushed peas & chip shop curry sauce

CORNFED CHICKEN
Creamed leeks, whipped potato, tarragon,
green peppercorn & mushroom sauce, crisp puff pastry

RUBY MURRAY (V opt)
Chicken or paneer curry with pilaf rice, paratha

BBP DIRTY BURGER
Potato bun, maple streaky bacon, balsamic onions,
smoked Applewood cheddar

BEYOND MEAT BURGER (VG)
Red cabbage slaw, onion rings, gherkins,
smoked Applewood vegan cheese

MINI PUDDINGS £8

RHUBARB & CUSTARD TRIFLE

TREACLE TART
Clotted cream ice cream

STICKY TOFFEE PUDDING
Vanilla ice cream

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Canapés Selection

Dirty Slider, Mini Dirty Burger, Maple Cured, Bacon & Smoked Applewood	Sundried Tomato, Mozzarella Arranchini, Toasted Almonds, Saffron & Red Pesto Crème Fraîche
~	~
Seared Scottish Scallops, Mushy Peas & Crisp English Bacon	Mild Curry Spiced Panko Chicken & Katsu Dipping Sauce
~	~
Confit Duck Leg Croquette & Caramelised Peach Puree	Ox Cheek Beignet, Tarragon & Grain Mustard Mayonnaise
~	~
Beer Battered Cod Bites, Skinny Fries, Kewpie Tartar & Lemon	Thai Inspired Salmon Cakes, Coriander, Soy Chilli Garlic & Dipping Sauce
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Pigs in Blankets, Honey & Toasted Sesame Glaze	

Canapé Options:

4 pieces – £30 per guest | 6 pieces – £35 per guest | 8 pieces – £40 per guest

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Drinks Packages

SILVER PACKAGE – £390

Prosecco Superiore Brut – 3 Bottles
House White Wine – 1 Bottle
House Red Wine – 1 Bottle
Beer (Lager / IPA / Cider) – 20 Bottles

GOLD PACKAGE – £740

Prosecco Superiore Brut – 4 Bottles
House White Wine – 3 Bottles
House Red Wine – 3 Bottles
Beer (Lager / IPA / Cider) – 40 Bottles

PLATINUM PACKAGE – £1000

Prosecco – 7 Bottles
House White Wine – 3 Bottles
House Red Wine – 3 Bottles
Beer (Lager / IPA / Cider) – 40 Bottles

SPARKLING PACKAGE – £220

Bolla Prosecco Superiore Brut – 4 Bottles

LUX SPARKLING PACKAGE – £430
Ayala Brut Majeur NV – 4 Bottles

WINE PACKAGE – £170

House White Wine – 2 Bottles
House Red Wine – 2 Bottles

BEER PACKAGE – £140
Beer (Lager / IPA / Cider) – 20 Bottles

LARGE BEER PACKAGE – £270
Beer (Lager / IPA / Cider) – 40 Bottles

We are pleased to offer the flexibility to tailor drinks packages to your specific requirements or design bespoke options for a truly exceptional dining experience.

All prices are per bottle and inclusive of V.A.T. at current rate.

Sunday Roast Group Bookings

Gather your loved ones and make Sundays special at Blue Boar Pub with our Sunday Roast—perfect for family dinners or memorable celebrations.

Served in the warm and welcoming surroundings of our pub, our roasts feature the finest British ingredients, from succulent meats to golden roast potatoes and seasonal vegetables, all accompanied by rich gravy and traditional Yorkshire puddings.

Whether you're marking a special occasion or simply enjoying quality time together, our Sunday Roast experience brings a touch of tradition and comfort to every gathering.



Sunday Roast

Our premium cuts, recognised as class leaders, are defined by exceptional breed, a nutrient-rich diet, and a meticulous ageing process, and are carefully selected for their superior quality. All our Sunday roasts are served with Yorkshire pudding, roasted potatoes, roasted carrots and parsnips, and seasonal greens.

RUMP OF BEEF, ANGUS, GRASS FED, 28 DAYS DRY AGED, SALT BRINED £31.00
Red wine and bone marrow sauce (1320 kcal)

LAMB RUMP, DORSET BREED, PASTURE FED, SALT BRINED £31.00
Rosemary and redcurrant sauce (1180 kcal)

CHICKEN BREAST, GRAIN FED FREE RANGE, SALT BRINED £30.00
Lemon and thyme seasoned, red wine sauce (757 kcal)

ROASTED WHITE ONION AND GOATS CHEESE TART (V) £21.00
Black garlic jus (560 kcal)

GLOUCESTER OLD SPOT 'PORCHETTA', SALT BRINED £31.00
Fennel, rosemary and garlic rubbed (1180 kcal)

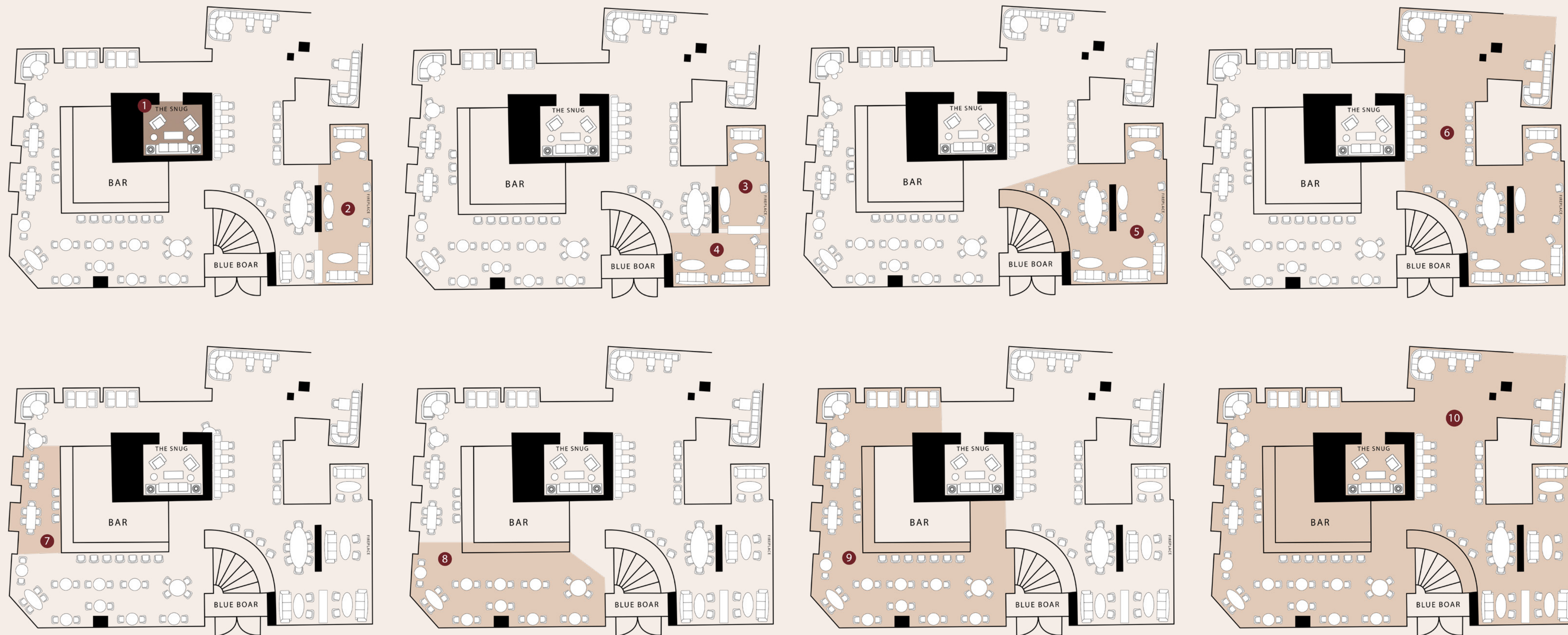
BLUE BOAR'S SPECIAL DUO OF ROASTS £39.00
Your choice of two meats

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish



Semi-Private Areas



Setup 1 - The Snug: Up to 6 guests seated or up to 10 guests for drinks reception | Setup 2: Up to 30 guests | Setup 3 & 4: Up to 20 guests each | Setup 5: Up to 50 guests

Setup 6: Up to 100 guests Setup 7: Up to 20 guests | Setup 8: Up to 50 guests | Setup 9: Up to 100 guests | Setup 10 - Exclusive Hire: Up to 220 guests

All mentioned areas will feature a mix of seated and standing spaces.

Terms & Conditions

OVERVIEW

Our Terms & Conditions outline the essential policies and procedures for booking and hosting events with us. They cover key aspects such as minimum spend requirements, booking confirmations, menu selections, equipment use, dietary needs, final guest numbers, and cancellation policies.

MINIMUM SPEND

We offer a variety of elegant sections tailored to different group sizes, ensuring a bespoke experience. Minimum spends are allocated based on the day of the week, time of day, and the chosen section/capacity. Our minimum spends are inclusive of food, beverage and VAT, and only exclude a discretionary service charge of 12.5%.

CONFIRMATION & DEPOSIT

The agreed minimum spend will be used as a deposit. If the whole minimum spend cannot be settled as a deposit, then two payments of 50% of the minimum spend will be settled prior to arrival. The first payment will be used as an initial deposit to hold and confirm the space, and the second payment will be taken 10 days prior to the event date. In order to confirm any booking, a secure link to upload card details must be completed. Upon receipt of the card details, if there is no depository payment, the card on file will be liable for any cancellation fees.

CANCELLATION

Once a booking has been confirmed, the event may be cancelled with at least 10 days' notice of the due date at no charge. In case of cancellation with less than 10 days' notice, 50% of the deposit will be forfeited. If the cancellation is made with less than 7 days' notice, 100% of the deposit will be forfeited.

EQUIPMENT, DECORATIONS & AUDIO VISUAL EQUIPMENT

Blue Boar must be informed upon confirmation of booking of any equipment, music, decorations, or other entertainment the Client may wish to have in the room, and any decisions regarding said entertainment will be at our discretion and subject to licensing laws. Audio Visual equipment is subject to a standard fee, which will vary depending on the extent of the requirements and whether external hire is necessary. Pricing includes VAT but excludes service charge.

MENUS & WINE LIST

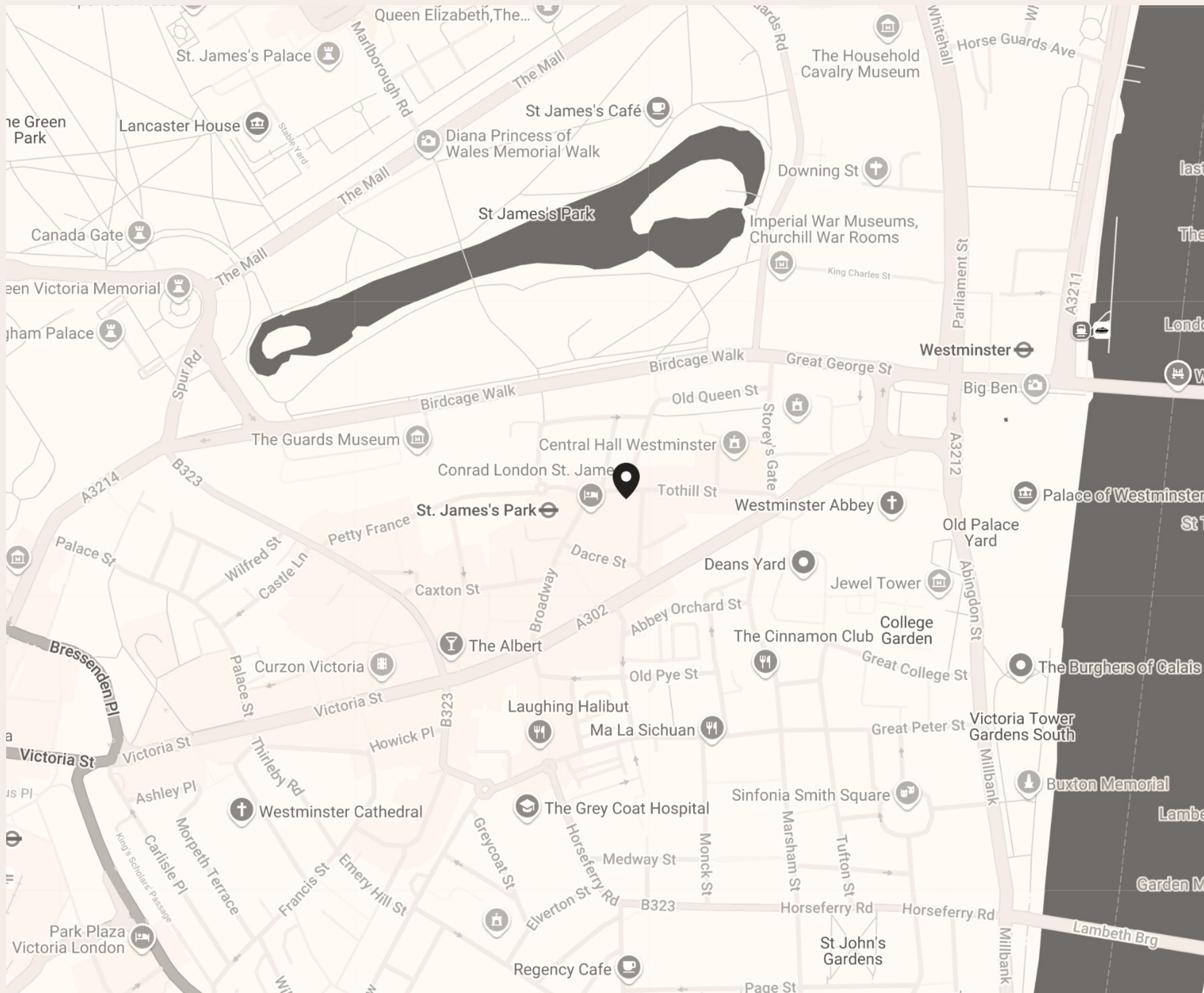
To ensure the best possible experience, we kindly request that all menu choices be received at least 10 days in advance of the event. If menu choices are not received by this time, we cannot guarantee the availability of your selected items.

DIETARIES

Ideally, dietary requirements or allergies should be received at the time of menu choices. However, we can accommodate these if received by the Wednesday of the week before the event. We will do our best to accommodate all requests.

FINAL NUMBERS

Final guest numbers must be confirmed at least 7 days before the event. After this point, the confirmed number of guests will be charged the full menu price on the day. We will do our best to accommodate any additional guests, but we cannot guarantee availability.



Location & Opening Times

Located just a short walk from the city's most iconic landmarks:

- St James's Park (2 min walk)
- Westminster Abbey (2 min walk)
- The Palace of Westminster & Big Ben (5 min walk)
- Buckingham Palace (8 min walk)
- London Eye (15 min walk)

Nearest Underground Stations:

- St. James's Park Station (1 min walk)
- Westminster Station (7 min walk)
- Victoria Station (10 min walk)

Nearest Parking Station:

Address: Q-Park Victoria, Horseferry Road, Arneway Street. London SW1P 2TX

Blue Boar Address:

45 Tothill Street | Westminster | London | SW1H 9LQ

Blue Boar Opening Times:

Monday – Sunday | 12.00pm – 11.00pm
Sunday Roast Served on Sundays | 12.00pm – 10.00pm

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Our knowledgeable team would be delighted to provide a tailored quote for your event.
For more details or to make a booking for an event or private dining please contact us on:

Reservations@BlueBoarLondon.com

www.blueboarlondon.com