BOXCAR

Private Events

events@boxcar.co.uk

A corner of London to call your own

With its floor-to-ceiling windows, all-day energy and easy Connaught Village setting, Boxcar Hyde Park makes for a relaxed and versatile private hire venue.

Perfect for everything from candlelit dinners and wedding drinks to corporate breakfasts and brand launches, the space moves easily between daytime bakery charm and evening dining atmosphere.

Take a look around

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Events at Boxcar

RECEPTIONS

For standing receptions we can host up to 100 guests, where breakfast pastries and coffees, or canapés and a curated drinks list have been designed to keep the atmosphere easy and sociable. Its Connaught Village setting and bright interior suit everything from brand launches and Christmas parties to wedding celebrations and corporate get-togethers.

BREAKFASTS

For groups of 8+ join us for your breakfast meeting or event in the buzz of a local neighbourhood bakery, or hire the whole venue for up to 50 guests to enjoy breakfast in the light filled dining room as a peaceful start to your day.

DINNERS

Offering private dining for up to 50 guests, with menus spanning seasonal sharing dishes small plates and plated options all paired with our curated wine list. Whether hosting an intimate wedding breakfast, a client dinner or a private celebration, the space's floor-to-ceiling windows and relaxed atmosphere provide a warm, light-filled setting for seated occasions.

BRAND MOMENTS

With its bright, photogenic interior and floor-to-ceiling windows, Boxcar Hyde Park offers a distinctive backdrop for brand launches and product showcases. The venue's flexible layout allows for branding and styling throughout, while bespoke food and drink menus, from pastries and coffee to canapés and wine, can be shaped around a brand's identity for the day.

DRY HIRE

Available as a dry hire venue, make Boxcar Hyde Park completely your own. An intimate blank canvas that lends itself to all day events, photoshoots and media previews as well as being the perfect choice to host an evening your way, taking over the kitchen and bar and dining room and making it your own.

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Weddings at Boxcar

Boxcar Hyde Park's light-filled space and Connaught Village charm make it a lovely setting for wedding-related celebrations, from engagement drinks to rehearsal dinners and intimate wedding breakfasts. Its floor-to-ceiling windows and relaxed atmosphere suit both daytime gatherings and candlelit evening affairs, with seasonal menus and wine pairings tailored to the occasion, and the events team on hand to manage every detail.

Whilst we're not licensed for ceremonies we can highly recommend the below for you to officially tie the knot! They're all just a short walk or Special Route London Bus ride from Boxcar Hyde Park –

Fitzrovia Chapel | The Old Marylebone Town Hall | Chelsea Town Hall

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Canapés

Smoked salmon blini, dill	6
King prawn scampi, lemon aioli	8
Seared tuna, avocado, sesame, spiced cracker	6
Ham hock terrine, house pickles & crispy shallots	6
Grilled chicken skewer, lemon, garlic, pine nuts gf	6
Dexter beef slider, mature cheddar, tomato relish	6
Sirloin steak & hand-cut chip, béarnaise gf	6
Jerusalem artichoke & black olive tartlet pb	5
Herb crostini, pumpkin hummus, crispy sage pb	4
Avocado, chilli & coriander, chickpea panisse pb	5
Lancaster cheese croquette, truffle aioli v	6
Spiced butternut squash & aubergine skewer, chilli, pesto pb	6
Beetroot & goats cheese toast v	4
Winchester & caramelised red onion, sourdough toast v	6
Spinach & feta pie v	4

[pb] Plant Based [v] Vegetarian [gf] Gluten Free
An optional 12.5% service charge will be added to your bill.

BOXCAR

BOXCAR

£50 Set Menu

A three-course feasting menu
designed to share

Starters *CHOOSE 3 FOR THE TABLE*

Isle of wight tomatoes, balsamic, mozzarella, basil v*
Pressed ham hock terrine, piccalilli, toast
House buttermilk chicken, chilli, miso aioli
Cheese croquettes, harissa ketchup v
Mini caesar salad, bacon, anchovies

Mains *CHOOSE 3 FOR THE TABLE*

Chicken schnitzel, confit tomato, rocket & parmesan
Wild mushroom risotto, truffle, tarragon, parmesan crisp pb
Baked gnocchi, herb pesto, pecorino, garden herbs v
Squash, feta & spinach pie, mustard sauce v*
Baked cod fillet, herb crust, lemon butter sauce

Sides *CHOOSE 2 FOR THE TABLE*

Grilled broccoli, chilli, almonds v / gf / n
Buttered cabbage, chervil v / gf
Roasted squash, sage, hot honey v / gf
Mixed herb salad, mustard dressing pb / gf
Roasted root vegetables, tarragon butter gf
Green beans, confit shallots gf

Desserts *CHOOSE 1 - SERVED FOR ALL*

Raspberry creme brulee v
Wild berry posset, shortbread biscuits v
Chocolate brownie, pecans, clotted cream v / n
Valrhona chocolate tart, clotted creme chantilly v

[pb] Plant based [v] Vegetarian [*] Plant based on request
An optional 13.5% service charge will be added to your bill

Sides remain for the table to share on both styles of dining - individual & sharing
Additional sides can be pre ordered - £7 per dish

This menu can be taken for individual pre order.
If dining in this style, the host is to select a maximum of 3 dishes per course (starters/mains) and 1 dessert for the group.
Guests can then choose from this reduced menu selection.

BOXCAR

£65 Set Menu

A three-course feasting menu
designed to share

Starters *CHOOSE 3 FOR THE TABLE*

Stracciatella, hot honey truffle, sourdough crackers v*
Isle of wight tomatoes, balsamic, mozzarella, basil v*
Suffolk charcuterie, house pickles, sourdough toast
Pressed ham hock terrine, piccalilli, toast
House buttermilk chicken, chilli, miso aioli
Cheese croquettes, harissa ketchup v
Mini caesar salad, bacon, anchovies

Mains *CHOOSE 3 FOR THE TABLE*

Chicken schnitzel, confit tomato, rocket & parmesan
Wild mushroom risotto, truffle, tarragon, parmesan crisp pb
Baked gnocchi, herb pesto, pecorino, garden herbs v
Squash, feta & spinach pie, mustard sauce v*
Baked cod fillet, herb crust, lemon butter sauce
Roasted bream fillet, tomato & olive dressing gf

Sides *CHOOSE 2 FOR THE TABLE*

Grilled broccoli, chilli, almonds v / gf / n
Buttered cabbage, chervil v / gf
Roasted squash, sage, hot honey v / gf
Mixed herb salad, mustard dressing pb / gf
Roasted root vegetables, tarragon butter gf
Green beans, confit shallots gf

Desserts *CHOOSE 1 - SERVED FOR ALL*

Raspberry creme brulee v
Wild berry posset, shortbread biscuits v
Chocolate brownie, pecans, clotted cream v / n
Valrhona chocolate tart, clotted creme chantilly v
British cheese board, apple chutney, crackers

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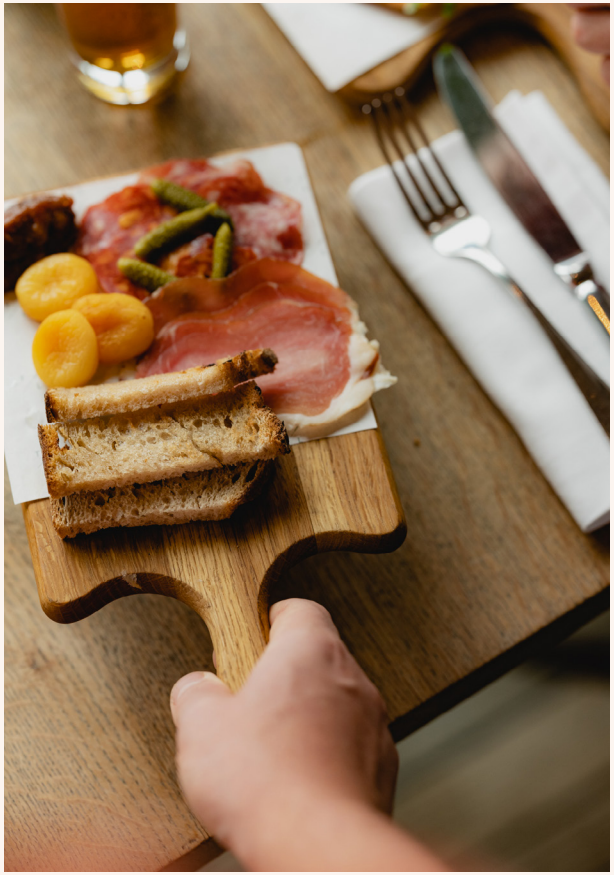

BOXCAR

£85 Set Menu

A three-course feasting menu
designed to share

Starters *CHOOSE 3 FOR THE TABLE*

Seabass crudo, lime, chilli, soya gf
Stracciatella, hot honey truffle, sourdough crackers v*
Cured cornish salmon, pickled cucumbers gf / df
Fried prawn scampi, tartar sauce
Isle of wight tomatoes, balsamic, mozzarella, basil v*
Suffolk charcuterie, house pickles, sourdough toast
Pressed ham hock terrine, piccalilli, toast
House buttermilk chicken, chilli, miso aioli
Cheese croquettes, harissa ketchup v
Mini caesar salad, bacon, anchovies

Mains *CHOOSE 3 FOR THE TABLE*

Chicken schnitzel, confit tomato, rocket & parmesan
Wild mushroom risotto, truffle, tarragon, parmesan crisp pb
Baked gnocchi, herb pesto, pecorino, garden herbs v
Squash, feta & spinach pie, mustard sauce v*
Baked cod fillet, herb crust, lemon butter sauce
Roasted bream fillet, tomato & olive dressing gf
Cote de boeuf, peppercorn sauce, triple cooked chips gf
Fillet steak, truffle bearnaise gf

Sides *CHOOSE 2 FOR THE TABLE*

Grilled broccoli, chilli, almonds v / gf / n
Buttered cabbage, chervil v / gf
Roasted squash, sage, hot honey v / gf
Mixed herb salad, mustard dressing pb / gf
Roasted root vegetables, tarragon butter gf
Green beans, confit shallots gf

Desserts *CHOOSE 1 - SERVED FOR ALL*

Raspberry creme brulee v
Wild berry posset, shortbread biscuits v
Chocolate brownie, pecans, clotted cream v / n
Valrhona chocolate tart, clotted creme chantilly v
British cheese board, apple chutney, crackers

[pb] Plant based [v] Vegetarian [*] Plant based on request
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Boxcar Marylebone

A neighbourhood gem with real character.
Perfect for standing receptions, private events
and brand moments

Offering a sun-drenched terrace in the summer and a cosy interior in the colder months, Boxcar Marylebone is the perfect spot for your event, whether you're looking for al fresco sophistication or something more intimate. When you have a celebration worth remembering, we're ready for you.

Wyndham Place, Marylebone

FAQs

HOW DOES THE PRICING WORK?

For the majority of our events, receptions and seated meals, we work on a minimum spend basis rather than a venue hire. We also offer a dry hire option for Boxcar Hyde Park.

WHAT HAPPENS ONCE WE'VE CONFIRMED?

If it's not a dry hire event we will share our menu options with you and work with you to find the best option for your event. For all event types we will share our suggested supplier list with you, these are just suggestions however they have all worked with us at our venues and know the ins and outs of what they can do to really make your event 'pop'.

VIEW SUPPLIERS LIST

IS THERE PARKING?

There is no dedicated parking Boxcar Hyde Park for events, however there are carparks close-by that are available for public use.

ARE YOU ACCESSIBLE?

We have a ramp that we can install which makes the venue fully accessible for any mobility impaired guests.

HOW LATE CAN WE PARTY?

Monday to Saturday we can keep the party going until 22:30, on Sundays we ask that your event comes to an end by 21:30 for our neighbour's sakes. There is always the potential to request a TENS license but this is not guaranteed.

Get in touch.

If you are planning an event and think Boxcar could be the perfect fit, get in touch! We're more than happy to answer any questions you may have.

Looking forward to hearing from you.

07927 534 543 | 07851 114 649

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Thank you.

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