

*archie*s

FOOD EXPERIENCES

## ABOUT ARCHIES

Archies is a modern British catering company creating bold, seasonal food for weddings across London and the Home Counties.

Not fussy, not formal, we're all about plentiful plates, punchy flavour, and heartfelt, social dining. Every wedding menu is built around quality British ingredients and confident cooking, served in a way that feels relaxed, generous, and full of joy.

Whether it's a grand gathering or an intimate garden celebration, Archies brings the atmosphere. Think warm service, a touch of romance, and food your guests will remember long after the last dance.

Bold flavours.  
Plentiful plates.  
Unforgettable  
weddings.

# archies

## A NOTE FROM WILLIAM

## A NOTE FROM WILL

I founded Archie's in 2008. Today, we deliver exceptional catering and event services for weddings, corporate functions, and private gatherings across London and the Home Counties.

Driven by passion, energy, and a love of food, we craft modern British menus that reflect the seasons, showcasing locally sourced ingredients.

Our team of dedicated chefs and event managers will ensure that every plate is beautifully presented and every event is planned with precision.

Whatever the occasion, we will create a menu beyond your expectations.

A handwritten signature in black ink, appearing to read 'W. L.', is placed on a light-colored rectangular background.







We bring unforgettable wedding experiences to life through **exceptional catering and meticulous planning**. Whether it's an intimate ceremony, a grand marquee reception, or a weekend-long celebration, our team ensures that every detail is crafted to perfection.

#### **Personal Catering Experience**

Our menus are tailored to your vision, featuring seasonal, sustainable ingredients and creative flavours.

#### **Seamless Event Planning**

We go beyond catering, our expert planners work closely with you to coordinate every aspect of your event, ensuring an enjoyable experience from start to finish.

#### **Sustainability at Our Core**

Sustainability is at the heart of everything we do. We prioritise zero-waste practices and responsible sourcing.

#### **Exceptional Venues**

Whether you're looking for a historic backdrop, a riverside setting, or a unique space, we'll find the perfect location for your occasion.

# WEDDINGS WITH ARCHIES

“A huge thanks to the whole Archie’s team we honestly had the best day. Tara and William played a huge part in helping us get it right. The food was wonderful and we’ve had so much nice feedback from all of our guests so thank you to Georgie as well. The staff were all brilliant and Chaz and I felt very looked after.”

**Helena and  
Charles, Wedding  
at Cowdray**







“We had the best day, it was absolutely perfect and you guys were a huge part of it- thank you so much!!!! We had tons of compliments on the food (quality and quantity!) and it was as good as we remembered from our tasting. Your team worked so hard and we are so grateful.”

**Jess and Mike,  
Wedding at  
Winchester House**



## HOW WE PLAN



You will be assigned an Event Manager, who will work alongside you on the event journey.



We will then create your event proposal. Taking into account your requirements and budget.



Once the proposal has been approved, all of the planning details will be overseen by your Event Manager.



Beyond our catering services, your Event Manager can also oversee event production, styling and staffing.



Your Event Manager will ensure a seamless end-to-end event experience.

# PLANNING WITH ARCHIES



# archie's

## MENU

Buttermilk fried chicken burger  
Honey miso glaze, pickled chilli slaw, mini  
brioche buns

Croquette of slow-cooked shin of beef  
Black garlic aioli

Chargrilled sourdough toast with Lardo  
Rosemary & honey

Duck sausage rolls  
Apricot and chipotle ketchup

Dorset crab crumpet  
Sorrel leaf

Sesame-coated prawn bonbon  
Sweet chilli jam

Smoked haddock and cod croquette  
Caper tartare, salt and vinegar spray

Smoked salmon bellini  
Pickled beets and vodka crème fraîche

Cornish crab  
Crispy wonton cup, lemongrass and peanut  
dressing

Pan con tomate  
English vine tomatoes and extra virgin olive oil

Cacio pepe arancini

Courgette tumbleweed  
Whipped ricotta, spicy honey

Chargrilled sourdough toast with tapenade  
Crispy capers and grated parmesan





Braised beef short rib  
Creamy mash and salsa verde

Chargrilled pork tenderloin  
Castelluccio lentils with vegetable nage and  
red pepper parsley salsa

Shredded five spice duck  
Crunchy rainbow sesame slaw, citrus ponzu  
dressing

Tandoori fish  
Wasabi mash and watercress

Crispy prawn sesame boas

Poached salmon  
Peas à la Française

Zaatar aubergine  
Courgette, labneh, chickpea and red pepper  
salsa

Turmeric yellow split pea dhal  
Crispy chickpeas, salsa verde, green chili

Oricette  
Pumpkin, sage and Lincolnshire Poacher

Artichoke and parsley tortellini  
Lemon butter sauce, wild rocket

# plated starter

## THE ARCHIES MENU

Antipasti sharing platter

Smoked ham hock and chicken terrine  
Pickled vegetables, tonka bean mayonnaise,  
tarragon oil

Pear, parma ham and Beauvau cheese salad  
Lemon zest and olive oil

Pastrami cured salmon  
Kohlrabi and fennel slaw

Burrata  
Blanched Swiss chard with lemon and chilli oil  
dressing

Beetroot tartare  
Shallots and capers served with fried  
sourdough toast

Chicken Caesar  
Croquettes, baby gem salad, wild garlic and  
parsley oil





# plated sides

## THE ARCHIES MENU

Tomatoes  
olive oil and salt

Broccoli  
in garlic sauce

Chargrilled Hispi cabbage  
salsa verde

Rosemary polenta chips

Seasonal greens  
with brown butter

# plated main

## THE ARCHIES MENU

Chargrilled pork tenderloin  
Castelluccio lentils, red pepper salsa and  
parsley oil

Slow roast beef cheek  
Charred hipsi cabbage, mash potato and pico  
de gallo

Crispy chicken  
Blistered courgettes, borlotti beans, and herby  
green sauce

Salmon  
Tarragon butter, celeriac and almond purée,  
baby leaf spinach

Roast hake  
Shallot butter beurre blanc, crushed new  
potatoes and spinach



# plated dessert

## THE ARCHIES MENU

Salted caramel chocolate torte  
honeycomb, cacao nib crumb

Vanilla and thyme baked stone fruit  
hung yoghurt, candied almonds

Sour cherry cheesecake  
with tonka bean

Vegan espresso crème caramel  
pistachio biscotti

Brûléed lemon and blackberry tart  
mint sugar, crème fraîche

“Working with Archies Events for our hospitality at the Henley Royal Regatta was an absolute pleasure. From start to finish, their team demonstrated professionalism, creativity, and attention to detail. The food was simply superb, showcasing seasonal ingredients with flavours that delighted all our guests. Their service was impeccable, seamlessly handling every aspect of the day. We received countless compliments from attendees, and we couldn’t have been happier with the experience.”

**Daniel Doubtfire,  
Managing Director,  
Henley Royal Regatta**



# archies







## EXTRAS TO ELEVATE

### Cocktails

Elevate your wedding with a bespoke cocktail menu, crafted to offer a unique and memorable experience.

### Food Stations

Interactive food stations can add variety and excitement.

We can provide styling, live cooking, and custom signage for a dynamic dining experience.

### Styling

Our in-house team can ensure every detail is thoughtfully curated, from stationery and linens to candles, bringing your vision to life with seamless execution.

# WEDDING UPGRADES



## CONTACT US

### Contact Details

info@archiesfood.com

+44 (0) 203 602 5659

www.archiesfood.com

If you'd like to speak directly with our team,  
you can also book a call:

**Book a planning chat**

### Instagram

@archiesfood for recent events, menus, and  
behind-the-scenes

**We'd love to hear  
more about what  
you're planning.**

Our events are collaborative from the start. From your very first enquiry to the final moments off your event, helping to create something meaningful and completely bespoke. No weddings we do are ever the same, and that's exactly how we like it.

We work across London and the Home Counties with our incredible and diverse team, adapting to a wide range of venues, formats, and event styles.

# GET IN TOUCH WITH US