

*archie*s

FOOD EXPERIENCES

ABOUT ARCHIES

Archies is a modern British catering company bringing bold, seasonal food to weddings, private gatherings, and creative events across London and the Home Counties.

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

Whether it's a wedding feast, a press dinner or a long-table lunch in the garden, Archies brings the atmosphere. Think warm service, a touch of nostalgia, and food that people don't stop talking about.

Bold flavours.
Plentiful plates.
Social Food

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.





We bring unforgettable experiences to life through **exceptional catering and meticulous event planning**. Whether it's an intimate dinner party, a lavish wedding, or a corporate 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.

EVENTS WITH ARCHIES

“We have been working with Archie’s for over three years, and they continue to exceed our expectations with every event. Their attention to detail, incredible food, and seamless service make them an absolute pleasure to work with. Whether it’s an intimate gathering or a large-scale corporate event, the team always delivers with professionalism, creativity, and a genuine passion for what they do. We love working with them and couldn’t recommend them more highly!”

**Accel, Jennifer
Laing, Head of
Events**





“Thank you so much, we were so thrilled with how our event went. The Thames Rowing Club is a hard venue to beat on a warm Summer’s evening. The food was absolutely delicious and your staff incredibly professional, efficient and charming. We have had wonderful feedback. I can’t wait to have another excuse to use you!”

**Claire, Charity
Dinner at Thames
Rowing Club**

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**



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EXTRAS TO ELEVATE

Cocktails

Elevate your event 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.

EVENT UPGRADES

CONTACT US

Contact Details

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www.archiesfood.com

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

Book a planning chat

Instagram

@archies_events 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 two events 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