

*archie*s

FOOD EXPERIENCES

## ABOUT ARCHIES

Archies is a modern British catering company bringing bold, seasonal food to corporate events, brand activations, conferences, and client celebrations across London and the Home Counties.

We're not about fussy, formal dining, our style is plentiful plates, punchy flavours, and dynamic food experiences that create connection and conversation. Every menu is crafted around quality British ingredients, served with polish and flair to reflect the unique

character of your business or event.

Whether it's a networking reception, product launch, or a company milestone celebration, Archies delivers atmosphere and excellence in equal measure. Think seamless service, memorable dishes, and events that leave a lasting impression.

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.

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







# ARCHIES CORPORATE EVENTS

We bring corporate events to life with creative food, seamless planning, and exceptional service. Whether it's an intimate client dinner, a high-profile product launch, or a conference for hundreds, we ensure every moment reflects your brand and goals.

## **Personal Catering Experience**

Designed around your event style, brand personality, and dietary requirements, always seasonal and sustainable.

## **Seamless Event Management**

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 Focused**

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

## **Venue Partnerships**

Access to some of London's most sought-after spaces, perfect for every type of corporate gathering.

**SOME OF OUR CLIENTS**

*Accel*



CLIVE CHRISTIAN



HOTTINGER

**GENTLEMAN'S JOURNAL**

“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'll be assigned a dedicated Event Manager to guide you through the process from day one.



We'll create a tailored event proposal that reflects your vision, requirements, and budget.



Your Event Manager oversees every detail, from menu tastings to timelines, ensuring nothing is missed.



On the day, we handle it all: set-up, service, and seamless execution.



Need production, styling, or branded touches? We can oversee these too, giving you a complete, end-to-end experience.

# PLANNING WITH ARCHIES



# archie's

## MENU



Pan con tomate  
English vine tomatoes, extra virgin olive oil

Pissaladière  
All-butter puff pastry, caramelised onion,  
anchovy

Dorset crab crumpet served with sorrel leaf

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

Slow-cooked beef croquette  
Black garlic aioli

Vietnamese chicken salad cone  
Charcoal cone, lemongrass, pickled chilli,  
coriander

Cacio e pepe arancini  
Pecorino, black pepper

Gildas, Gordal olives, boquerones, guindilla

Seeded chicken schnitzel bites  
Whipped sour cream

Spiced lamb flatbread  
Squash hummus, apricot harissa

Courgette tumbleweed  
Whipped ricotta, spicy honey

Duck sausage rolls  
Apricot & chipotle ketchup



# canapés

Feta sesame toastie  
Salsa verde butter

Grilled toast with jamón Ibérico  
Membrillo (quince paste)

Pork bánh mì bites  
Crispy toast, pickled vegetables, coriander

Seeded Toasts  
Hot smoked salmon with mascarpone, fennel  
and cucumber  
Sicilian olive with whipped 'nduja and mint

Bruschetta  
Charred spring onion, chilli and whipped feta  
Crushed peas, broad beans, mint and smoked  
salt  
Taramasalata with pickled radish and lemon oil  
Smoked garlic aioli with pangrattato

Chargrilled Sourdough Fingers  
Tapenade with crispy capers and grated  
Parmesan  
Crushed peas and broad beans with whipped  
ricotta  
Lardo with rosemary and honey  
Confit tomatoes, basil and stracciatella



# drop off canapés

Vegan Tartlet (VG)  
Confit cherry tomato, micro basil & black pepper

King Prawn Skewers  
Vietnamese lemongrass marinade

Griddled Chicken Skewers  
Coriander & roasted peanut dukkah, with broken buttermilk dipping sauce

Roasted Squash Puff Pastry (V)  
Whipped goat's cheese, black pepper & truffle

Caraway Shortbread (V)  
Whipped goat's cheese, local honeycomb & deep fried sage leaves

Aubergine Rolls (V)  
Stuffed with parmesan

Sweet Potato Round (VG)  
Pistachio & watercress pesto, pickled nectarine

Duck & Jam Skewers  
With figs & star anise

Smoked Mackerel Sushi Rolls  
Fermented seed pâté & sprouted alfalfa

Vietnamese Soy Caramel Chicken Skewers  
With ribboned cucumber

Beetroot & Juniper Cured Salmon Skewers  
Lemon cream cheese & toasted sesame seeds

Whipped Cheddar on Brioche Toast (V)  
Honey gel & chive

THE ARCHIES MENU

# drop off canapés

Quail Scotch Egg  
Homemade mustard mayonnaise dipping sauce

Caramelised Cauliflower Skewer (VG)  
Coconut yoghurt & black garlic aioli

Grilled King Oyster Mushrooms (VG)  
Teriyaki marinade

Crushed Tofu Koftas (VG)  
With burnt aubergine dip

Mini Cornbread & Red Pepper Muffins (V)  
Whipped ricotta & chilli jam

Seasonal Spinach & Kale Frittatas (V)  
With feta & truffle oil

Pea & Mint Picklet (V)  
Whipped feta, quail's egg & espelette chilli salt

Tandoori Paneer Cubes (V)  
Mango & chilli salsa, garlic raita

Crushed Pea Tart (V)  
With lemon zest & crumbled feta

# bowl food

Watercress and broccoli purée  
ricotta, seared chalk stream trout

Seabass ceviche  
chilli soy and cucumber

Crispy prawn sesame bao

Tandoori baked cod  
wasabi mash, watercress

Confit of salmon  
braised peas, baby gem, pancetta

Zaatar aubergine and courgette  
labneh, chickpea and red pepper salsa

Roasted root and cherry tomatoes  
freekeh, balsamic glaze, toasted walnuts

Braised beef short rib  
creamy mash, salsa verde

Turmeric yellow split pea dhal  
crispy chickpeas, salsa verde, green chilli

Orecchiette  
pumpkin, sage, Lincolnshire Poacher

Beef tartare  
oyster emulsion, picked herbs



# plated starter

## THE ARCHIES MENU

Roast feta, beetroot and spiced seed  
buckwheat tart

Chicken Caesar croquettes  
Baby gem salad, wild garlic and parsley oil

Burrata with truffle honey  
Serrano ham, poached pear, olive oil sourdough  
crouton, pea shoots, lemon zest

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



# plated salads

## 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

Grilled sage and citrus pork chop  
with plums

Crispy salmon  
tarragon butter, celeriac and almond purée,  
baby leaf spinach

Chargrilled pork tenderloin  
castelluccio lentils, red pepper salsa, parsley  
oil

Roast chicken  
chervil and lemon cream, smoked almond  
crumb

Slow-roast British beef  
charred Hispi cabbage, pico de gallo

# 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 and Brand Integration

Our in-house team can ensure every detail is thoughtfully curated, from customised signage, packaging, and menus to align with your company identity, alongside AV support to table styling, we'll bring your vision to life with precision.

# EVENT UPGRADES

## CONTACT US

### Contact Details

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+44 (0) 203 602 5659

[www.archiesfood.com](http://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** 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