

*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

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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 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



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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

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

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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+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

@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