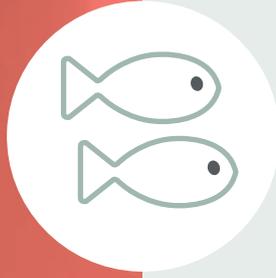




*Team  
Building*



**Jenius**  
*Social*

Food . Cookery . Events Space



Looking for a unique space to bring your team for some staff-bonding?

*Jenius Social is the perfect solution.*



# Team Building Packages

Sign up for one of our team-building packages and your staff will learn fantastic new cooking skills, improve their confidence & communication and learn to work more effectively as a team. We also guarantee laughs and a huge dollop of fun!

**Our venue is ideal place to host brilliantly bespoke corporate or team-building events including a range of food & drink masterclasses and cookery classes.**



## 1. Mystery Box Challenge

Our most popular package, your staff will compete in teams to see who can create the tastiest entrée and main from a mystery box of ingredients in just 60 minutes. The winners win a personalised trophy and ultimate bragging rights!

## 2. Street Food Challenge

Working in teams, your staff will get to cook and taste street food from around the world. The venue will be set up with cookery stations with our chefs. The teams will get to cook 4 to 5 different dishes, tasting them as they make them. It is a wonderful opportunity to cook and explore the different cuisines of the world!

## 3. Mystery Recipe Relay

Use your intuition and creativity to cook a mystery dish where the end result is anyone's guess! Split into teams, each member gets 15 minutes in the kitchen with an array of ingredients. After which, the baton is passed to the next team member - without telling them what the dish is supposed to be! The final dishes are revealed and shared with the group.

## 4. Three Teams, Three Courses

Three teams, three courses, one decadent dining experience! Each team takes control of the Start, the Main or the Dessert, after which the complete meal is served to the whole group in the dining room. Pick up priceless culinary skills and tricks for life, under the watch of our expert chefs!

## 5. NAILED IT: Bakery Challenge

The classic 'see it, now make it' challenge for aspiring bakers! Take a

good look at the showpiece cake or dessert at the front of the room, before getting to work creating an identical copy. You'll be provided with all the tools and ingredients you need, but it's up to you to work your magic! The end results are judged by our chefs and the winning team takes home a trophy!

## 6. Canape Creations

Learn how to create elegant and appetizing canapes from scratch from an array of luxurious ingredients. Spend an hour picking up professional tips and tricks from our expert chefs, before heading to the dining room for a light buffet and drinks!



## Classic Drinks Packages

We've got a great pick of drinks classes sure to please your staff - choose from the list below.



### 1. Cocktail Making

At our hugely popular Cocktail-Making, you'll learn how to create a range of cocktails like the pros, including Mojito, Cosmopolitan or Margarita. Mix them, drink them, then compete against your colleagues - plus there's a prize for the best cocktail-maker!



## 2. Gin Tasting

Want to get the skinny on gin? We've got just the activity. Learn the gin basics including history & production, brush up on botanicals and then learn how to make the perfect G&T. Quintessentially English team-building!



## 3. Wine Tasting

A chance to taste some stunning wines, guided at every step by a wine expert who supplies some of London's top restaurants. Whether you're a wine novice or a connoisseur, we guarantee there's something to learn and enjoy!



# Creative Cooking Packages

Get your staff cooking up a storm with our fantastic range of classes - choose from sushi, street food or tapas favourites.



nigiri, temaki and maki.

### 1. Simply Sushi

Bring a taste of Japan to your event with this beginners' sushi class. Learn how to work with rice and seaweed, how to roll sushi, sharpen your knife skills and make sushi dressing. Your team will then feast on their creations, including California rolls,

flatbreads are just a few of the all-time classics you'll cover in this tempting tapas masterclass! An inspiring taste of the summer, whatever the weather at home!



### 5. Authentic Thai Cookery Class

Our Thai course gets to grips with this fragrant and wonderfully flavoured cuisine, teaching you about the ingredients essential to authentic Thai cooking and enabling you to create mouth-watering dishes such as Thai green

curry, Thai spring rolls and fish cakes.



### 2. Experience Asia

Our Pan Asian course introduces the specialist skills and ingredients you'll need to create the culinary classics of the Far East. Learn how to steam buns like a pro, make your own spring rolls from scratch and create authentic gyoza dumplings. From summer rolls to sushi,

you'll take home both the skills and the recipes to add an exotic flair to your culinary creations!



### 6. Indian Street Food

On this course you'll master a traditional mix of meat and vegetarian dishes, all of which use tried and tested Indian cooking techniques and an authentic combination of flavours. You'll discover how to make incredible curries and delicious street food

snacks, alongside with many recipes to take home.



### 3. Mexican Street Food

Get your staff on the Mexican bandwagon and go on a bold culinary adventure guaranteed to thrill the senses! On this entertaining course, you'll get hands-on with the Mexican way and learn in easy steps

how to build a platter of Mexico's most popular street food bites, ideal for sharing. Jump on board!



### 7. Pasta

Become a master of pasta, as you explore the fine art of fresh pasta making with our expert chefs! Learn how to create delicate and

delicious pasta from just a few simple ingredients. Make your own restaurant quality sauce from scratch and present your results

proudly to the group! Discover the secret to perfect pasta and you'll never touch store-bought again!



### 4. Mediterranean Tapas

Learn the secrets to creating tasty tapas dishes from the most iconic and celebrated Mediterranean Islands! Juicy Spanish Gambas Pil Pil, Braised Chorizo, Moroccan Couscous, charred

# Testimonials

## Retail Marketing Group, Team Building

*"We recently hosted a corporate event with Jenius Social. The space is beautiful but for me what stands out is the service. Nothing is too much trouble and the management and team there will always find a workable solution to hit your event objective and budget. Quick to respond to emails and queries and the feedback from the event has been great. I highly recommend Jennifer and team to host your next event be it business or social."*

Emma Trigg, Client Services Manager

## MoneySuperMarket.com Team Building

*"MoneySuperMarket engaged Jenius Social to lead, organise and manage our annual marketing team offsite and cross functional team building exercise. We were massively impressed by the structure, agenda and quality of activities provided on the day and the team took a lot from the experience. The attention to detail on service and making the team feel welcome was very impressive! Great choice for a corporate offsite!"*

David Harling, Digital Marketing Director. MoneySuperMarket

## GoCardless Team Building

*"We were looking for something different for our monthly team events, Jenius social made this possible for a really good price. We were greeted with yummy canapés and wine before starting our cocktail making class which included 2 cocktail lessons and a group cocktail competition. Everyone was made to feel really relaxed and welcome, which is not an easy task for such a large group of people (47). The next day everyone who raving about what a great night they had and I got lots of compliments for arranging it which is always a plus!!! Thanks to Jen and the other guys at Jenius for a wonderful evening"*

Jessie Giladi, Office Manager, GoCardless

## Some photos from our Team Building Events

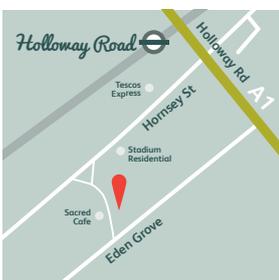


Cocktail Making



Mystery Box Challenge

We'd love to hear from you and are happy to discuss your individual wants & needs to make sure your event is everything you want it to be. Call us, tell us what you want and we'll make it happen!



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