



*Hen
Parties*



Jenius
Social

Food . Cookery . Events Space



Want your hen party to be unique and fabulous?

Jenius Social is a specialist at both!



Hen Party Packages

Want your hen party to be unique and fabulous? Jenius Social is a specialist at both! Your hen party can get busy cocktail-making, wine tasting as well as making macarons, boozy cupcakes or baking sexy French desserts. Plus, our head chef can whip up a bespoke menu for your event, so your group can sit down to all the bride's favourite foods, cooked to perfection. Call us now to book your personalised event and ensure your hen party is the talk of the town!

We have four fantastic groups of activities available:

Boozy Options

No hen party is complete without some drinks to get the party started, and we've got a great pick of classes that'll do just that! Choose from Cocktail Making, Wine or Gin Tasting. Plus, you can also create your own Chocolate Cocktails and consume a vat of Cheese & Wine!



Duration: 1.5 hours

1. Cocktail Making

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



Duration: 2 hours

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. A quintessentially English hen party!



Duration: 2 hours

3. Wine Tasting

Get your hen party to taste six delicious wines, enjoy some amazing taste sensations and learn about natural and biodynamic wines. This class serves you Italy in a glass, from vineyard to bottle. Bottoms up!



Duration: 2 hours

4. Chocolate Heaven

What hen party doesn't love a slice of Chocolate Heaven? Grab yours by booking this activity and get your hens to make their own delicious chocolate truffles and chocolate fondant, before moving on to creating bespoke chocolate cocktails using fresh fruits, liqueurs and spices. Choco-gasmic!

Sweet Treats

Baking is the new rock n roll and this is your chance to get in on the act. Grab your hens, grab your piping bags and get messy creating some deliciously sweet treats. Dive in to profiteroles, boozy cupcakes, macarons or classic French desserts. Guaranteed to take your hen party to all-new, sugar-charged heights!



Duration: 2.00 hours

1. Pimp My Profiteroles

Take your profiteroles to the next level with a range of tantalising fillings and deliciously drizzly sauces including strawberries & cream, butterscotch and white chocolate. Our chef will help you bake and decorate them, but it's up to you to eat them!



2. Marvellous Macrons

Master the art of perfect macarons as your hen party bakes up a storm of light and airy goodness! Our chef-led class will get you mixing, flavouring, piping and decorating your creations, before devouring them on the spot. Divine and delicious!

Duration: 2.00 hours



3. Boozy Cupcakes

Cupcakes never go out of fashion, so get your hens to master some advanced cupcake creations with flavour combos that pack a punch - think White Chocolate Champagne, Vanilla & Baileys and Chocolate Vodka cupcakes. Boozy & scrummy!

Duration: 2.00 hours



4. Sexy French Desserts

Bonjour and welcome to Sexy French Desserts! Get your hen party going with a sweet celebration of all things Gallic - because nothing spells love like beautifully baked chocolate fondant, pear tatin and strawberry mille-feuille. Your group get to bake, swoon and devour!

Duration: 2.00 hours



5. Dainty Desserts

Delicious desserts are always a winner, but these miniature creations take cuteness to another level. Aprons on, it's time to get your hen party baking tiny trifles, cute cakes and diddy delices. Our chef will turn you into star performers in no time, and then you get to eat the lot!

Duration: 2.00 hours

Get Cooking!

Get your hen party cooking up a storm with our fantastic range of made-to-measure classes - choose from sushi, tapas, street food or pasta favourites. You'll learn impressive skills & techniques from our chef, cook mouth-watering food and a ton of fun is guaranteed!



1. Simply Sushi

Bring a taste of Japan to your hen do 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 party will then feast on your creations, including California rolls, nigiri, temaki and maki.

Duration: 2.00 hours



2. Tempting Tapas

Tapas is the ultimate social cuisine, and our chef will lead your group as you create tapas classics including meatballs, prawns, chorizo and tortilla. Discover your inner culinary matador as you celebrate the fresh & vibrant flavours of Spain, before sitting down to share your fabulous feast!

Duration: 2.00 hours



3. Mexican Street Food

Get your hen party 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 celebrations and sharing. Jump on board!

Duration: 2.00 hours



4. Brazilian Street Food

Come and enjoy a Brazilian fiesta with us and cook up a Brazilian Street Food feast with your hen party. Our hands-on, chef-led class uses only the finest, fresh and seasonal ingredients to create authentic Brazilian masterpieces including prawn skewers, Brazilian fishcakes and quinoa salad with mango & avocado. Get your Samba on today!

Duration: 2.00 hours



5. Mediterranean Street Food

Come with us on a journey through the Mediterranean islands, where you'll learn the art of mezze and how to concoct tasty tapas in no time, with flavour pulsing through every dish you create. Your hen party will love it, especially when you get to the eating part!

Duration: 2.00 hours



6. 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.

Duration: 2.00 hours



7. 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 delicious biryani, incredible curries, Punjabi seekha kebab, alongside with many recipes to take home.

Duration: 2.00 hours

Some photos from our Hen Parties



Bespoke Private Dining

For your hen do, why not treat your party to a bespoke sit-down meal or gourmet buffet? We can create the bride's favourite dishes, or else choose from our delicious set menus and incredible wine and beer selection.

It's your hen party, so you can have the music you want, the decoration you desire and even take advantage of our big screen to play embarrassing videos of the bride. Fabulous food, divine drinks and a great event - that's the Jenius Social promise! Jenius Social can cater for sit-down meals, gourmet buffets or canapé & drinks receptions (50 seated, 70 standing)



Testimonials

Hen Party- Classic French Desserts

"I just wanted to say thank you very, very much for hosting us at Jenius Social on Saturday morning. The staff were extremely friendly and helpful (as a very stressed Maid of Honor, I particularly appreciated how flexible you were in accommodating our needs and the offer to help us set everything up!), and the class was incredibly fun. All in all, you helped us kick off Natalie's hen weekend in style and we all had a truly fantastic time! I'll definitely be telling all of my friends how great you guys are and I look forward to popping back for a class myself in the Winter."

Kelly Anne Thomas

Hen Party, Classic French Desserts

"I had the most amazing experience at Jenius Social for my Hawaiian themed hens party. The chefs and staff were friendly, energetic and knowledgeable and got involved in wearing the leis that my bridesmaid had purchased for the hen do which made it more fun! We all had the chance to make the desserts (which is sometimes a rarity due to the size of the group) and were carefully guided by the chefs who were enthusiastic and patient whilst also injecting their own sense of humour which made the hen do even more fun. The space is also incredibly versatile and also the use of the TV screen made it even more fun as a short video could be played of my fiancé during the festivities. The space also has a bright and airy feel which is perfect for daytime events! I would highly recommend Jenius Social as the perfect venue for any foodie themed event!"

Dione Shun

Hen Party, Private Dining & Cocktail Making Class

"Thank you Jen. We had an amazing time, so thank you. I thought the food was excellent and the service perfect. The cocktail class was just brilliant. I couldn't have asked for more. You really helped make Kate's day special. She thought it was wonderful."

Caroline Wood Robertson

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



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E: info@jeniusocial.co.uk
T: +44 (0)20 3750 2478
W: www.jeniusocial.co.uk

Studio 8, 6 Hornsey Street,
London, N7 8GR
United Kingdom