



ELORA MILL

RESTAURANT

Group Dining.

Private Dining.

Best Paired with Chef-Selected Menu

Tucked within the historic limestone walls of the Mill, our Private Dining Room offers an intimate and refined setting for up to 16 guests. With the Grand River rushing just outside, the atmosphere is serene, inspiring, and ideal for meaningful connection. Whether you're gathering for an executive retreat, an anniversary, or a milestone celebration with loved ones, this space blends rustic elegance with quiet sophistication.

PLEASE NOTE

- Available for 8–16 guests
- Lunch: \$250 rental fee
- Dinner: \$500 rental fee
- Equipped with a screen, projector and HDMI connectivity



Penstock Lounge.

Best Paired with Our Family Style Menus

The Penstock Lounge is a relaxed yet refined gathering space where comfort meets character. With ample seating and plush, cozy accents throughout, it's the perfect place to unwind over cocktails and conversation. Anchored by a charming central bar, the lounge offers an inviting atmosphere for casual get-togethers, pre-dinner drinks, or lingering evenings.

PLEASE NOTE

- Semi-private
- Available for up to 35 guests



The *Patio*.

Just steps from the charming village of Elora and overlooking the edge of the Gorge, our patio offers a stunning open-air setting for dining, drinks, and conversation. Whether you're enjoying a leisurely lunch, sipping cocktails at sunset, or gathering with friends over wine and shared plates, the patio invites you to relax, reconnect, and take in the magic of Elora.

PLEASE NOTE

- Available for up to 15 guests
- Available seasonally from May to September
- Open-air setting; availability is weather dependent and subject to closure during inclement conditions
- Non-private



Chef's Selected Menu.

PRICING PER PERSON: \$90

Available to groups of 9 to 15 in our dining room.

SAMPLE DINNER MENU

APPETIZERS

Butternut Squash Soup
tomato chutney, curry oil, Chantilly

Iceberg Wedge Salad
orchard apple, blue cheese, candied walnuts,
honey chardonnay dressing

Brassica Tempura
smoked cream, trout roe, sesame

ENTRÉES

Grilled Steelhead Trout
beurre blanc, trout roe, roasted sunchoke

Roasted Tomato Rigatoni
stracciatella cheese

Braised Beef Short Rib
potato pavé, sautéed greens, goat cheese
fondue, tomato relish

DESSERTS

Basque Cheesecake
sherry anglaise, milk chocolate

Dark Chocolate Tart
silken chocolate custard, pecan praline,
caramel

Seasonal Sorbet

Menu also available with lunch offerings.



Family Style Menu.

PRICING PER PERSON: \$95

Available to groups of 15 to 30 in our lounge.

SAMPLE DINNER MENU

MARKET BOARD

Selection of Charcuterie
local cheese, pickles, preserves, bread and chips

SALADS

Farm Greens Salad
shallot vinaigrette

Beet Salad

MAINS

Fire Roasted Elora Heritage Hen

Pan Roasted Trout

Mushroom Strozzapreti

ELORA MILL | EVENTS & PRIVATE DINING

SIDES

Carnaroli Rice Risotto

Glazed Farm Vegetables

DESSERTS

Selection of Petit Fours and Mignardises

Fresh Fruit Plate

Menu also available with lunch offerings.



Enhancements.

FOR THE TABLE

Savour perfectly paired small bites that enhance the flavours of each glass, ideal for sharing, celebrating, or simply lingering a little longer.

Oysters \$8 per person

Charcuterie \$15 per person

Seasonally Inspired Tapas \$12 per person

CAKE

No celebration is complete without cake! You're welcome to bring your own. Please note a \$7 per person plating fee applies.

Elevate your special moments with a custom cake from Elora Mill. Available in two sizes and three flavours: Chocolate Layer Cake, Lemon Curd Cake, Vanilla Cake. Simply place your order with 5 days' notice, and we'll take care of the rest.

4-6 servings \$70

6-10 servings \$95

Cakes can be provided for larger groups, please inquire for details.



Wine Pairings.

DINNER PAIRINGS | *15-20 oz Total*

CLASSICS OF THE WORLD

\$60 per person

Timeless styles and celebrated regions — a tribute to the iconic wines that define tradition and excellence.

GO CANADIAN

\$55 per person

A taste of home. Discover exciting Canadian producers and the beauty of our own terroir.

OFF THE BEATEN PATH

\$70 per person

For the curious palate — adventurous, food-friendly selections that inspire conversation and discovery.

SOMMELIER'S RESERVE

\$90 per person

An elevated experience for the devoted wine lover — rare, expressive, and memorable.

Lunch pairings available upon request.



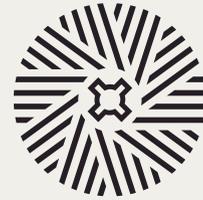
Important *Info.*

- No minimum spend required
- Menus are seasonal and subject to change
- Alcoholic beverages in restaurant are billed based on consumption and not included in menu pricing
- Credit card required to secure all bookings
- Cancellations in restaurant within 48 hours of the reservation will incur a \$25 per person fee.
- Details are based on a 3 hour seating

Service *Hours.*

- BREAKFAST 7:30am to 10:00am
- LUNCH 12:00pm to 3:00pm
- DINNER 5:00pm to 9:30pm

We look forward to celebrating you.



ELORA MILL

RESTAURANT

Reserve Your Spot With Us

(519) 846-8464

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