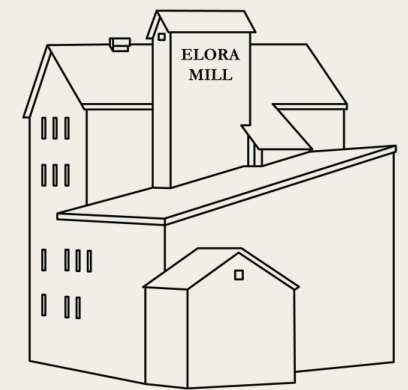




ELORA MILL

“More than just a place to stay;
it’s an experience that lingers in
the memory long after
departure.”

STYLE CANADA





OVERNIGHT STAYS.

A UNIQUE GETAWAY

Showcasing the finest in retreat indulgence with three design styles, thirty boutique guest rooms, hand-picked, locally-crafted furniture set within original limestone walls and natural wood beams. With no room the same, your guests will all enjoy: *King sized beds, fine linens, heated Carrera Marble floors, expansive bathrooms, fine finishings, extraordinary design and comfort.*

Many of our rooms also feature a range of: *Outdoor terrace spaces, soaker tubs, wood burning fireplaces, outdoor fire pits.*

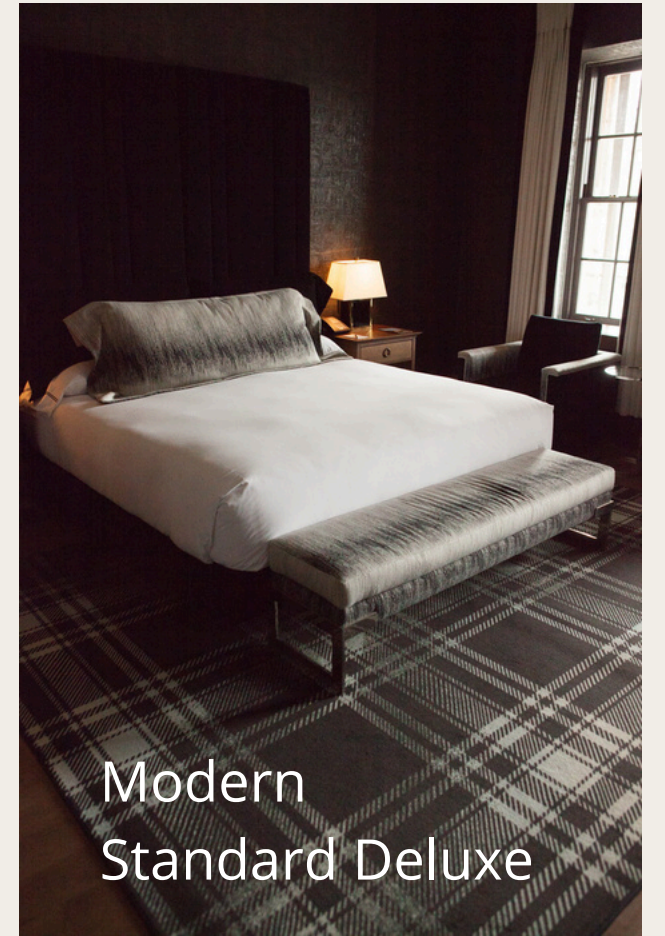
All guests have full access to our outdoor pool & hot tub overlooking the gorge, sauna, and eucalyptus steam room.



Rustic Standard
Deluxe



Founder's
Suite



Modern
Standard Deluxe



Rustic Suite



French Deluxe



Modern Suite



MEETINGS & EVENTS.

SET THE STAGE

Connect and strategize throughout our well- equipped, stunningly-designed and versatile meeting spaces. Whether you're hosting a small executive meeting or a large conference, our dedicated team ensures that every detail is handled with precision and customized to meet your needs.



ONSITE DINING.

A MENU IN HARMONY WITH THE SEASONS

Join us on a culinary adventure in our two-story restaurant. A kitchen inspired by the landscape around us, our culinary team engages and collaborates with local purveyors, farmers and artisans to channel their experience, insight and sense of community into seasonal, creative and delicious dishes.



AWARD WINNING SPA.

AWAKEN YOUR SENSES

Perched cliffside with views that celebrate the magnificence of nature, The Elora Mill Spa is dedicated to your health, wellness and relaxation. Indulge in our luxurious amenities, including a wellness room complete with yoga and meditation mats, fitness equipment, and decompress in our saunas and steam rooms. Unwind in an outdoor heated pool, open year round, and hot tub on a picturesque viewing deck overlooking the Elora Gorge.



OUR SPACES.

THE IRVINE.

ROOM RENTAL \$1500

IDEAL FOR MEETINGS OF 30-50 GUESTS.

COCKTAIL STYLE - 120

SEATED DINNER - 70

CLASSROOM - 50

BOARDROOM/U-SHAPE - 28



THE GRAND.

ROOM RENTAL \$2000

IDEAL FOR MEETINGS OF 12-28 GUESTS.

COCKTAIL STYLE - 250

SEATED DINNER - 200

CLASSROOM - 100

BOARDROOM/U-SHAPE - 50



THE PDR.

ROOM RENTAL \$500

IDEAL FOR MEETINGS OF 6-10 GUESTS.



THE RIVERVIEW.

ROOM RENTAL \$2500

IDEAL FOR MEETINGS OF 12-28 GUESTS.

EXCLUSIVE SPACE
COMPLIMENTARY BREAKOUT ROOM



COMING FALL 2026.

A chef in a blue apron is shown in a close-up, pouring a dark, rich sauce from a silver spoon onto a plate of food. The plate contains several slices of medium-rare steak, roasted potatoes, and sautéed vegetables, garnished with fresh herbs. The chef's hands are visible, one holding the spoon and the other holding a small metal pot. The background is softly blurred, showing a kitchen setting.

CULINARY.





OUR FOOD.

IN HARMONY WITH THE SEASONS.

At the heart of every event is a delicious table worth gathering around. Our culinary program is chef-driven and deeply rooted in place shaped by local geography, weekly farm harvests, and ingredients at the peak of their season. Our menus evolve as the land does, ensuring every experience feels distinctly of-the-moment.

SAMPLE MENU.

ALL DAY MEETING PACKAGE, \$130PP

CONTINENTAL BREAKFAST

Served buffet style

Freshly Baked Pastries | *classic croissants, fruit muffins, sweet scones*

Breakfast Parfait | *Greek yogurt, fruit compote, house-made granola, honey*

Fresh Fruit Platter | *sliced selection of fruits and a mix of berries*

LUNCH

SOUP & SALAD SELECTION

Select two

Quinoa Salad | *cucumber, red onion, grape tomato, lemon garlic vinaigrette*

Mixed Green Salad | *farm greens with shaved vegetables, house vinaigrette*

Squash Soup | *maple chantilly*

Broccoli Soup | *sourdough croutons, ricotta*

SANDWICH & WRAP SELECTION

Select three

Pulled Chicken Pita | *sesame, chili aioli, pickled carrot & cucumber*

Roasted Ontario Pork Loin | *caibatta, Dijonnaise, apple slaw*

Reuben Style Roast Beef | *milk bun, Russian dressing, Swiss cheese, sauerkraut*

Applewood Smoked Salmon | *crème fraîche, pickled red onion, dill, mini brioche bun*

Autumn Vegetable Tartine | *focaccia, ricotta, pickled squash, brussel sprouts, pumpkin seeds*

Rainbow Trout Salad | *pickled onions, pita bread, capers, dill, lemon*

Babaganoush on a Bagel | *cucumber, pickled radish, za'atar, arugula*

HOUSE BAKED SWEETS

Select three

Chocolate Chip Cookie | *Snicker Doodle*

Lemon Crinkle | *Chocolate Brownie Marble Coffee Cake*

Date Squares | *French Macarons | Chocolate Crinkle Cookie*

AFTERNOON REFRESHMENT BREAK

Select one

House-made Power Granola Bars | *Pecan & Caramel Corn*

Chips and Nuts | *Energy Juice Bar | Trail Mix*

Selection of juice, still & sparkling water, coffee & tea

Menu selection subject to change based on seasonal availability.

SAMPLE MENU.

RESTAURANT DINNER MENU, CHEF SUGGESTED 3-COURSE \$110

APPETIZERS

Maritime Oysters | *horseradish, apple mignonette, hot sauce*

Potato Almond Soup | *watercress, shiitake mushroom*

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

Mushroom and Sweetbreads Tart | *vol au vent pastry, pickled honey mushrooms*

Charred Broccolini | *preserved pepper & pumpkin seed romesco, black garlic molasses*

Atlantic Crab & Potato Chowder | *sweet & smokey mustard, rosemary potato crisp*

Beef Carpaccio | *celeriac remoulade, peppercorn, spruce aioli*

ENTRÉES

Fresh Pasta

Roasted Tomato Rigatoni | *stracciatella cheese*

Mushroom Strozzapreti | *wild and tame mushroom bolognese, parmesan*

Carrot Gnocchetti | *whipped ricotta, pistachio*

Wood-Fired Grill

Elora Heritage Chicken | *sweet potato purée, Brussels sprouts, lime leaf & ginger jus*

Ontario Lake Fish for Two | *radish, navet, trout roe, buttermilk*

Pan Seared Scallops | *cauliflower purée, cauliflower florets, swiss chard, lemon jam*

Beverly Creek Lamb Sirloin | *braised lamb croquette, parsnip, lentil & mirepoix jus*

12oz Ontario Prime Striploin | *potato frites, sautéed greens, garlic cream, mushroom jus*

DESSERT

Basque Cheesecake | *sherry anglaise, milk chocolate*

Dark Chocolate Tart | *chocolate custard, pecan praline, caramel*

Citrus Pavlova | *lemon curd, fresh citrus, crispy meringue*

Apple Tarte Tatin | *caramel baked apples, salted caramel, wild ginger gelato*

Tiramisu | *espresso-soaked ladyfingers, whipped mascarpone, cocoa*

Menu selection subject to change based on seasonal availability.

WINE & BEVERAGES.

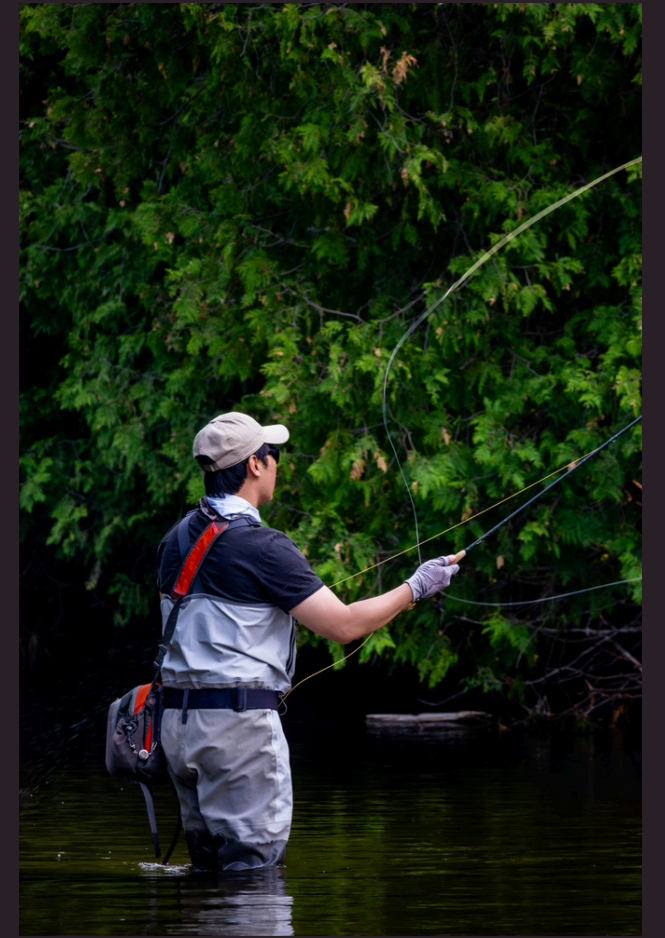
CELEBRATING BIODIVERSITY & CRAFTSMANSHIP.

Our curated beverage selection features exceptional wines from renowned vineyards and hidden gems both locally and globally. Let our sommelier guide you through perfect pairings while our artisanal cocktails, inspired by the season's bounty, offer a diverse range of libations. Recognized by Star Wine List, and winner of Wine Spectator Award of Excellence, our 20-plus page wine list offers guests local and international flavours.



A close-up photograph of three loaves of artisan bread. The top loaf is round and has a white flour dusting in a grid pattern on its golden-brown crust. Below it are two other loaves, one partially cut to show a porous, airy interior. They are resting on a wooden cutting board with a circular logo and the text 'MILL SPA' visible. The background is a rustic, textured grey stone surface with some dried twigs in the upper right corner.

TEAM BUILDING.



TEAM CONNECTIONS.

EXPLORE EXAMPLES OF OUR CURATED CONNECTION EXPERIENCES.

Sunrise Yoga

Embark on a journey of self-care with gentle stretching, focused breathwork and guided relaxation. Emerge revitalized and equipped to conquer the day with newfound vigor. *50 minutes, \$750, min 10 guests.*

Create Your Own 'Masterpiece'

Elora has always been an inspiration to great artists and is still home to many. Allow one of our local artists to ignite your imagination and creativity as you explore your inner Rembrandt. Laugh as you challenge yourself to think differently and take home your own original piece of art. *90 minutes, \$1250, min 10 guests.*

Custom Cooking Class

Work with us to create an unforgettable culinary journey. Elora Mill is known for its outstanding croissants, house made pastas, handcrafted French caramels, creating the ultimate beef wellington and cooking over wood fire. Learn from our team of experts and engage in the art of cuisine and the ultimate in deliciousness. *90 minute minimum, from \$1250, min 10 guests.*

Fishing The Gorge

Experience one of Elora's favourite pastimes with your team as your group delves into the world of river fishing with a local expert. Be surrounded by the natural beauty of the Elora Gorge and the Grand River while you walk along the rocky pathways to discover the local hot spots and fish for a variety of species. *2.5 hours, \$2500, max 8 guests.*



CORPORATE RETREATS.

RECONNECT. RECOGNIZE. REFRESH.

We believe that fostering meaningful relationships among your team members is the key to unlocking a thriving and collaborative work environment. Allow us to take the work out of planning with our curated retreats offering an abundance of activities and experiences that ignite the spark of camaraderie and collaboration.

Starting from \$1950pp, all retreat packages include a two nights stay, breakfast, lunch, dinner, access to amenities, and a variety of additional experiences to complement your retreat goals.

RETREAT PACKAGES.

Reconnect

Through a range of engaging activities and sessions, we aim to rebuild your team's strategies and ignite their passion for success.

Recognize

Carefully crafted to surprise, delight, spoil, and appreciate your team. We believe that every team member deserves recognition for their contributions.

Refresh

Designed to provide your team with a revitalizing experience, the Refresh package will align, enlighten, excite, and engage them.

Starting from \$1950pp, all retreat packages include a two nights stay, breakfast, lunch, dinner, access to amenities, and a variety of additional experiences to complement your retreat goals.

OUR TEAM.





Patrick McDonald

Event Chef



Kendra Ellsworth

Lead Sommelier



Bobbie Kennedy

Director of Sales



Tyson Fillier

Senior Manager of Guest
Experience & Strategic
Growth



SEE YOU SOON.

BOBBIE KENNEDY
DIRECTOR OF SALES

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