



ELORA MILL

MEETINGS & RETREATS

“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

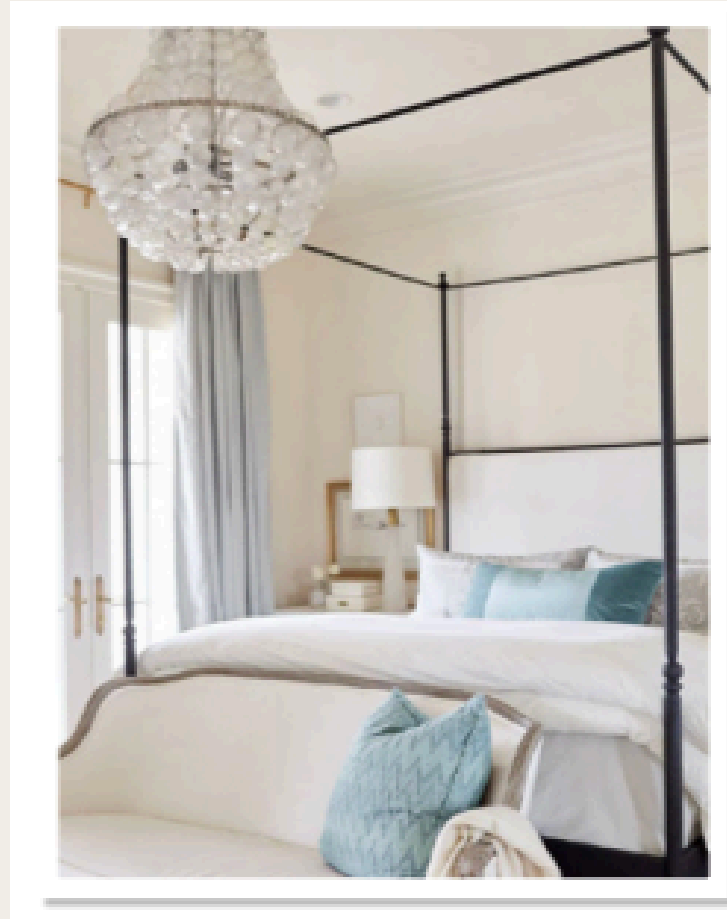
Showcasing the finest in retreat indulgence with three design styles, thirty-nine boutique guest rooms, hand-picked, locally-crafted furniture set within original limestone walls and natural wood beams. With no room the same, your guests will all enjoy: *King sized beds, fine linens, heated Carrera Marble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



WALSER SUITE | OPENING FALL 2026



**Design Rendering*



HOTEL & SPA AMENITIES.

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 sauna 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.



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.

THE RIVERVIEW.

LOCATED IN THE WALSER BUILDING
BREAKOUT ROOM
EQUIPPED WITH 85" DISPLAY MONITOR & HDMI
CONNECTION
ON-SITE A/V WITH SOUND SYSTEM AND MICS



COMING FALL 2026.

THE IRVINE.

LOCATED IN THE GRANARY BUILDING
SEPARATE COCKTAIL SPACE
BREAKOUT ROOM
EQUIPPED WITH DROP DOWN SCREEN & PROJECTOR
ON-SITE A/V WITH SOUND SYSTEM AND MICS



THE GRAND.

LOCATED IN THE GRANARY BUILDING
SEPARATE COCKTAIL SPACE
ACCESS TO PRIVATE ROOFTOP TERRACE
EQUIPPED WITH TWO DROP DOWN SCREENS & PROJECTORS
MULTIPLE BREAKOUT ROOMS
ON-SITE A/V WITH SOUND SYSTEM AND MICS



THE PDR.

LOCATED AT THE MAIN MILL
PRIVATE ROOM WITH A DOOR FOR ADDED COMFORT & PRIVACY
EQUIPPED WITH DROP DOWN SCREEN & PROJECTOR
ON-SITE A/V WITH SOUND SYSTEM AND MICS



A chef wearing a blue apron is shown from the chest down, pouring a dark red sauce from a silver spoon onto a plate of food. The chef's left hand holds a small silver pot. The plate contains a medium-rare steak, roasted potatoes, and garnishes including fresh basil and chives. The background is a warm, out-of-focus 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, FROM \$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 | *Snickers 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 per person | Tableside Selection

APPETIZERS

Roasted Red Pepper Soup | *whipped ricotta, herb oil*

Burrata | *summer vegetables, citrus vinaigrette, sourdough crisps*

Beef Carpaccio | *pine nuts, spiced yolk jam, arugula, shaved parmesan*

ENTRÉES

Pan Roasted Halibut | *sweet corn & mushroom fricasee*

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

Braised Beef Short Rib | *potato puree, creamed spinach, mushroom jus*

DESSERT

Basque Cheesecake | *sherry anglaise, milk chocolate*

Milk Chocolate Custard Tart | *chocolate custard, pecan praline, caramel*

Banana Cream Pie Sundae | *banana sorbet, coconut cream, cinnamon crumb*

Menu selection subject to change based on seasonal availability.

BARDŌ RESTAURANT

GROUP DINNER MENU

95 per person | Tableside selection

FOR THE TABLE

Caesar Salad | *pecorino, bacon, crouton*

Warm Olives | *spicy salami, Grana Padano, rosemary*

Prosciutto Bruschetta | *radish, burrata, pine nut, hot honey*

Shrimp & Artichoke | *brown butter, lemon, caper, breadcrumb, basil*

MAIN COURSE

Burrata Bucatini | *pistachio pesto, lemon*

Grilled Branzino | *artichoke, green olives, caper, spicy tomato sauce*

6oz AAA Sirloin | *chimichurri, seasonal vegetables*

DESSERT

Warm Chocolate Brownie

Banana Split

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 thoughtfully crafted cocktails and zero-proof creations bring the same sense of seasonality, balance, and care to every pour. Recognized by Star Wine List, and winner of the Wine Spectator Award of Excellence, our 20-plus page wine list offers guests local and international flavours.



TEAM BUILDING.

TEAM CONNECTIONS.

We understand the value of stepping away from the everyday, whether through a change of scenery, a moment of well-being, learning something new, or celebrating together. With this in mind, we have curated a collection of team connection workshops that can be seamlessly incorporated into your agenda to encourage collaboration, strengthen relationships, and make the most of your time with us.

Relax & Recharge.

- Sunrise Yoga
- Meditation & Breathwork
- Sound Healing
- Forest Bathing
- Guided Nature Walk

Explore & Create.

- Create Your Own “Masterpiece”, Guided Painting Class
- Floral Arrangement Workshop
- Wood Burning Workshop
- Historical Tour of the Village of Elora
- Fishing the Gorge

Celebrate & Savour.

- Wine Tasting & Exploration
- Master Mixology – The Art of Happy Hour
- Discover the World of Scotch Whiskey
- Learn to make a classic croissant
- Master the Art of Sourdough
- Fresh Pasta Making Workshop
- The World of Beef Wellington

OUR TEAM.





Tyson Fillier

Senior Manager of Guest
Experience & Strategic
Growth



Bobbie Kennedy

Director of Sales



Dacha Markovic

Executive Chef



Kendra Ellsworth

Lead Sommelier



SEE YOU SOON.

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