

ELORA MILL

Elora Mill Weekday Cultivation Series October 2nd - October 31st (Mondays – Thursdays 2:00-3:30pm)

Allow us to guide you on a journey of inspiration, self-care and relaxation leaving you refreshed, renewed, and ready to embrace summer to the fullest.

Share in a behind-the-scenes experience with our talented team, creative partners, and community when you book one of our Cultivation Sessions.

Here, you'll channel exploration, enhance your well-being, experience the finest local cuisines, and sip on refined wines from around the world.

Limited space available, please email info@eloramill.ca to ensure your spot.

Cultivation Sessions are complimentary for guests of the hotel ** Day Guest charges are below, limited spacing is available, taxes extra**



ELORA MILL

MONDAY

TUESDAY

WEDNESDAY

THURSDAY



MINDFUL MOVEMENT

This gentle yoga practice with a focus on mobility will explore the range of motion of our joints. Laura Paaren will guide you to move with control, awareness and ease through a refreshing balance of active and passive movements to help build stability while releasing tension in the hips, low back, neck and shoulders.

Everyone is welcome!

\$20 | person



THE ART OF BLENDING

Blending is a technique used often in winemaking, for many different reasons, resulting in flavourful and textured styles that many wine drinkers have come to know and love. Join us to sip four famous blends while discussing the craft of blending, diving into the attributes achieved through different grapes, and the goals of the winemaker when looking for the perfect 'recipe'.

\$30 | person



INSPIRED BY NATURE

Immerse yourself in this figurative painting class where you will be able to challenge your inner creativity and feel inspired to make your own acrylic painting on canvas. You will be guided every step along the way by your host artist Sherry Czekus, who shares a passion for observation of urban crowd culture, expressing it through painting. For all levels of experience.

\$40 | person



HARVEST DELIGHTS

Goat Cheese Gnudi

Join our culinary team in the Elora Mill kitchen to learn the art of making an iconic Italian dish, gnudi.

Complimenting this dish with the best of the season's harvest, our chefs will walk you through the creation of this 'pillowy' ricotta dumpling and take you on a journey of flavours while bringing you the comforts of home.

\$30 | person



ELORA MILL OCTOBER 2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2 2:00 - 3:30pm s20 person Spa Wellness Room	2:00 - 3:30pm s30 person Penstock Lounge	2:00 - 4:00pm s40 person Foundry Chapel	5 2:00 - 3:30pm \$30 person Elora Mill Kitchen	6	7
8	9 2:00 - 3:30pm \$20 person Spa Wellness Room	2:00 - 3:30pm \$30 person Penstock Lounge	11 2:00 - 4:00pm \$40 person Foundry Chapel	12 2:00 - 3:30pm \$30 person Elora Mill Kitchen	13	14
15	16 2:00 - 3:30pm \$20 person Spa Wellness Room	2:00 - 3:30pm s30 person Penstock Lounge	18 2:00 - 4:00pm \$40 person Foundry Chapel	19 2:00 - 3:30pm \$30 person Elora Mill Kitchen	20	21
22	23 2:00 - 3:30pm \$20 person Spa Wellness Room	24 2:00 - 3:30pm s30 person Penstock Lounge	25 2:00 - 3:30pm \$40 person Foundry Chapel	26 2:00 - 3:30pm \$30 person Elora Mill Kitchen	27	28
29	30 2:00 - 3:30pm \$20 person Spa Wellness Room	31 2:00 - 3:30pm \$30 person Penstock Lounge				