

The Inn at Shaker Mill Falls



Learn more about our nonprofit vision:

The Center for
reGenerative Ecology
www.creed.info

Integrative Permaculture
www.integrativepermaculture.com

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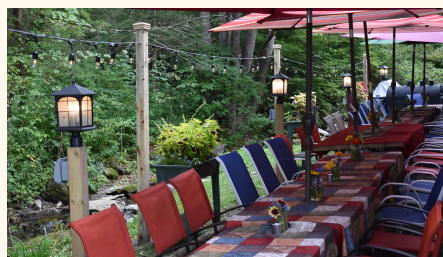
Social Media

Instagram: @shakermillfalls
Facebook: The Inn at Shaker
Mill Falls

Events Guide Summer 2022

Thank you for your interest in hosting an event at the Inn at Shaker Mill Falls. You'll find below some photos of our rooms, our grounds, some recent reviews, sample menus, and photos and descriptions of our event spaces.

"I hosted a weekend music party here recently. Everyone at the Inn was warm and incredibly helpful. The food was great and the service unparalleled. The view --and sound--of the falls were a delight. My entire group had a wonderful time. Can't say enough." - Diane, April 2022



The Inn at Shaker Mill Falls

"We loved our stay at the Inn! We were a large group of about 15 people, each couple got their own room with private bathroom. The rooms were comfortable and clean, each with its own rustic charm of the 200-year-old building. There are many seating areas, a few living rooms inside and several outside, under trees, around a fire pit and on the waterfall. The calming sound of the waterfall can be heard from some of the rooms, really beautiful and relaxing. Michael, the owner, was such a delight, his love for the place and hosting groups for their vacations really made the place even nicer. He is also a great chef! The paella he made for our group on the last day was delicious! I highly recommend the Inn and would love to go back." - Khadiga, August 2021

We have made many renovations and additions to our property, including replacing the roof of our near 200-year-old building, and are in the process of constructing onsite platform tents, and installing trails around the property. Plus, our gardens are ready for a great season. We will be using the produce to cook delicious meals on-site for our guests and are happy to provide a curated dining experience for your group. At the end of your stay, we can send members of your group home with a fresh veggie box, complete with apples from our orchards, fresh eggs from local chickens, a fresh herb bouquet, and additional local products to choose from.

Thank you for your consideration and we hope to hear from you soon!
Michael Pergola & Chuck Lazarus



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Our permaculture projects are funded by the revenues generated by guest stays at the Inn at Shaker Mill Falls, and through the generosity of our donors. We are a 501(c)3 nonprofit organization and any contributions made go directly to the project implementation. Please consider supporting our project by making a donation today!

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The Inn at Shaker Mill Falls

Event Spaces

Waterfall Room

Overlooking our cascading waterfall, this space provides comfortable seating for up to 15 on couches, chairs, and armchairs. Complete with an old mahogany table, this space is perfect for relaxing and enjoying hors d'oeuvres. Or if your group is more active, the furniture can be pushed aside and up to 20 can do yoga in this room.

Meditation Room

Perfect for a board meeting, workshop, or seated reflection, the Meditation Room is the best space to project a presentation on the land. This space can accommodate up to 15 comfortably and has an attached private bathroom.

Streamside Seating

Our outdoor streamside seating area can fit up to 40 and is the best place to host a banquet, weather permitting. With available heat lamps and outdoor lights, this area can be used any time of day.

Dining Room

Our indoor dining room is our main dining area, seating up to 30 people. This is the main area where our Dinner & Dialogues events take place and features 3 tables, one main long table, and two side tables.

Commercial Kitchen

We are able to work with any group's needs, and if you prefer to bring your own chef for your group, we are able to accommodate. Our commercial kitchen features 10 burners, 5 refrigerators, food processors, blenders, pots, pans, woks, and everything else you could imagine.



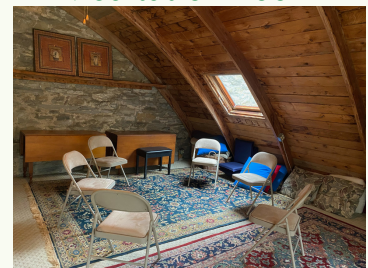
Waterfall Room



Dining Room



Meditation Room



Streamside Seating



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The Inn at Shaker Mill Falls

The Shaker Falls Cafe – Approach & Sample Choices

All of our food is prepared with care using fresh local ingredients whenever possible. Our own gardens provide a variety of fresh vegetables and herbs. Periodically we harvest mushrooms that we have inoculated onsite. Our objective is to offer delicious healthy food that nourishes the body, uplifts the soul and invites meaningful connection.

Our culinary origins are based on the Mediterranean diet and we draw inspiration from Italian, Spanish, Provençal, Greek, Turkish and Moroccan cuisines. We benefit from dialog with our guests and update our offerings based on their requests and our teams' culinary experiences as they travel across the Earth.

We also prepare Indian, Thai and Chinese offerings and have hosted groups from these countries and provided tasty meals that meet a wide variety of dietary requirements. We have also hosted Jewish groups who keep Kosher.

The kitchen has an Omnivore orientation and we always meet the needs of Vegetarians, Vegans, Gluten Free and those who eat Keto.

The outdoor streamside dining experience is wonderful in spring and summer, and the outdoor kitchen offers grilled or barbecue fare of meats, vegetables and mushrooms. The Tuscan atmosphere in our dining room has tables for nine, twelve and twenty around comfortable tables.

We offer both plated table service and delicious buffet alternatives. We enjoy hearing the culinary and dietary preferences of every group or individual we host and are delighted to craft a satisfying menu that responds to those requirements.

The various choices listed below are drawn from our own experience and from the many meals we have offered to guests over the years. Here at the Inn, the particular menu for every gathering emerges from a conversation. The listings below are only a starting point and we are pleased to expand our repertoire based on your tastes.

The Inn is held by a nonprofit oriented to Healthy Soil, Healthy Food, Healthy People and a Healthy Planet. In alignment with those values our goal is to always offer healthy fare that is delicious and leaves those we serve feeling well cared for. We look forward to designing your menu with you. Thanks so much for giving us the opportunity to provide a welcoming venue for your gathering.



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The Inn at Shaker Mill Falls

The Shaker Falls Cafe – Approach & Sample Choices

Appetizers

Zucchini fritters with garlic, lemon or herb aioli
Cauliflower and potato pancakes
Assorted cheeses and vegetables
Charcuterie board
Olives, artichoke hearts and roasted peppers
Portobello Mushrooms with herbs and feta (or goat cheese, or cashew cheese, or chicken sausage, etc.)

Soup

7 vegetable soup – hot or chilled
Potato and Leek Soup
Chicken soup
Greens and beans
Vegetable chili
Italian Wedding Soup

Salad

Green salad
Tomato, cucumber, and celery salad
Tuscan chicken salad
Tuna salad
Potato salad
Quinoa Salad
Sicilian rice salad

Main Dishes

Pulled Rosemary Chicken and Chicken Sausage in Pan Gravy
Cauliflower and Chickpea Stew
Moroccan Shrimp (or tofu or beans) and Vegetable Ragu
Roasted Mushroom Medley
Tomato Poached Fish
Greens, Beans and Tofu (or Chicken Sausage) with Slow Roasted Tomatoes
Cauliflower and Rigatoni
Bucatini with Tomato and Mushroom
Dumplings and Herbs with Fresh vegetables
Baked pasta with Marinara with Cheese (Sweet or Hot Chicken Sausage)
Homemade Manicotti
Zucchini Roles with Various Fillings
Risotto with Mushrooms, Peas, or other accompaniments
Spaghetti squash with Marinara
Moroccan Eggplant
Marinated Baked Tofu
Zucchini Lasagna with a Mushroom Ragu
Barbecue of Various Sorts
Fish Stew
Salmon, Halibut, or Various Grilled or Blackened Fish
Chicken Marsala
Roasted Grass Fed Meats
Chicken Bouillabaisse



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The Shaker Falls Cafe – Approach & Sample Choices

Sides

Roasted Vegetables (a mix of Zucchini, Summer Squash, Cauliflower, Sweet Peppers, Mushrooms etc.)
Cranberry Orange Relish
Herbed Rice Pilaf
Roasted Beets and Japanese Sweet Potatoes
Rosemary Potatoes
Herb & Vegetable Stuffing
Garlic Bread & Gluten Free Bread as needed
Sicilian Orzo
Macaroni Salad with Market Vegetables
Herbed Sweet Corn
Sautéed Spinach
Maple Baked Vegetarian Beans
Various Types of Sweet Potatoes
Sauté of Tricolor Sweet Peppers, Red Onions & Tomatoes
Mashed Butternut Squash
Zucchini or Yellow Squash with Herbs
Red and Golden Beets in Various Preparations
Beet Greens Sautéed

Desserts

Chocolate Medley
Homemade Cookies
Orange Ricotta Cheesecake - gluten-free
Chocolate or Lemon Cake
Mixed Berries with Various Toppings
Tiramisu
Zucchini and Chocolate Chip Cake

Breakfast

Local blueberry muffins
Sour cream coffee cake
Scrambled Eggs
Brioche French Toast with Real Maple Syrup
Fresh Fruit Selection
Toast with butter, jams, nut butter
Vegetable Frittata
Assorted Quiches
Shakshuka and eggs
French toast casserole with cinnamon and local maple syrup
Baked Eggs with Tomato Ragu & Sautéed Greens
Overnight Oatmeal with various fixings