

OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND

As the last of the snow melts, rivers run high into the vast Atlantic, signaling the rush of new life. Sunshine warms the sand on stretches of beach, and activity returns to the villages that dot the New England coast. Guests spend warm days basking in the sun on the many verandahs surrounding the Ocean House.

Flowers begin to sprout and blossom after a long winter and the first of the spring vegetables grow in the rich soil of our gardens, ready to be picked, garnished with fresh herbs and cooked to perfection in Seasons.

April / May 2011

LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Croquet returns to the Ocean House in May

Dear Friends,

This Spring marks the end of our first year, and the beginning of our second at the Ocean House. As the weather turns warmer, we are looking forward to welcoming you again for drinks on the Verandah, afternoons playing croquet, and a year that is full of promise and exciting adventures. At the resort, we will celebrate new traditions like Easter, enjoy favorite events from our opening year, and establish new programs and activities to best meet the needs of all of

our guests. I hope to see you all at the Ocean House very soon.

Best wishes,

DANIEL A. HOSTETTLER
President & Managing Director

Social Notes

FARM + VINE DINNER FEATURING CHEF BILL BRODSKY *March 2, 2011*



JONATHAN EDWARDS WINEMAKERS DINNER *February 26, 2011*



Recent Recollections of the Ocean House

"The commitment to local produce, meat and fish was part of the reason we came. The open window to the kitchen is fun, and the class we took with Pastry Chef Adam there was a highlight. Our very favorite of all the staff was Klemens, however, whose geniality and charm spread warmth over the dining room. We ordered the tasting menu for dinner, and so with each course he presented another wonderful wine pairing. All the staff was terrific, but Klemens is a master." *From TripAdvisor*



"From the moment we arrived at The Ocean House my wife and I knew we were in for a very special weekend. As the valet wished us Happy Anniversary, we entered this majestic Hotel that overlooks Block Island Sound and we were awed by our surroundings. It truly is everything it is advertised to be.

Of course we had dinner and it was a true dining experience in every sense of the word. Our waitress was attentive but not intrusive and her recommendations and insights into each dish were perfect. We took our time to enjoy everything and the entire culinary staff truly appreciated it. After all it was clear that they were proud of their efforts and they should be. From start to finish our Anniversary experience at The Ocean House was everything it should have been and more." *From TripAdvisor*

"I was lucky enough to stay at the Ocean House for two nights prior to and during a Company event. I cannot say enough good things about the entire staff. The Event and Catering Department were the best I have ever dealt with. Attention to detail by the entire staff is incredible. It was everything I expected of a Hotel in this class and more."

From TripAdvisor



UPCOMING EVENTS

EASTER BRUNCH AND EGG ROLL, April 24th

What better way to celebrate the change in weather, and budding of nature, than spending Easter at the Ocean House! JOIN US ON THE SOUTH LAWN FOR THE TIMELESS EGG ROLL RACE, sit in on an Easter book reading and meet the Easter Bunny. Get together for our Easter Brunch buffet, or enjoy the five-course menu in Seasons, and celebrate the holiday over spectacular food.

Seaside Ballroom- \$55.00 per person; \$30.00 children under 12; children under 4 dine at no charge (plus tax and gratuity). 11:30 a.m. to 5 p.m.

Seasons- \$75.00 per person, optional wine pairing \$40, adults and children over 8 years old (plus tax and gratuity). 11:30 a.m. to 2:30 p.m. and 5 p.m. to 8 p.m.
For reservations, please call 401.584.7000.

MOTHER'S DAY BRUNCH, May 8th

This year, show your Mother your deep appreciation and eternal love with a visit to the Ocean House. Our Culinary Team has created a SPECIAL MENU FOR BRUNCH IN OUR SEASIDE BALLROOM, with the entire family. Is she a foodie? Invite her to dinner in Seasons, for a refined, five-course celebration.

Seaside Ballroom- \$55.00 per person; \$30.00 children under 12; children under 4 dine at no charge (plus tax and gratuity). 11:30 a.m. to 5 p.m.

Seasons- \$75.00 per person, optional wine pairing \$40, adults and children over 8 years old (plus tax and gratuity). 11:30 a.m. to 2:30 p.m.
For reservations, please call 401.584.7000.

AMERICAN SONGBOOK, May 27th

They say "April showers bring May flowers". At the Ocean House, May also brings us Cabaret! On MAY, 27TH, we begin OUR AMERICAN SONGBOOK SERIES, and this spring we introduce local Cabaret performers to the stage. Don't miss a spectacular evening of entertainment at the Ocean House!

Drawing Room- First show 8:30 p.m.; Second show 9:30 p.m.

COMEDY NIGHT, May 28th

This year, the Ocean House introduces Comedy Night! To entertain you, we have searched and found the funniest talent around and in May we feature COMEDIANS PAUL D' ANGELO AND JOE YANNETTY, both local acts of national fame.

Paul D' Angelo, part of Showtime's new show "Godfathers of Comedy", began his stand-up career in Boston, but soon became well-known in the national scene, appearing across the country. His long resume includes the opening act for famous faces including Dennis Miller, Tom Jones and Jay Leno.

Boston native Joe Yannetty taps into his Italian background and blue-collar upbringing to generate laughs. His comedic performances have taken him from Caesar's Palace in Las Vegas to Radio City Music Hall in New York City. Yannetty's work also includes writing and appearing in the HBO film "Sucker."

Seaside Ballroom- \$30 per person, includes complimentary drink; 8:30 p.m.
For reservations, please call 401.584.7000.

OH!
THE SPA AT THE OCEAN HOUSE

Reawaken your senses this spring with a new series of treatments at the OH! Spa. During spring, earth bears fresh ingredients which our experts utilize to revive your skin and body after the harsh winter. In the Spring Menu, we gather fresh herbs from the garden which enrich the skin with rich nutrients, and combine them with other therapeutic ingredients to rejuvenate and relax your skin, body and mind.

OH! GARDEN HARVEST

90 Minutes

Breathe deeply to experience the fresh aromas of spring while you enjoy a restful, renewing treatment for the mind and body. Treat your body to a harvest scrub that captures the refreshing essence of spring with a wild herbs and lemon exfoliating scrub. Continue the experience with a nutrient enriched and moisturizing avocado wrap which is sure to make your skin look and feel healthy. Grapeseed oil is massaged into the skin for the ultimate relaxation experience from head to toe.

BRIGHTENING & OXYGENATING FACIAL

60 Minutes

Look your best this spring season with an oxygenating and lightening facial. After your skin is cleansed and exfoliated, a cucumber and parsley oxygen treatment is applied. A brightening serum follows resulting in a visibly more radiant healthy complexion.





LOCAL FAVORITE

WILCOX PARK

In the heart of downtown Westerly, in the midst of rich historic architecture, Wilcox Park flourishes from spring through autumn, and provides locals with a winter playground. Providing an oasis of green lawns set with perennial gardens and shade giving trees, Wilcox Park is a true gem enjoyed by both Westerly and Pawcatuck community members.

The first piece of land for the park was donated back in 1898 by Harriet Wilcox in memory of her husband, Stephen Wilcox. The project to build a walking park was taken on by Warren H. Manning, founder of the American Society of Landscape Architects, who kept most of the existing arborary when redesigning the area. In 1905 more land was acquired, and today the park spans fifteen acres with a variety of tree species, shrubs and flower beds.

Located adjacent to the Westerly Public Library, the building's beautiful, bright yellow façade complements the green park. The convenient location allows visitors to borrow a book, before heading to the park to find a comfy nook to read. The park's open center provides ample room for laying out flannel blankets and enjoying a picnic. The winding paths are great for exercising as they run through the entire park.

Let spring take you outdoors to Wilcox Park!

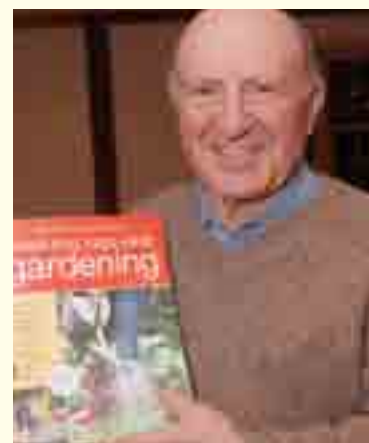
Open from dawn to 9 p.m. / 44 Broad Street, Westerly



SPECIAL CULINARY WEEKEND THYME TO PLANT

Saturday, April 30th

Getting ready to plant your garden? **This spring learn all the basics with expert Sal Gilbertie, author of “Small-Plot, High-Yield Gardening”,** and grower of the largest herb garden in the United States, Gilbertie’s Herb Farm, which supplies aromatics to restaurants and gardens all over the country. (Our on-property herb garden grows Gilbertie’s fragrant herbs.) An all-day workshop at the Ocean House will cover how to prepare, build, design, and tend to personal gardens, and what vegetables and herbs thrive in New England. Beekeeper Mark Robar, chicken and pig farmer Pat McNiff and the “Worm Ladies” will also give talks during the day. This spring, get the know-how and do it yourself! The freshest of ingredients are just a few steps away.



Begins at 10 a.m. and concludes by 3 p.m. \$70 per person (includes workshop and lunch, and all taxes and gratuities). Children 8 and older are welcomed to attend for \$25.

Be sure to wear comfortable clothing and please notify at time of reservation of any allergies. We will not be able to accommodate at day of event.

For reservations, please call 401.584.7000.

Movie Night at Ocean House

Sunday is an easy day when you unwind before a busy week starts, and as a fun-filled weekend ends. Relax with dinner and a movie at the Ocean House. Every Sunday we showcase a new film, from classics to remakes, with a dinner buffet inspired by the movie. During the movie, we offer freshly popped popcorn and other treats, bringing the cinema to you.

17 April

SOUND OF MUSIC

Who could forget Julie Andrews in her infamous role as Maria, singing on the rolling, green hills of the Austrian countryside? In this classic film, Maria leaves an Austrian convent to become the governess of a naval officer and widower and his seven children, and soon gets caught up in her love for the children, her complicated relationship with Captain Von Trapp (Christopher Plummer), and the Austrian struggle against the growing power of Nazi Germany.

22 May

PLEASE DON'T EAT THE DAISIES

In the 1960s film, a Manhattan family of six moves to an old house in the countryside. While the wife Kay McKay, played by Dorris Day, embraces their new humble life, husband Larry (actor David Niven) continues romping though the Manhattan party scene, testing their marital bonds.

\$32 / adult; \$18 / children (plus tax and gratuity)

6:00 p.m. Dinner, followed by film.

For reservations, please call 401.584.7000.



Sharpen your hoes! Spring is here and it's time to get the garden in order for the bounty that will be exploding in your garden very shortly. Soon the flowers will bloom and birds will sing, so here is a list of a few things to tend to this spring along with some great perennials that are easy to grow and continually bloom throughout the season.

Sharpen all blades. Don't forget the lawn mower! A dull blade will damage the grass blade, browning it and making it a possible victim for disease.

Cut down last year's perennial foliage. Remove mulch surrounding plants and shrubs working in 1-2 inches of compost and a dose of fertilizer, depending on the plant type. A soil test will let you know if your soil PH needs to be adjusted. Use dolomitic lime to raise your PH or elemental sulfur to lower your PH.

Prune woody plants if diseased or damaged. Summer blooming plants such as hydrangea can be thinned. Early blooming shrubs like forsythia should be pruned once blooms have faded.

Now for the fun stuff! After the threat of frost has passed, spring is a great time to plant. Clear an area suitable for growing your plant of choice. Work in a good 4-5 inches of composted manure and recommended amount of fertilizer cultivating to a depth of 12 inches and plant. A few of my favorite easy to grow perennials, and also great choices for their shade, are Wide Brim hostas and Purple Palace coral bells. Let the sun shine in with Raspberry Wine bee balm, Red Switch grass and catmint.

May your garden grow...and grow...and grow!

Culinary Events

Be part of our culinary tradition that celebrates our local bounty. Our Farm + Vine Dinners showcase the amazing foods grown and raised in New England and the incredible talent in the Food and Beverage field. During the cocktail reception, the guest Chef's hors d'oeuvres will be passed. Dinner explores the featured ingredients through three incredible courses. All food will be complemented by wines chosen by a guest sommelier.



GOOD FRIDAY FISH DINNER
FRIDAY, APRIL 22ND
Chef Eric Haugen

On Friday, April 22nd, our Culinary Team will create a delicious dinner, using fish as a tribute to the traditional Good Friday meal. Featuring hors d'oeuvres, three delicious courses and a wine pairing, it will be the perfect kick-off to the holiday weekend.



FARM + VINE DINNER
WEDNESDAY, MAY 4TH
Chef Derek Wagner
Farm: Arcadian Fields Farm
Vines: Qupe Winery

Chef Derek Wagner is not only the Chef/Owner of popular Providence restaurant Nick's on Broadway, but he and his recipes are featured in the recently published book "Harvest to Heat". Chef Wagner will feature produce from Arcadian Fields Farm, in Hope Valley, Rhode Island, throughout his dishes. The evening's wine expert is special guest Gavin Chanin, assistant winemaker at Qupe Winery.

7 p.m. in Seasons. \$75 per person, per dinner (plus tax and gratuity)
For reservations, please call 401.584.7000.

FROM OUR KITCHEN

PUREE OF ENGLISH PEA SOUP WITH APPLEWOOD SMOKED BACON, AND ROASTED SHALLOT

BY: CHEF ERIC HAUGEN

English peas are the quintessential Spring vegetable. We like to buy peas that have a rich green shell and we shuck them at the restaurant to ensure their quality. As the season progresses, the peas will become less starchy as their sugars start to become more present.

For the Soup

4 ounces butter
8 strips of Applewood smoked bacon, sliced
1 Spanish onion, sliced
4 garlic cloves, sliced
10 leaves of mint
3 quarts of water
2 pounds, fresh English peas
salt
black pepper

For the Shallots

10 shallots
4 ounces of butter
5 thyme sprigs
4 ounces of sherry vinegar
salt
pepper

For the soup

HEAT butter and bacon, over medium heat, until the bacon starts to crisp.
ADD onions and garlic and turn heat to low. Cook until soft.
ADD mint leaves and water, and bring to a boil.
ADD peas and boil for 5 minutes until the peas are soft. Season with salt and cracked black pepper.
Bacon is naturally salty so be sure to be sensitive about adding additional salt.
PROCESS, in a blender until liquefied.
Keep hot.

For the shallots

PREHEAT an oven to 450°F.
LAY out a sheet of tin foil, about 16"x16". Place the shallots (in the skin), butter, thyme, vinegar, salt, and pepper in the foil and wrap tightly.
Place on a sheet tray and roast for 40 minutes.
REMOVE the shallots from the skins and serve in the soup.

RESIDENCE HIGHLIGHT

THE WATCH HILL SUMMER
“COTTAGE”
RESIDENCE TWO, SECOND FLOOR

Watch Hill summer cottages are notoriously expandable to accommodate the constant flow of newly arriving summer guests and this residence is no different with its adjoining hotel room which instantly creates a three bedroom escape for weekend and summer family gatherings.

Designer Peter Niemitz, with his trademark use of color and texture, has created sophisticated living and entertaining spaces as well as calming respites for private escapes.

In the living room, sandy hues in a herringbone design dress the couch while punches of deep water blue mirror the ocean colors just out the window.



The master bedroom is a stylish mix of “summer house” furnishings with a “dressed up” tailored headboard and gray and cream taffeta curtains. A sunny alcove off the bedroom provides the perfect place for reading a good book.

The guest bedroom envelopes its lucky visitor with its fabric walls and headboard, all in a soft teal and cream pattern.

Of course, the owner will enjoy all of the amenities the hotel has to offer whether it be the state-of-the-art spa, the saltwater, indoor lap pool, the fully-equipped exercise facility, exercise classes, use of the hotel’s yacht, golf at the Lake of Isles, Rees Jones 18-hole course, tennis at the nearby Pond View courts and a beautiful white sand beach complete with furnished beach cabanas available daily.

Price available upon request. Also available for short term rental. 401.584.7100.

In the Kitchen



Continue expanding your culinary skills and developing your palate at our “In the Kitchen” dinner series. Let our Chefs guide you through the process of making a spectacular meal through a demonstration of two dishes you can recreate at home. Learn how the seasons inspire Seasons’ cuisine, and bring this new understanding of local ingredients home to your kitchen. Taste the flavors and explore the textures of the composed dishes in dinner following the presentation at the Chef’s Counter.

13
APR

Spring Lamb– Spring Lamb is at its most tender, and most delicious during spring. Learn how to make great recipes with different cuts of meat for the best yield from this amazing ingredient.

18
MAY

First of the Season’s Vegetables– Spring yields an assortment of fresh vegetables that make exquisite dishes. Our Chef will show you how to make delicious recipes with the First of the Season’s Vegetables.

7 p.m. in Seasons. \$75 per person, per dinner includes wine + hors d’oeuvres (plus tax and gratuity). For reservations, please call 401.584.7000.

EMPLOYEE SPOTLIGHT



JACQUELINE HARPER DIRECTOR OF HOUSEKEEPING

Our Executive Housekeeping Manager, Jacqueline Harper, is one whose attention to detail is on point! Ensuring that no pillow goes un-fluffed, no tub un-shined, and no shirt un-starched, Jacqueline is extremely dedicated to maintaining and exceeding the quality standards at the Ocean House.

The Michigan native first left her mark in our New England state when she attended Johnson & Wales in Providence, and graduated magna cum laude. While studying for her Bachelors’ degree for International Hotel and Tourism Management, Jacqueline studied abroad in Lucerne, Switzerland- leader of the world’s hospitality industry.

After working at Carnegie Abbey Club in Portsmouth and Edgewood Manor in Providence, Jacqueline moved down south to Florida where she worked at luxury resorts. She first began as Assistant Executive Housekeeping Manager at Cheeca Lodge & Spa in Islamorada, and in no time moved to the position of Executive Housekeeping Manger at Hawks Cay Resort & Marina in Duck Key, Florida, voted Second Best in Florida in 2009.

At the Ocean House, Jacqueline has successfully trained the housekeeping staff whose hard work is proof of her excellent leadership skills. Overseeing all rooms, public areas, and on-site laundry services, Jacqueline supervises the upkeep of the resort, and does it with a positive attitude which makes her a true asset to the Ocean House team!

OUR FAVORITES: OUTDOOR SPRINGTIME ACTIVITY

KORI HOULIHAN– *Spa Receptionist*

“When the warm weather finally arrives, I am eager to begin my routine of a daily morning walk. I also look forward to playing my guitar in the grass enjoying the warm sun in Wilcox Park while my 4-year old son plays on the “Runaway Bunny” and under the willow trees.”

MICHAEL GIORNO– *Spa Attendant*

“Once spring time arrives, I like to go on vacation. This year I am going to Miami for the Ultra Music Festival. Another spring activity I enjoy is soccer. I play soccer in a men’s soccer league that I am looking forward to playing in this year. We play our home games at the Gingerella Sports Complex in White Rock.”

SUSAN STANLEY– *Spa Therapist*

“Warm weather? What’s that? – Well when spring finally arrives, I love to walk by the water in Noank, CT and watch the boats finally appear. Each week more and more boats pop up on the water like flowers in the ocean, then it’s almost summer!”



SARAH BRODEUR– *Spa Attendant*

“Once the weather is warm, I will be outside as often as I can. I love warm and hot weather. I would run on Napatree Point, go hiking through Avondale and Misquamicut, play basketball...anything active.”

LINDA MARZILLI– *Salon Stylist (Timothy Pamment Salons)*

“There is nothing I enjoy more than to turn the clocks ahead, take walks outside with my dog, “Suga Marzilli”, and plant herbs in my window boxes!”

EVENTS IN WATCH HILL

13 APRIL - *In the Kitchen: Spring Lamb*

Join our Chef "In the Kitchen" for a demonstration and dinner of Spring Lamb. 7 p.m. \$75 per person.

17 APRIL - *Movie Night: Sound of Music*

Enjoy the classic film "Sound of Music" following a dinner buffet inspired by the movie. 6 p.m. \$32/Adult; \$18/Children.

22 APRIL - *Good Friday Fish Dinner with Chef Eric Haugen*

Chef Eric Haugen will create a delicious dinner, using fish as a tribute to the traditional Good Friday meal. 7 p.m. \$75 per person.

24 APRIL - *Easter at the Ocean House*

Celebrate the moveable feast with brunch or dinner in Seasons. Enjoy the Egg Roll on the Lawn, and meet the Easter Bunny.

30 APRIL - *Thyme to Plant*

Learn how to plant your own garden with Sal Gilbertie.

8 MAY - *Mother's Day at the Ocean House*

Show her you care with a visit to the Ocean House for Mother's Day Brunch or dinner in Seasons. \$55 (Brunch); \$75 (Seasons).

18 MAY - *In the Kitchen: First of the Season's Vegetables*

Our Chef will prepare the first vegetables into a delicious three-course dinner. 7 p.m. \$75 per person.

22 MAY - *Movie Night: Please Don't Eat the Daisies*

Dinner buffet inspired by the film, is followed by the showing. 6 p.m. \$32/Adult; \$18/Children.

27 MAY - *American Songbook*

Join us for our first Cabaret night of the season featuring Nicolace King. 8:30 p.m. and 9:30 p.m.

28 MAY - *Comedy Night*

Watch two hilarious acts in our first Comedy Night. 8:30 p.m. \$30/Adult.

For reservations to any event, please call 401.584.7000.

PACKAGE HIGHLIGHT

Celebrating Mom

Although Mothers hold their children's hands for a short while, they hold their hearts forever.

On this Mother's Day show your appreciation by gathering to celebrate at the Ocean House.

Includes:

Luxurious Deluxe Accommodations
A Special Welcome Amenity
Daily Breakfast for Two

On Mother's Day:

Sunday, May 8, 2011

Your choice of either

Mother's Day Buffet in the Seaside Ballroom
Or

A Five Course Mother's Day Menu in Seasons

Additional person staying in the same room including Breakfast and Mother's Day Dinner. Add \$210.00 per person with a maximum of three people per room

Stay longer than two nights and received additional savings over this Special Weekend. Additional Rates per night including Breakfast Deluxe Accommodations \$485.00 per night

Additional person staying in the same room including Breakfast. Add \$115.00 per person with a maximum of three people per room

**General Packages Restrictions*

Limit two people per package. Not applicable to groups. From May 6, 2011 through May 8, 2011, cancellations must be received 72 hours prior to arrival to avoid penalty charges to your credit card equal to full payment of the package price. Additional fees may apply. The property reserves the right to charge an early departure fee in the event a guest departs earlier than the original departure date. Based upon availability; restrictions apply. Rates are subject to change without notice. Taxes, Resort Fee and Gratuities are not included unless otherwise noted. Alcoholic beverages are additional and not included in any package that includes Meals.

What They're Saying About Us...

These notable publications have recently written about the Ocean House!

"Don't miss the chance to dine at the resorts farm-to-table restaurant, Seasons. Dynamic wunderkind Chef Eric Haugen works closely with the in-house forager to create nightly menus using predominately locally sourced ingredients. The open kitchen allows you to see Chef's talents in action, as he works with the precision of a surgeon, perfecting each plate before it arrives at your table. The resort has just enough activities planned each day, from morning yoga to classes with the Pastry Chef to keep you busy even if the weather doesn't cooperate. Whatever Mother Nature throws at you, a walk on the beach is in order, because the Ocean House is located on one of the Atlantic's most pristine stretches."

OFFMANHATTAN.COM, DECEMBER 13th, 2010

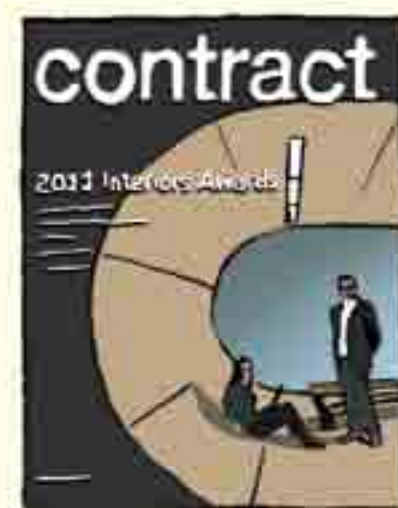


"Overall, we greatly admired this carefully updated recreation of a classic Atlantic resort, not least because of intangibles such as the superb service and accommodating attitude of the staff. Obviously, summer is the peak seasons, but Ocean House would be a terrific getaway for anyone in the southern New England area at most times of the year"

ANDREW HARPER'S HIDEAWAY REPORT, MARCH 2011

"...the designers dangled original art deco light fixtures from the wood paneled meeting room ceiling; they turned an old Greek revival fireplace into a disappearing bar; and they inserted an odd, oval window into the Club Room, restored the swirling, beaded board ceiling from the haunted "Captain's Room," and maintained an old telephone booth..."

CONTRACT MAGAZINE, JANUARY/FEBRUARY 2011



"Watch Hill, RI's Ocean House is a throwback to different times but with all the modern amenities anyone could want. The resort opened last June to much fanfare and immediate success. Daniel Hostettler, president and managing director, said that was just the beginning. "Previous generations made Ocean House a tradition, as this property is a centerpiece of the community," he said. "We are restoring those tradition with a property that is casually elegant, relaxing, and memorable""

AMERICAN EXECUTIVE, MARCH 2011

