

# OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND



*Morning glories awaken at dawn to greet the sun, boat sails swell with summer winds and fireworks emblazon the sky.*

Summer is here and the Ocean House is bustling with the activity of the season. Summer visitors flock to Watch Hill, strolling through Bay Street with ice cream cones in hand and enjoying lazy afternoons of iced tea and cocktails on the Verandah.

*July / August / September 20-12*

## LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Dear Friends,

Summer is one of our favorite times of the year. Our outdoor restaurants reopen, events move outside and our beach comes alive again. We are excited to welcome back *Friday Night Clambakes*, *Comedy Night* and *Movie Night on the Beach*.

In addition to the events you've come to know and love, we are excited to introduce some new soon-to-be favorites. Our Salon Series presents famed television actress Tina Sloan in *Changing Shoes* in August. We also welcome two very special guests in partnership with The O'Neill Theater. They are so special that we can't even

divulge who they are yet... so stay tuned for updates!

We hope to see you soon, whether enjoying sunset cocktails on the Verandah or holding a mallet on the Croquet Court with our Croquet Professional.

Warm regards,

DANIEL A. HOSTETTLER  
President & Managing Director



### Social Notes

EASTER AT THE OCEAN HOUSE April 8, 2012



AN EVENING IN AMERICA'S BACKYARD May 25, 2012



## OCEAN HOUSE BEACH CABANAS

Summer is here and our beach cabanas are ready and waiting to make your day at the beach truly luxurious.

Our spacious 10-foot by 10-foot cabanas offer members and hotel guests carpeted flooring and canvas walls to provide total privacy when you need a peaceful break from the sun and fun.

Inside your cabana you will find all the comforts of home...a beach home! Comfortable seating for four, an assortment of ice-cold beverages, a variety of seasonal fruit, a selection of magazines, a Bose Sound Dock for your iPod or iPhone, Ocean House signature robes and sandals and, of course, fluffy beach towels to dry you after a dip in the ocean.

As an extension of the hotel, cabanas offer a dedicated valet to provide you and your guests the highest level of service and comfort. You can arrange specific dining and beverage services when your cabana reservation is made.

For guests who wish to entertain a larger group, one double cabana is available for up to eight guests.

New this year, we have added a Spa Cabana that will offer limited spa services on the beach! To learn more, please read our Spa Highlight section.

*We have nine beach cabanas for our guests' enjoyment: eight standard, which accommodate 2 to 4 guests for \$225/day, and one double, which accommodates 4 to 8 guests for \$400/day. Cabanas must be reserved for a full day (9:00 a.m. to 5:00 p.m.). To reserve a cabana, please contact your Guest Relations Manager upon arrival.*



# OH!

THE SPA AT THE OCEAN HOUSE

## OH! SPA CABANA

Imagine a private cabana on the beach where you can enjoy the bliss of an OH! Spa massage...the smell of the salt air and the sound of gently rolling waves deepen your escape...a delight for all your senses.

We have two truly unique spa experiences. OUR BEACHSIDE MASSAGE is a private session personalized to meet your needs. We want to offer you just what you require to feel refreshed and renewed. Our second option is a COUPLES BEACHSIDE EXPERIENCE. Enjoy our signature Your Way Massage as you melt away stress and reconnect with each other. Top off this special experience with a champagne cocktail while sharing breathtaking views of the Atlantic Ocean.

*For reservations, please call 401.584.7070.*

## Recent Recollections of the Ocean House



"I usually don't write reviews but this time I had to. My friends and I went to the Ocean House on Memorial Day and it was spectacular. We ate on the Seaside Terrace. I must say the food is excellent, and our server Dale was the most professional and charismatic server we ever had! We enjoyed the view of the ocean; it looked just like a postcard. Definitely will be back this summer and many more to come." *From TripAdvisor*



*Thank you to our wonderful guests for consistently commending Ocean House with high praise and an overall 4.5 rating on TripAdvisor!*



## A Visit from an Old Friend

As the secretary to former Ocean House General Manager Earl Brankert, Rita Haron has witnessed the resort's transformation firsthand. For over 20 years Rita spent her summers working at the Ocean House in an office just off the Lobby, which now serves as the Boutique. She noted that her desk looked over the entryway stairs so she could see every guest as they arrived. A resident of Stonington, Rita recently returned to the Ocean House, this time as our guest. She marveled at how much the resort has changed, yet somehow stayed the same; the front desk still in place, the phone booth operational, the original stone fireplace, and pieces of the old furniture restored. She was excited to learn that Sam Fusaro Jr. still works on the beach, having seen him grow up with the hotel, starting at the tender age of 16 as an assistant life guard. It was a pleasure having Rita join us for a night and she wanted to let everyone know that "if you can't come and see the Ocean House, you're really missing something."

**Thank you, Rita!**



### Friday, July 6

Fourth of July only comes around once a year, so celebrate the event at the biggest bash in town! At the Ocean House, our THIRD ANNUAL INDEPENDENCE DAY BEACH BALL takes over the beach with amazing food, live music and dancing all under one large tent. Our traditional clambake fare is cooked up and offers the best local seafood, fresh sides and grilled meats for you to enjoy in the festive setting. The Johnny Roger Band returns for the second year in a row, playing their 1950s and 1960s tunes late into the night. And true to our tradition, the evening's grand finale is a colorful fireworks display over the ocean.

*7:00 p.m.; \$135/person includes buffet, cocktails, beer and wine (plus tax and gratuity), 21 years of age and older only. For reservations, please call 401.584.7000.*



SEASONAL FAVORITE

## Trim Again CLASSIC SAILING YACHT

We can't think of a better way to experience the natural beauty of our coastline than aboard a classic sailing yacht. From May 1 to October 15, Watch Hill's own *Trim Again* offers an extraordinary experience to seafaring adventurers and elegant cruisers alike.

Step back in time aboard this 24-foot, classic 1950s catboat designed by the renowned Eldredge-McInnis of Boston. With a generous 11 feet, 3 inch beam, *Trim Again* is roomy enough for four to six guests. She is generously accented with teak and mahogany, reminiscent of a more elegant time. Some of our favorite excursions include the romantic sunset cruise and the lighthouse tour. Up for an adventure? Plan your own itinerary with Captain Jack Spratt. He will show you hidden inlets and waterways few know exist. Beverages and snacks are offered and a special yacht menu can be arranged upon request. Half- and full-day charters are available.

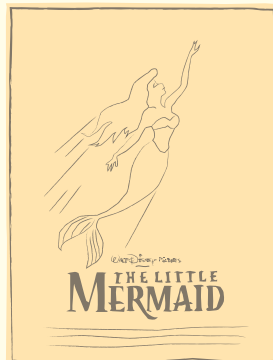
In addition to partnering with the *Trim Again* the Ocean House has its own vessel, the *Dandy*: a 1930s Andreyale classic commuter boat that accommodates six passengers. The *Dandy* is ideal for half- or full-day motored charters, cocktail or dinner cruises.

For booking information on the *Trim Again*, please visit [www.sail-trim-again.com](http://www.sail-trim-again.com).

For more information on the *Dandy*, please contact the Ocean House.

## Movie Night

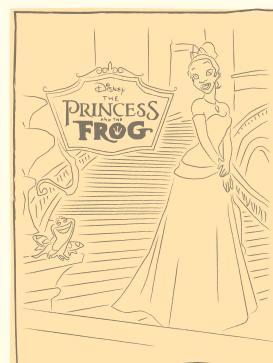
Once a month, we pair one of our favorite movies with a delicious dinner buffet inspired by the film. In July and August, *Movie Night* moves to the beach. We screen two classic films that will touch your heart and make you laugh. As the evenings cool, *Movie Night* moves back inside in September, with a romantic classic. During the films, enjoy freshly popped popcorn and candy.



Sunday, July 29: *On the Beach*

### THE LITTLE MERMAID

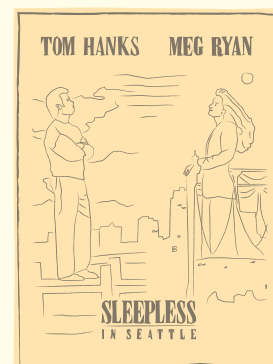
Ariel, a mermaid princess, makes a bargain with an evil sea witch Ursula in order to meet a human prince on land.



Sunday, August 26: *On the Beach*

### THE PRINCESS AND THE FROG

A fairy tale set in Jazz Age-era New Orleans and centered on a young woman named Tiana and her fateful kiss with a frog prince who desperately wants to be human again.



Sunday, September 16

### SLEEPLESS IN SEATTLE

A recently widowed man's son calls a radio talk show in an attempt to find his father a partner.

6:00 p.m.; \$32/adult; \$18/child (plus tax & gratuity)

## FROM VINE TO WINE

Once a month, Ocean House Sommelier Jonathan Feiler hosts a weekend focused on wine.

### Friday–Saturday, July 20–21

#### FROM VINE TO WINE: SENSORY ANALYSIS

In July, learn how to taste wine using your different senses and analyze the smells, flavors, structure and origin of a wine. Meet Feiler at an intimate wine and cheese reception on Friday evening, and attend the wine seminar on Saturday.

### Friday–Saturday, August 17–18

#### FROM VINE TO WINE: TRIP TO NEWPORT WINEFEST

In August, Feiler will take you to the third annual Newport WineFest and lead you through a tasting of the different wines. Meet Feiler at an intimate dinner on Friday evening, and attend the Newport WineFest on Saturday.

### Friday–Saturday, September 14–15

#### FROM VINE TO WINE: LOCAL WINE TRAILS TOUR

In September, tour local wineries with Feiler, and discover what each one has to offer. Meet Feiler at an intimate wine and cheese reception on Friday evening, and taste wines at the seminar on Saturday.

Friday Reception: 6:00 p.m. to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m. \$38/person (plus tax). For reservations, please call 401.584.7000.

## Culinary Events



#### FARM + VINE DINNER

WEDNESDAY, SEPT 5

Chef **Dave Johnson** of Local 121, Providence, RI

Farm: City Farm, Providence, RI

Vine: Vineyard House

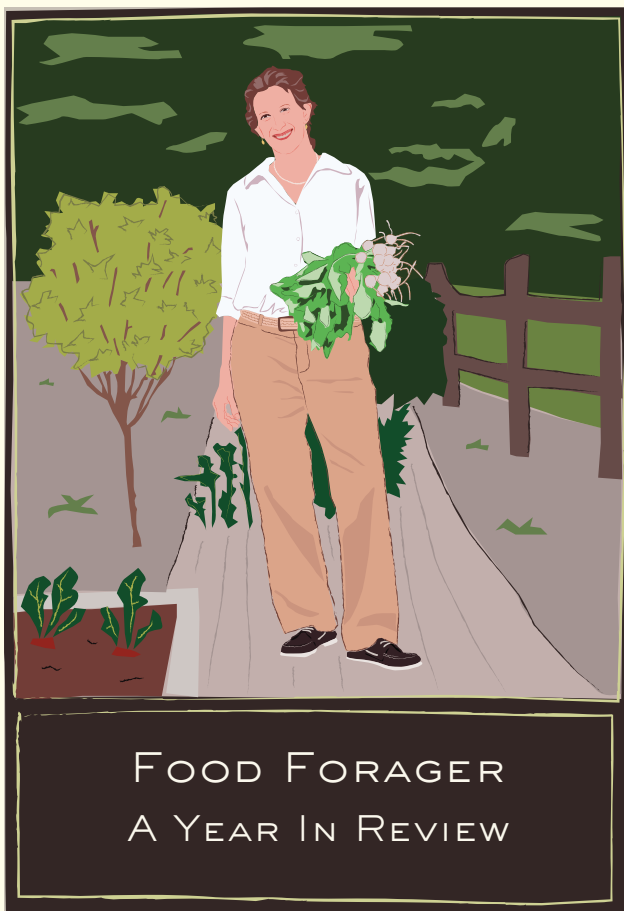
A Rhode Island native, Chef Dave Johnson takes over Seasons' kitchen to prepare hors d'oeuvres and a wine-paired, three-course dinner in September. Chef Johnson, from Providence's Local 121, celebrates the bounty of New England by using what is local. Chef Johnson began his culinary career at the age of 14 at the Beef Barn in North Smithfield, Rhode Island, and worked at local restaurants that include Mills Tavern, La Laiterie and the Carnegie Abbey Club.

#### IN THE KITCHEN: WEEKAPAUG INN

WEDNESDAY, SEPT 19

To celebrate the opening of our sister property, we invite the Weekapaug Inn's Chef to the Ocean House to bring back flavors from its past. Inspired by a menu from 1918, the Chef demonstrates how to prepare classic dishes in a whole new way. Enjoy a three-course dinner, paired with wines, and get a first taste of the Inn's new Chef.

7:00 p.m. in Seasons; \$90/person (plus tax and gratuity).  
For reservations, please call 401.584.7000 or book through OpenTable.



June marks my second season as the Ocean House Food Forager, a position that has been an absolute joy to hold. It has also been a time of steep education and almost daily revelation. Between my writing here and my column for the website, I have tried to share with you a lot of what I've learned and what I teach. These topics have included information and background on local farmers' markets, heritage breed meats, the cheeses of southeastern New England, Seed Savers, craft beers, oyster aquaculture, edible flowers and much more.

For this column, I'd like to reflect on some of the highlights of the last year, some of the bonds that have been formed and some of the memories gained.

Last June, I had the opportunity to take a group of four out to visit two local farmstead cheesemakers: Beltane Farms in Lebanon, CT, a maker of phenomenal goat cheeses, and Cato Corner Farm in Colchester, CT, a winner of many awards for raw cow milk cheeses. Breezing along the back roads of Connecticut, I got to share what I knew about our

cheesemakers, while learning so much from the guests, who I came to find out were avid gastro-tourists. They'd plotted their travel by where they could get the most interesting meal and experience, whether that was in a hut atop a mountain in Spain or at one of the nation's premier white linen restaurants. They were smart, funny and gung-ho. I discovered then that "gastro-tourist" is not just a descriptive noun but a philosophy. They are always welcome at the Ocean House!

Once last summer I had a mother and daughter who joined my oyster shucking and sampling class. I am pretty accustomed to having couples come to my class where one half is oyster crazy and the other half can't even countenance the idea of eating an oyster. I expected that with this twosome, but found instead that the pre-tween daughter was eager to try. With only a little hesitation, she slurped down her first oyster, declared it delicious and tried several more. Quite a lot more, actually. I felt as though there on the sands in front of Dune Cottage a real memory was being forged for this young girl.

All year long I am lucky to spend time at the farmers' markets and on the farms of our purveyors. This means I keep up with the almost daily swings of being a farmer. It must be satisfying work because they are all good-natured, even though they work tirelessly. I've seen the disappointment when crops have failed, the joy when they've flourished and the almost desperation when they've flourished too much! I've been emailed when gentle farm dogs have passed away, texted when a first crop of a season has come in, and called when there have been disruptive weather events.

One year as the Food Forager has put me in the wonderful position to interact both with our great guests and with our hard-working farmers. As we glide into another summer season, I wish bountiful crops, delicious meals and good times for you all.

*Jan Faust Dane*

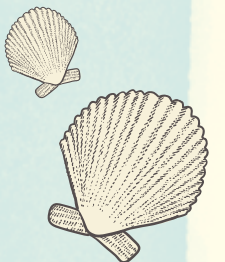
JAN FAUST DANE

#### FROM OUR KITCHENS

### NEW ENGLAND CLAM CHOWDER

BY CHEF JOHN KOLESAR

1 cup diced North Country applewood-smoked bacon  
 1 cup diced celery  
 1 cup diced Onion  
 2 cups diced Yukon Gold potatoes  
 1 quart clam juice  
 1 quart heavy cream  
 3 dozen chopped Top Neck clams  
 2 tablespoons vegetable oil  
 3 tablespoons all-purpose flour  
 1 teaspoon fresh thyme  
 1 teaspoon chopped chives



Kosher salt and fresh cracked pepper, to taste

**Chef's Tip:** The best way to handle Top Neck clams for chowder is to place the clams in the freezer for about 30 minutes. By freezing the clams before shucking, you can save the juice of the clam for your chowder.

#### For the Chowder

HEAT vegetable oil in a large stock pot before adding applewood-smoked bacon. COOK for roughly eight minutes, until bacon is crispy. ADD diced onion and diced celery until vegetables are translucent. STIR in all-purpose flour to create a roux; cook for roughly four minutes until a paste forms. ADD clam juice and chopped clams before bringing the mixture to a boil. ADD diced potatoes, reduce heat to a simmer and leave for 15 minutes. STIR in heavy cream then season with thyme, salt and pepper.

#### To Plate

LADLE chowder into bowl and garnish with chives.



## PUT 'EM UP: WHAT TO DO WITH ALL THE HARVEST BOUNTY

**Saturday, September 29**

Join Ocean House Food Forager Jan Faust Dane to learn how to put up food for the winter. This course will cover classic methods of food preservation from canning through making pickles and jerkies. Author and canner extraordinaire Sherri Vinton will teach the timeless boiling water method of canning. After lunch, explore other ways to keep food longer, including pickling, jerky making and dehydrating. Participants will receive a copy of *Put 'em Up!* and a year's subscription to *Edible Rhody*.

Saturday 9:30 a.m. to 3:00 p.m.; \$58/person (plus tax and gratuity).

For reservations; please email [jdane@oceanhouserri.com](mailto:jdane@oceanhouserri.com) or call 401.584.7083.

## Friday Night Clambakes



July 13, 20, 27 & August 3, 10, 24

Summer nights on the beach are a dream come true at the Ocean House. Throughout the summer, every Friday night we host popular Clambakes on our private beach. Live music provides beach-side entertainment, while family-style seating provides a fun, social atmosphere to enjoy the delicious clambake fare, prepared fresh by our Culinary Team. Friday Night Clambakes are the best way to end the week and kick off a leisurely weekend by the seaside.

6:00 to 9:00 p.m.; \$85/ adult; \$45/ child 12 years of age and younger; 4 and under attendance is free of charge (plus tax & gratuity); includes buffet, cocktails, beer and wine. For reservations, please call 401.584.7000.

## A CELEBRATION OF BASTILLE DAY WITH ANTOINE BLECK



Friday, July 13

In July, we give a French twist to our first Cabaret night of the month as French crooner Antoine Bleck returns to the Ocean House. French desserts and wines will be served for guests to enjoy as Bleck performs on the piano. Bleck was born in the Northeast of France, in the Vosges Mountains. He learned to play the piano at a very young age, but didn't start writing music until he purchased his first keyboard at the age of 30. Bleck's music is inspired by artists such as Steely Dan, Michael

Franks and, closer to his origins, Michel Jonasz, Serge Gainsbourg and Jacques Dutronc. His style has been described as a "Blues-funky with a "je ne sais quoi French style." Lyrics go from hilarious to sentimental; describing moods, situations and fantasies from his adolescence.

7:00 p.m.; \$38/ person (plus tax and gratuity). For reservations, please call 401.584.7000.

## OCEAN HOUSE SALON SERIES CHANGING SHOES: A ONE-WOMAN SHOW

Friday, August 3

Join actress Tina Sloan on a lifelong journey during her one-woman show *Changing Shoes* at the Ocean House. Sloan, who played Lillian Raines in *Guiding Light*, shows how she has transformed over the years facing life's adversities, with different shoes in her closet representing each stage. This popular performance is witty yet touching and inspirational. Touring across the United States,

Sloan's show has touched audiences everywhere. Seasons will serve a special, pre-fixe theatre menu prior to the show.

"...What is totally unexpected is that those who wouldn't watch a soap on a dare find her monologue compelling and moving and funny. And her passionate love of acting is the thread that shouts out to her audience. As she steps into each pair of shoes she lets us walk in them with her."

—Atlanta Theatre Review

5:30 p.m. Pre-Theatre Menu in Seasons; 8:00 to 9:15 p.m. Play; \$65/ person (plus tax and gratuity); \$125/ person includes Dinner in Seasons (plus tax and gratuity). For reservations, please call 401.584.7000.

## OCEAN HOUSE SIGNATURE SUITES

With the Ocean House more popular than ever as a summer getaway for families, we are pleased to announce that we have several two-bedroom Signature Suites available for our guests this summer.

Two that are newly decorated and available are the Dune Grass Suite and the Hydrangea Suite, the only two residences that feature direct walk-out beach access and a beautiful outdoor lawn and terrace for evening cocktails or listening to the waves crash on the shore.

Each of the suites is also available for purchase, in case a guest falls in love and wants to own one for their continued enjoyment. They both feature two bedrooms, two-and-a-half bathrooms, a full kitchen, living and dining areas, and has either a day bed or a sofa bed, which can double as sleeping space for additional guests.



For more information on booking or purchasing, please call 401.584.7000.

## EMPLOYEE SPOTLIGHT



### CHRISTINE SMITH GUEST RELATIONS MANAGER

Soon to be a familiar face at the Ocean House, Christine Smith began with us earlier this year as Guest Relations Manager. Christine joins us from the Grand Del Mar Resort in San Diego, California, a Forbes 15 Star property (five stars each for the hotel, spa and restaurant). She began in their management training program and worked her way to PM Manager on Duty.

Christine never planned to be in hospitality, but found her way into the industry after switching her major from fashion to hospitality management, and she loves it. Originally from Cherry Hill, New Jersey, Christine is an avid field hockey player and is hoping to continue her passion of coaching at an area school later this year.

## Dinner and Disney Tunes



### Sunday, July 15

Relive your childhood during a musical journey of all your favorite songs from classic Disney films. As children, Disney movies can provide the first friends you make, the first lessons you learn and the first role models you aspire to be. Share the magic with your family during a live performance, and a delicious buffet which includes a special children's menu. A portion of the proceeds from the event will benefit St. Pius X School in Westerly.

6:00 p.m. to 8:30 p.m.; \$38/adult, \$18/child, 2 years of age and older (plus tax & gratuity).  
For reservations, please call 401.584.7000.

## Comedy Nights

The Ocean House brings Comedy Night to Watch Hill. This summer features hilarious comedians of national popularity who will have you bursting with laughter!

### Friday, July 27

#### MIKE McDONALD



Mike McDonald began performing in Toronto during his early 20s, and soon began appearing in clubs in the United States. The veteran has appeared on numerous television shows including *Late Night With David Letterman*, *The Arsenio Hall Show*, Showtime's *Comedy Club All-Star Show*, A&E's *An Evening At The Improv* and Comedy Central's *The A List*. His stand-up specials have garnered McDonald the Canadian Gemini Awards' nominations for "Best Writing" and "Best Performance" in a comedy special.

### Friday, August 24

#### TONY V.



Comedian, actor and writer Tony V. stumbled upon the comedy scene by pure chance. As a graduate studying social work, he stopped by a local comedy club in Boston after a long day's work at a hospital. He was looking to unwind with a few laughs, but instead was inspired to change career paths and become a comedian. His work repertoire includes performances on HBO and Comedy Central, roles in popular sitcoms like *Seinfeld*, and dramatic roles in notable shows such as *NYPD Blue*.

#### PAUL D'ANGELO



Criminal-defense attorney by day, and comedian by night, Paul D'Angelo maintained a full legal career while making a name for himself in the comedy scene. Today he is a popular act that has brought laughs to crowds all over the country from the East Coast to Las Vegas and Hollywood. Paul's constantly evolving and diverse selection of original material "takes normal everyday experiences and makes them sound absolutely hilarious." The *Los Angeles Times* calls D'Angelo "...quite likely the funniest entertainer you've never heard of...yet?"

#### JIMMY DUNN



Comedian Jimmy Dunn delivers clean but clever humor, traveling across the country entertaining audiences at comedy clubs, colleges and corporate events. Dunn, an Emmy nominated actor and writer, has a penchant for sports, adding humor to the game including his roles as "Jimmy the Cabbie" in the popular commercials that run during Boston Red Sox games. Dunn has appeared on Comedy Central, *Jimmy Kimmel Live*, CMT's *Hit Parade*, *Inside This Old House* and HBO.

8:30 p.m.; \$30 per person (plus tax and gratuity). For reservations, please call 401.584.7000.

## BROADWAY ON THE LAWN

### Friday, August 17

For the third year in a row, we invite the Salt Marsh Opera to bring Broadway to Watch Hill. The company's gifted singers perform numbers which will take you back to New York's famous avenue. This year we will provide chairs for everyone's comfort. With the Atlantic in the background, and the stars glimmering above, just sit back, relax and enjoy the show!

VIP Reception 6:00 p.m. to 7:00 p.m.; Dinner 7:00 p.m.; Concert 7:30 p.m.; VIP Reception, Dinner and Concert: \$125/person (plus tax and gratuity); Boxed Dinner and Concert: \$60/person (plus tax and gratuity); Concert Only: \$35/person (plus tax and gratuity). For reservations, please call 401.584.7000.

## CABARET BY THE SEA



### Friday, August 31

On Labor Day Weekend, the South Lawn transforms into the stage for an intimate Cabaret performance, drawing inspiration from a past era. A cocktail hour with passed hors d'oeuvres welcomes guests as they are escorted to their tables surrounding the stage. Guests will dine as the sun sets, and watch Penny Fuller and Marion Markham perform under the stars, with the ocean breeze cooling the warm summer day.

7:00 p.m. to 10:30 p.m.; \$95/person (plus tax & gratuity).  
For reservations, please call 401.584.7000.

## SUMMER EVENTS AT THE OCEAN HOUSE

### 6 JULY - Independence Day Beach Ball

At our third annual Independence Day Beach Ball enjoy traditional clambake fare, live music and dancing all under one large tent on the beach, with fireworks to top off the evening. 7:00 p.m.; \$135/person includes buffet, cocktails, beer and wine

### 13 JULY - A Celebration of Bastille Day with Antoine Bleck

Enjoy French desserts and wines as French crooner Antoine Bleck performs on the piano. 7:00 p.m.; \$38/person

### 13, 20, 27 JULY & 3, 10, 24 AUG Friday Night Clambakes

Throughout the summer, every Friday night we host popular Clambakes on our private beach. 6:00 p.m.; \$85/adult, \$45/child 12 years of age and younger; children under 4 are free; includes buffet, cocktails, beer and wine

### 15 JULY - Dinner and Disney Tunes

Relive your childhood during a live performance of your favorite songs and a delicious buffet which includes a special children's menu. A portion of the proceeds from the event will benefit St. Pius X School in Westerly. 6:00 p.m.; \$38/adult, \$18/child

### 20-21 JULY - From Vine to Wine: Sensory Analysis

Learn how to taste wine using your different senses and analyze the smells, flavors, structure and origin of a wine. Friday 6:00 p.m. to 7:00 p.m.; Saturday 11:00 a.m. to 1:00 p.m.; \$38/person

### 20 JULY & 10 AUG - American Songbook Featuring Marion Markham

The Drawing Room transforms into an intimate club with dim lights and the songs of our Cabaret performers. New York talent Marion Markham will perform two identical shows featuring a different theme each month. First show 8:30 p.m., Second show 9:15 p.m.; Complimentary for Ocean House guests and members, \$10/person for outside guests

### 27 JULY - Comedy Night

An evening of comedy featuring Mike McDonald and Paul D'Angelo. 8:30 p.m.; \$30/person

### 29 JULY - Movie Night on the Beach: "The Little Mermaid"

Enjoy the classic animated film with a delicious dinner buffet on the beach. 7:30 p.m.; \$38/adult, \$20/child

### 3 AUG - "Changing Shoes": A One-Woman Show

Join actress Tina Sloan on a lifelong journey during her one-woman show "Changing Shoes" at the Ocean House. 8:00 p.m.; \$65/person, \$125/person includes Dinner in Seasons

### 3 & 4 AUG - Summer Trunk Show

Twelve vendors feature their summer collections. A portion of the proceeds will benefit the Watch Hill Memorial Library and Improvement Society. Friday 9:00 a.m. to 6:00 p.m.; Saturday 9:00 a.m. to 5:00 p.m.

### 17 AUG - Salt Marsh Opera on the Lawn

For the third year in a row, the Salt Marsh Opera takes over the South Lawn for its popular performance of Broadway show tunes. VIP Reception 6:00 p.m. to 7:00 p.m.; Dinner 7:00 p.m.; Concert 7:30 p.m. VIP Reception, Dinner and Concert: \$125/person; Boxed Dinner and Concert: \$60/person; Concert Only: \$35/person

### 19 AUG - An Evening with The O'Neill Theater

Join The O'Neill Theater as they present a special evening at the Ocean House featuring two A-List fuzzy celebs. 6:00 p.m.; \$42/adult, \$18/child

### 17-18 AUG - From Vine to Wine- Trip to Newport WineFest

Visit the third annual Newport WineFest and enjoy a tasting of the different wines.

### 24 AUG - Comedy Night

An evening of comedy featuring Tony V. and Jimmy Dunn. 8:30 p.m.; \$30/person

### 26 AUG - Movie Night on the Beach: "The Princess and the Frog"

Relax on the beach and watch the film with a delicious dinner buffet. 7:30 p.m.; \$38/adult, \$20/child

### 31 AUG - Cabaret by the Sea

On Labor Day Weekend, the South Lawn transforms into the stage for an intimate Cabaret performance with Penny Fuller and Marion Markham, cocktail hour with passed hors d'oeuvres and dinner during the performance. 7:00 p.m.; \$95/person

### 5 SEPT - Farm + Vine Dinner

Chef Johnson, from Providence's Local 121, celebrates the bounty of New England by using what is local. 7:00 p.m.; \$90/person

### 14-15 SEPT - From Vine to Wine: Local Wine Trails Tour

Tour local wineries with Sommelier Jonathan Feiler, and discover what each one has to offer.

### 16 SEPT - Movie Night: "Sleepless in Seattle"

Enjoy the film with a delicious dinner buffet. During the film, enjoy freshly popped popcorn and candy. 6:00 p.m.; \$32/adult, \$18/child

### 19 SEPT - In the Kitchen: Weekapaug Inn

The Weekapaug Inn's Chef visits the Ocean House to prepare three courses inspired by a menu from 1918. 7:00 p.m.; \$90/person

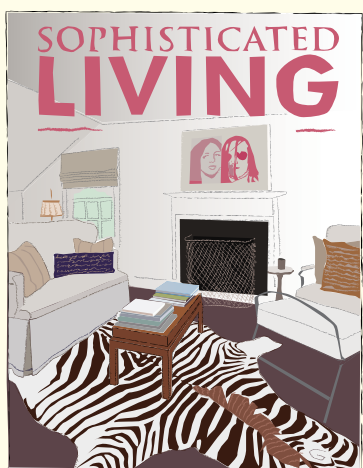
### 29 SEPT - The Autumnal Kitchen: What to do with the Harvest Bounty

Join Ocean House Food Forager Jan Faust Dane to learn how to put up food for the winter. 10:00 a.m. to 3:00 p.m.; \$58/person

Prices do not include tax or gratuity. For reservations to any of the above events, please call 401.584.7000.

## What They're Saying About Us...

These notable publications have recently featured the Ocean House!



"During our early fall visit the Verandah was the place to be. Reproductions of the originals that graced the space for generations, white wicker chairs on the croquet-court-facing south porch were perennially filled with hotels guests and locals dividing their attention between the Atlantic and the whiteclad croquet players (New York Croquet Club co-founder and Croquet Hall of Fame inductee Teddy Prentis serves as the resident professional)."

SOPHISTICATED LIVING, May/June 2012

"There was a time in the hotel industry when it seemed every property was hiring a "Director of Romance." But hotels have realized their guest's interests go beyond romantic getaways and have created positions to help them stand out. At Ocean House Jan Faust Dane, Food Forager, is the daily connection to the farms that provide its food. Her background as a travel and food writer helped her connect with local food vendors to source the best possible ingredients."

FORBES LIFE, February 29, 2012



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