

OCEAN HOUSE

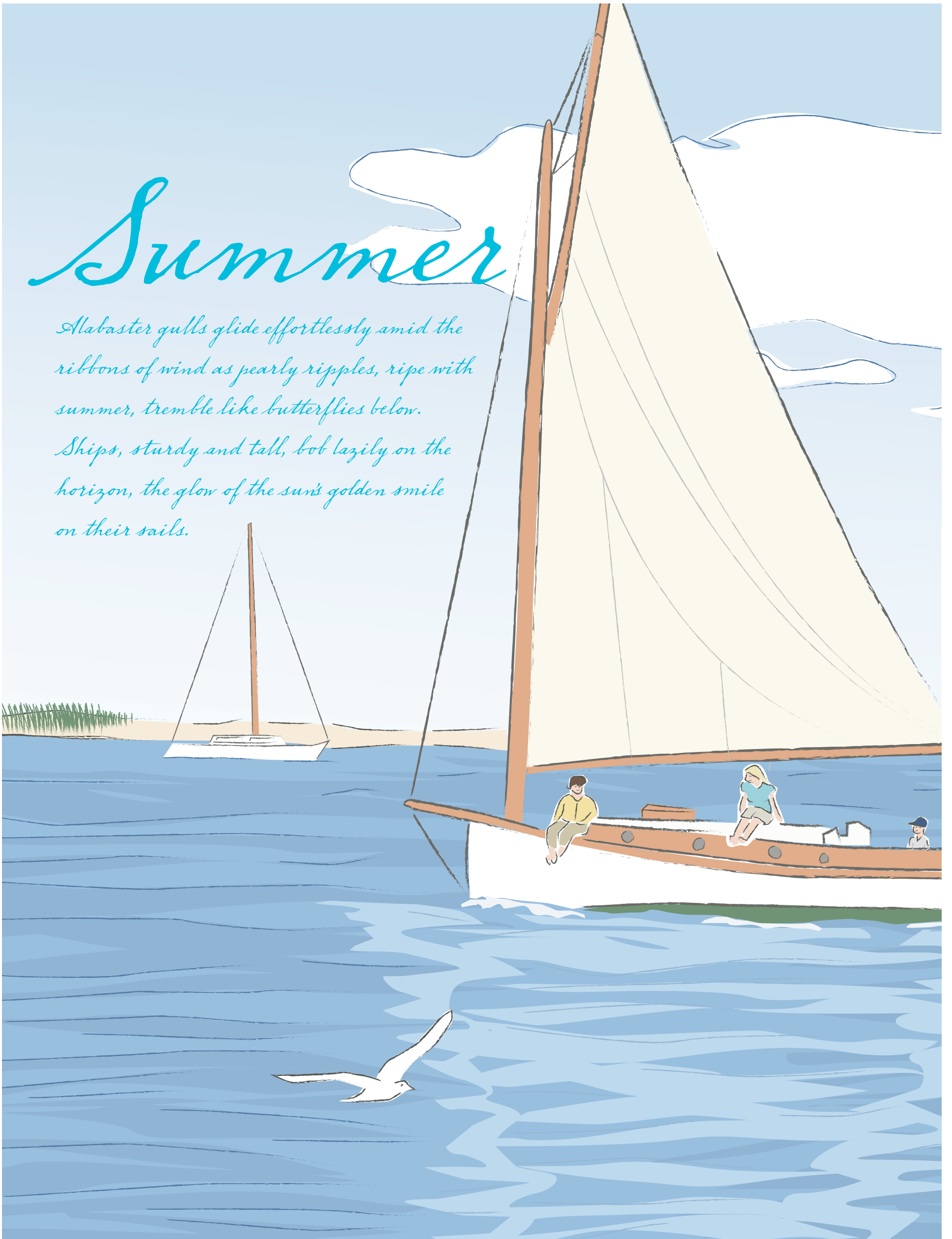
WAVES

WATCH HILL, RHODE ISLAND

Summer

*Alabaster gulls glide effortlessly amid the
ribbons of wind as pearly ripples, ripe with
summer, tremble like butterflies below.*

*Ships, sturdy and tall, bob lazily on the
horizon, the glow of the sun's golden smile
on their sails.*



July / August / September 20-14

LETTER FROM THE PRESIDENT AND GROUP MANAGING DIRECTOR



Dear Friends,

Summer is here at last. While our countdown always seems to begin somewhere around mid-November, summer always seems to arrive just when we need it. As the little village of Watch Hill comes alive, so too does Ocean House. This is the time of year we welcome back diners to our seasonal restaurants: Seaside Terrace, The Verandah and Dune Cottage, as well as to our weekly Lobster Boils and BBQs, which will now take place three days a week—Fridays, Saturdays and Sundays—in July and August. We are especially pleased to reintroduce these facilities to you with the skill and creativity of our enhanced culinary team, still led by Executive Chef John Kolesar and featuring some new talent.

With the start of summer comes the return of the Ocean House Boutique, at 31 Bay Street. The shop resumes its full-time schedule, opening seven days a week.

While many enduring favorites return, some new things are being added. This summer we begin our affiliation with the newly renovated Watch Hill Inn, which will welcome guests all summer long and through the Thanksgiving holiday. I am also pleased to announce that we have received eight new Mercedes-Benz cars through our partnership with the luxury car brand. Guests will now have the opportunity to take a Mercedes-Benz out for the day or evening and explore all the wonderful things Rhode Island and Connecticut have to offer. Here's to summertime fun!

Warm regards,

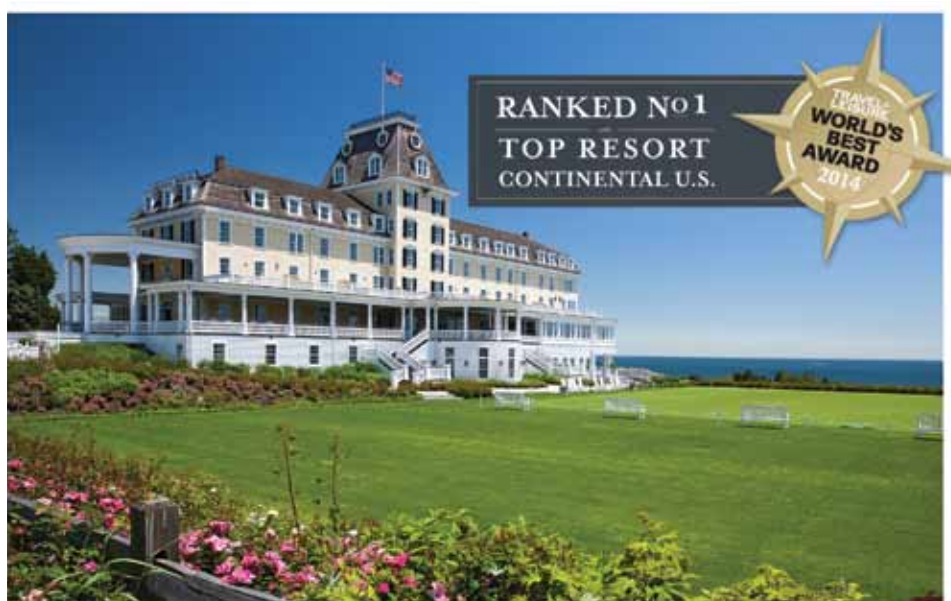
DANIEL A. HOSTETTLER

President & Group Managing Director,
Ocean House Management LLC



WE'RE #1!

Voted on by the well-traveled readers of *Travel + Leisure*, the magazine's much-anticipated World's Best lists reveal the top hotels every year. This year, a new hotel tops the list of **Top Resorts in the Continental U.S.**, and it's the youngest hotel to ever achieve the top spot. That's right, Ocean House has been named the very best resort in the continental United States by the readers of *Travel + Leisure*! The 2014 lists marks the 19th year of the annual poll, which reveals readers' favorite hotels, cities, cruise lines, airports, spas and more. A tremendous amount of gratitude is due to all the loyal Ocean House guests who helped us accomplish this incredible feat!



MERCEDES-BENZ HOTEL PARTNERSHIP PROGRAM

This summer Ocean House will become the first hotel along the New England seaboard to be part of the Mercedes-Benz Hotel Partnership program. Through this program, the hotel will receive four convertibles that will be available for guest use. Hotel guests will be able to request a vehicle during their stay for either a morning or evening excursion, allowing them to visit nearby attractions such as the mansions of Newport, Jonathan Edwards Winery in North Stonington, Connecticut, or take a scenic drive along the coastline. Use of the cars will be complimentary and available on a first come, first served basis. Ocean House will also receive four cars to be used to arrange guest transportation to and from the airport, train station or around town for an evening out.

WATCH HILL INN



The newly renovated Watch Hill Inn is truly a work of art. Construction began in February and was completed in June, just in time for summer. In all, 19 suites were refurbished as villa-style rooms, offering full kitchens and private laundry facilities. With a contemporary sensibility and equipped with the latest technology, the Inn is intended to appeal to those with more modern tastes. Guests of the new Watch Hill Inn have complete access to the facilities at both Ocean House and Weekapaug Inn, and may dine at the resorts' restaurants, use the beach and/or pool facilities and participate in daily activities.



Ocean House Boutique



Inspired by her days sailing as first mate aboard the Columbia—the first 12-meter to win the America's Cup—Ella Vickers unknowingly

embarked on a voyage that would take her into uncharted waters. One day, while having Columbia's sails replaced, Vickers took an old one, crafted it into a shoulder bag and began carrying it around. In no time word spread, and people soon wanted one (or two or three) for themselves. And so Ella Vickers, Inc. and the Ella Vickers Sailcloth Collection were born.

Headquartered in North Carolina and with a flagship store in Greenwich, Connecticut, Ella Vickers is one of the newest lines carried by the Ocean House Boutique. Each tote—ranging from small to large—is eco-friendly and ocean durable, adding a perfectly chic touch to a day at the beach.



The Ocean House Boutique at 31 Bay Street is now open daily from 10:00 a.m. to 5:00 p.m.

EMPLOYEE SPOTLIGHT



GREGORY ASTUDILLO ASSISTANT SOMMELIER

Sometimes, a new talent is discovered purely by chance. As a student at Johnson and Wales University in Providence, Gregory was excelling in his courses and looking for a challenge, something that would make him feel productive. With no prior art instruction, Gregory went to the store, picked up some painting supplies and the rest is history.

Completely self-taught, Gregory specializes in large oil paintings of space, clouds, landscapes, the ocean, abstract images and even recreates images from photographs. Gregory's talents are so well known around Ocean House that he was commissioned by Head Sommelier Jonathan Feiler to recreate a photo taken on Jonathan's wedding day as a first anniversary present for his wife.

A natural-born artist, Gregory's first preferred medium was food. He has been cooking since the age of 15, starting out in the wedding catering business. He has also held positions at several other fine dining establishments such as The Greenbrier in White Sulphur Springs, West Virginia, and Volt in Frederick, Virginia. Gregory planned to return to the kitchen after college, but found himself dabbling in the art of wine and was encouraged by a professor to look into a career as a sommelier at a new hotel on the Rhode Island coast. Three years later Gregory is still with that hotel, which now has the reputation of being one of the best places to dine in the entire state. Starting as a busboy at Ocean House, Gregory worked his way up to Assistant Sommelier within a year. While he still paints whenever he can, Gregory finds a lot of artistic freedom in his work. Recently he has embarked upon a venture to make wine at a local vineyard in Hopkinton.

While it may not seem like it at first, crafting wine and painting have a lot in common—both require creativity, ingenuity and sincere passion. Luckily Gregory possesses all three of these qualities.



Every summer at Ocean House is better than the last, and this summer is sure to be no exception. As our seasonal dining outlets reopen and our summer events, such as our Lobster Boil & BBQs, kick off, return visitors and first-time guests alike are sure to notice the hard work, dedication and passion of our culinary team. Led by Executive Chef John Kolesar, who joined the Ocean House team during our first summer in 2010, the team now includes some amazing new talents. Earlier this year we welcomed our new Executive Sous Chef, Jacob Jasinski, who joined us from another Relais & Châteaux hotel, Castle Hill Inn. Bringing a new level of creativity to the team, Chef Jacob also appreciates the staples such as a meal of good bread and cheese (his favorite). Coming to Ocean House as a line

cook in 2012, Chef Jose Pabon now leads the Bistro team as our Bistro Sous Chef, proving that sometimes the talent you're looking for is right under your nose. Our amazing events wouldn't be anything without the culinary magic of a banquet chef extraordinaire, and this summer Chef Michael Shields brings his talents to Ocean House following jobs at a number of notable establishments on the East Coast. Fear not, the team still includes many of the talented chefs you've come to know over the years such as Seasons Sous Chef Dennis Young, and Executive Pastry Chef Adam Young who is still putting the perfect finishing touch on every meal with the most delicious desserts you'll ever find.

From Vine TO WINE



Each month, novices and experts alike are invited to join Ocean House Sommelier Jonathan Feiler for a wine-filled weekend.

Friday–Saturday, July 18–19

SENSORY ANALYSIS

Wine isn't just about taste. Learn how to use all of your senses to fully appreciate a good wine.

Friday–Saturday, August 15–16

BASIC FOOD PAIRINGS

Never know what foods to serve with what wines? Jonathan will teach you the basic principles of food and wine pairing.

Friday–Saturday, September 19–20

UNIQUE WHITE WINES OF THE WORLD

Think you know all there is about white wines? This class will surely teach you a thing or two about some unusual varietals from around the globe.

Friday reception: 6:00 to 7:00 p.m.; Saturday seminar: 11:00 a.m. to 1:00 p.m.; \$40/ person (plus tax and gratuity). For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

IN THE KITCHEN: CULINARY EDUCATION SERIES

Saturday, September 13



HOMEMADE PASTA

Italy is home to much of the world's best art, but did you know one of the country's greatest masterpieces is the craft of pasta making? Join Ocean House Food Forager Janice McEachen for this hands-on class that will turn you into a pasta artisan.

9:00 a.m. to noon; \$95/ person (plus tax).

For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

Farm Fresh Sunday Supper

Sunday, September 7

Celebrate the end of summer with exquisite local produce and meats prepared by some of the best culinary talent in Rhode Island. This event will benefit Farm Fresh Rhode Island and its mission to support "a New England abundant with diverse family farms and fertile soils, with locally and honestly produced foods and flavors at the heart of every dinner table."

5:00 p.m.; \$125/ person (plus tax and gratuity).

For reservations, please visit OceanHouseEvents.com or call 888.552.2588.





After the coldest winter in 100 years, Rhode Island is ready for summer. Long days on the beach, Del's Lemonade, clambakes ... oh, the bliss! This is a busy season for the Ocean House Food Forager, with five bustling dining outlets and a plethora of fresh produce available, the chefs keep me running. At the farmers market I can choose from a steady stream of fresh heirloom tomatoes, glorious greens and more zucchini than even our guests could ever consume. Our Executive Pastry Chef, Adam Young, has me buying up as many fresh berries as I can; what he doesn't use now will be frozen so that our guests can enjoy local berries long after the season ends. There are regular runs to Arcadian Fields for heirloom tomatoes and nearly daily visits to Manfredi Farm for sweet corn. One of my favorite summer stops is Galilee, in the town of Narragansett. Galilee is the heart of the Rhode Island fishing community where more than 15 million pounds of seafood are landed annually. If you are looking for fresh local fish this is the place to go. There are several retail markets there that purchase directly from the boats. Sometimes, if you catch a boat just coming in you can strike a deal with the fishermen themselves.

Our local waters are home to many varieties of fish, pleasing to any palate. Fluke, also known as summer flounder, is an abundant species off the Rhode Island coast and is a versatile,

mild white fish, available year round. Hake—also known as whiting—cod, striped bass, and tile fish are also a great choice when you are looking for a mild flavored filet. If you are in the mood for salmon, give bluefish a try—it has a little more oil so is a stronger flavored fish flavor. I warn you though, if you go fishing and are lucky enough to catch a bluefish do not attempt to remove the hook with your hand—they are ferocious, so use pliers!

The quintessential Rhode Island seafood has to be the quahog (KWO-hog), the Narragansett Indian name for a large, hard-shell clam that is abundant along our coastline. All summer long you will see locals and visitors alike around the Ocean State harvesting these clams at low tide. The scientific name for a quahog is *Mercenaria mercenaria*, the same species as the littleneck, a raw bar favorite. Littlenecks are the smallest of the species, legally harvested at one inch thick. Between the diminutive littleneck and jumbo quahog—which can be four inches or more in length—are top necks and cherrystones, differentiated only by size. The largest clams are used primarily for stuffing and chowder. When it comes to chowder, Rhode Islanders are divided between New England style, which is white with the addition of milk or cream, and the traditional Rhode Island clear broth chowder. Old-time Rhode Islanders would never consider adding cream or tomato (Manhattan style) to their beloved clear broth. Any way you like it, clam chowder is a must when visiting the Ocean State.

Summers in Rhode Island seem to pass in the blink of an eye, but they leave us with memories to last a lifetime. While the bounty from both land and sea is ripe and plentiful, you can bet I'll be me making the most of the delicious provisions available just outside our doors.

JANICE MCEACHEN
Food Forager / Director of Culinary Education

FROM OUR KITCHENS

FLUKE CRUDO WITH FENNEL SALAD AND MEYER LEMON GEL

Yield: 4 appetizers

Fluke, also known as summer flounder, is a mild white fish, abundant in the waters off the Rhode Island coast making it a favorite with locals. Source the freshest fish available for this uncooked preparation; it should smell like the sea, with no strong "fishy" odor. The olive crumb can be made up to one week prior to serving. Let it cool completely before storing in an airtight container. This elegant appetizer will elevate any summer meal!

8 ounces fresh fluke (summer flounder) fillet, sliced thinly

For the Nicoise Crumb:

1 cup Nicoise olives, pitted and drained of all liquid

LAY olives out on a sheet pan lined with a silicone baking mat or parchment paper. Bake in a 100 degree oven overnight, until all moisture is removed. Once cool, pulse in a food processor until the olives reach the consistency of bread crumbs. Set aside.

For the Meyer Lemon Gel:

3 Meyer lemons

1 cup simple syrup, divided (combine 1 cup of water and 3 cups of sugar in a medium sauce pan and simmer just until sugar is dissolved. Let cool.)

Kosher salt and fresh cracked black pepper, to taste

POKE several holes in the lemons with a fork. Place lemons in medium pot and cover with cold water. Bring to a boil. Remove from heat, strain off water, add fresh cold water and bring back to a boil. Repeat a third time.

ONCE cool, cut the lemons into quarters and remove flesh and pith from inside, leaving only the peel. Place peels back in sauce pan and cover with half of the simple syrup. Simmer for approximately 90 minutes until peel is soft and translucent, gradually adding water as necessary.

WHEN the lemon zest is soft, strain off any remaining simple syrup and discard the syrup. Puree the peels in a blender, with the remaining fresh simple syrup until smooth. Let cool to room temperature.

Fennel Salad:

½ teaspoon extra virgin olive oil

¼ teaspoon champagne vinegar

1 medium fennel bulb, trimmed and thinly shaved (a mandolin works best for this)

3 medium radishes, julienned

1 tablespoon thinly sliced chives

salt and pepper, to taste

IN a small bowl whisk together the olive oil and vinegar; set aside. In a medium bowl toss fennel, radish and chives; refrigerate until ready to serve. Just before plating toss dressing with vegetables; season with salt and pepper to taste.

DIVIDE thin slices of the fluke evenly among four plates. Top the fluke with equal amounts of fennel salad, garnish with Meyer Lemon gel, and sprinkle with olive crumbs.



Farm + Vine Dinner Series



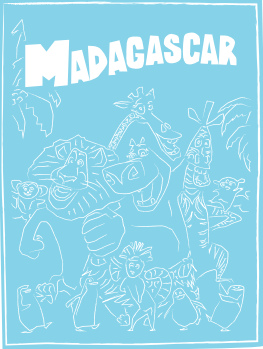
WEDNESDAY, SEPTEMBER 10
PJ Calapa of Bedford Post Inn, Bedford, NY
Farm: Cato Corner Farm, Colchester, CT
Vine: Castello Banfi of Tuscany

Our Farm + Vine Dinner Series continues, as we welcome Relais & Châteaux chefs from around the country to take over our kitchen for the evening. Join us as acclaimed chef PJ Calapa of Bedford Post Inn in Bedford, New York, pairs ingredients from Cato Corner Farm in Colchester, Connecticut, with wine from Castello Banfi of Tuscany.

7:00 p.m. in Seasons; \$95 / person (plus tax and gratuity).
For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

Movie Night Moves to the Beach

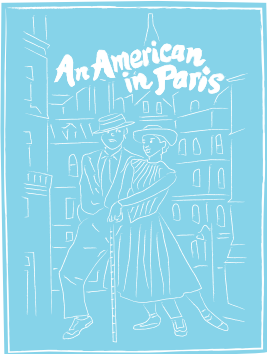
In July and August we take our movie nights outside to the beach with flicks that are perfect for the family. For a full evening of family fun, attend our Sunday evening Lobster Boil just before the lights go down for the movie. In September we bring movie night back inside for one of the classics, complete with a dinner buffet.



Sunday, July 27
On the beach with popcorn and candy
MADAGASCAR
 8:30 to 10:30 p.m.; \$20/ adult, \$15/ child ages 4 to 12, children 3 and under free; lobster boil and movie night: \$120/ adult, \$60/ child ages 4 to 12, children 3 and under free (plus tax and gratuity)



Sunday, August 31
On the beach with popcorn and candy
THE PRINCESS AND THE FROG
 8:30 to 10:30 p.m.; \$20/ adult, \$15/ child ages 4 to 12, children 3 and under free; lobster boil and movie night: \$120/ adult, \$60/ child ages 4 to 12, children 3 and under free (plus tax and gratuity)



Sunday, September 28
AN AMERICAN IN PARIS*
Dinner buffet, popcorn and candy
 6:00 to 9:00 p.m.; \$38/ adult; \$20/ child ages 4 to 12, children 3 and under free (plus tax and gratuity)
 *This movie will be viewed indoors

For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

DINNER AND DISNEY TUNES



Sunday, July 20
 There are times when it's appropriate for those of all ages to act like children, and the annual Dinner and Disney Tunes event is one such night. This evening will leave both the young and young at heart with memories to cherish for years to come. Children (and adults!) are invited to come dressed as their favorite Disney character and will have the chance to mingle with some real-life Disney characters. This year's theme of Fairies and Friends will be celebrated with musical performances of some favorite Disney show tunes.

6:00 to 8:30 p.m.; \$42/ adult, \$21/ child ages 4 to 12, children 3 and under free. For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

Did You Know?

When you visit Ocean House this summer you might find yourself attempting to pick up a fallen five-dollar bill off the floor, only to realize there's nothing actually on the ground! That's because this spring local artist, Sarah Goff Cooper, came by to paint items throughout the interior of the hotel. The little paintings, which include postcards, car keys and sea shells, are part of a new scavenger hunt designed for children. Children staying at the hotel can get a booklet from the front desk and follow the clues to track down 10 items within the hotel, getting stamps from Ocean House employees for each painting found. Once all 10 items are found, the stamped booklet can be turned in to the front desk for a special prize!

Comedy NIGHT

This summer the sounds of laughter at Ocean House will make even the crashing of the waves seem hushed. Two talented funny men take the stage for Ocean House Comedy Night, and remind us that laughter truly is the best medicine.

Friday, July 18

JIM COLLITON



MIKE DONOVAN



8:00 to 10:00 p.m.; \$38/ person ages 21 and over (plus tax and gratuity).
 For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

LITERARY EVENTS

Summer is the perfect time to catch up on all the books you've been meaning to read. If you're looking for a few more titles to add to your list, or would like to meet the authors of some of the books already on your list, you have three opportunities to do so.



Wednesday, July 16
 Author Mary Simses, *The Irresistible Blueberry Bakeshop & Café*
 3:00 to 5:00 p.m.; complimentary

Thursday, July 17

Literacy Volunteers of Washington County
 Author Event with A. Scott Berg, Pulitzer Prize-winning author and biographer

A presentation by the author will take place from 5:00 to 6:30 p.m. at the Watch Hill Chapel and a reception will follow at 6:30 p.m. at Ocean House; \$80/ person.
 This event is bookable through the Literacy Volunteers of Washington County by calling 401.596.9411 or visiting their website at www.literacywashingtoncounty.org.



Wednesday, August 6
 Author Allan Greenberg, *Classical Architect*
 4:00 to 6:00 p.m.; complimentary

For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

LOCAL FAVORITES

SUMMER MUSIC
EVENTS

Summer is about getting outdoors and enjoying the beautiful weather that, as any New Englander will tell you, is gone before you know it. Enjoy the season by experiencing some of the great live music events that Rhode Island has to offer.

SUMMER CONCERT SERIES
ON THE VILLAGE GREEN

Tuesdays in July and August

Just a short walk down the street from Ocean House, enjoy free music on the Village Green in Watch Hill and enjoy the best sunset in town over Little Narragansett Bay.

Tunes on the Dunes presents the
BLUES ON THE BEACH and
MONDAY NIGHT JAMS
CONCERT SERIES

Enjoy these free concerts from 6:00 to 8:00 p.m.
at the Westerly Town Beach in Misquamicut.

BLUES ON THE BEACH

July 9 – B. Willie Smith Band

July 16 – Neil and the Vipers

July 23 – NRBQ

July 30 – Sugar Ray Norcia and
the Bluetones with Professor Harp
and Peter Moore

August 6 – Al Copley

August 13 – Jeff Pitchell with
James Montgomery

August 20 – Shiny Lapel Trio

MONDAY NIGHT JAMS

July 7 – Beatles For Sale

July 14 – Vinyl Revolution

July 21 – The Driftwoods
(Beach Boys Tribute)

July 28 – John Cafferty and the
Beaver Brown Band

August 4 – The Barley Hoppers

August 11 – John Ford Coley
(of England Dan and John Ford Coley)

August 18 – Sister Sparrow and
the Dirty Birds

NEWPORT JAZZ FESTIVAL

August 1, 2 & 3

Celebrate the 60th anniversary of this
three-day iconic jazz fest in the City by
the Sea that began in 1954 with top
talent that attracted sold-out crowds
and national coverage.

RHYTHM & ROOTS FESTIVAL

August 29, 30 & 31

A three-day festival of music,
dancing and fun at Ninigret Park in
Charlestown.

MUSIC AT OCEAN HOUSE

LOVE SONGS ON THE TERRACE

Friday, July 11

There's nothing sweeter than enjoying the music of Salt Marsh Opera
under the summer night sky along with a delicious dessert buffet.

8:00 to 10:00 p.m.; \$45/ person (plus tax and gratuity)



AMERICAN SONGBOOK WITH
MARION MARKHAM

Friday, July 25 & Friday, August 29

Marion Markham's cabaret performances will transport you back
to the 1920s.

8:30 to 10:15 p.m.; \$20/ person, \$15/ hotel member or guest (plus tax and gratuity)

BROADWAY ON THE LAWN

Friday, August 15

The South Lawn will come alive with the sounds of Salt Marsh Opera's
performance of Broadway classics.

VIP reception and concert: 6:00 p.m.; \$135/ person (plus tax and gratuity)

Dinner and concert: 6:00 p.m.; \$75/ person; \$40/ child (plus tax and gratuity)

Concert only: 7:30 p.m.; \$45/ person; \$20/ child (plus tax and gratuity)



CABARET ON THE LAWN

Friday, August 22

For the last cabaret of the season, Scott Dreier brings us an evening
of Burt Bacharach.

7:00 to 10:30 p.m.; \$95/ person (plus tax and gratuity)

For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

SINATRA UNDER
THE STARS

Friday, August 8

There is a reason Michael Dutra is widely
recognized as one of the best Frank Sinatra tribute
performers: He perfects his craft by honoring the
music legend and actor on the stage more than
300 nights a year. Complete with a dessert buffet,
this event will bring you back 1946, as if you're
listening to Ol' Blue Eyes himself. As one of the
brightest stars of all time, Sinatra is paid tribute
at this spectacular event that fittingly takes place
under the brilliant stars on the South Lawn.

8:00 to 10:00 p.m.; \$55/ person (plus tax and gratuity);

\$145/ person for weekly lobster boil and show (plus tax
and gratuity)



For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

EVENTS AT OCEAN HOUSE

4 JULY - Independence Day Beach Ball

Join us for the Fifth Annual Independence Day Beach Ball with food, music, dancing and a spectacular fireworks display! 7:00 p.m.; \$140/ adult; \$120/ person ages 12 to 20; children's 4th of July party held in the SandCastles room from 6:30 to 11:00 p.m.; \$65/ child ages 11 and under

11 JULY - Love Songs on the Terrace

Bring your loved one for a night of romance under the starry sky while listening to the romantic melodies of the Salt Marsh Opera. 8:00 to 10:00 p.m.; \$45/ person

11, 13, 18, 19, 20, 25, 26, 27 JULY
1, 2, 3, 8, 9, 16, 17, 23, 24, 30, 31 AUGUST
Lobster Boils & BBQs

Join us for a traditional New England Lobster Boil featuring seafood from our local waters, classic grill items and fresh sides. Enjoy live music from our steel band with your family and friends. 6:00 to 9:00 p.m.; \$110/ person, \$55/ child ages 4 to 12, children 3 and under free

16 JULY - Book Signing with Mary Simses

Book Signing with Mary Simses, author of The Irresistible Blueberry Bakeshop & Café. 3:00 to 5:00 p.m.; complimentary

17 JULY - Literacy Volunteers Presents an Evening with A. Scott Berg

Joyce S. Ahern Author's Series presents A. Scott Berg, Pulitzer Prize-winning author and New York Times bestselling biographer. Presentation at the Watch Hill Chapel: 5:00 to 6:30 p.m.; reception at Ocean House: 6:30 to 8:00 p.m.; \$50/ person (presentation only); \$80/ person (presentation & reception); book through LiteracyWashingtonCounty.org

18 JULY - Comedy Night: Jim Colliton and Mike Donovan

They say laughter is the best medicine, and you'll definitely leave this show feeling great! 8:00 to 10:00 p.m.; \$38/ person

18-19 JULY - From Vine to Wine: Sensory Analysis

Learn how to analyze the smells, flavors, structure and origin of a wine. Friday reception: 6:00 to 7:00 p.m.; Saturday seminar: 11:00 a.m. to 1:00 p.m.; \$40/ person

20 JULY - Dinner and Disney Tunes

Be our guest as we welcome some of your favorite Disney characters for an evening of musical performances. 6:00 to 8:30 p.m.; \$42/ person, \$21/ child ages 4 to 12, children 3 and under free

25 JULY - American Songbook with Marion Markham

Enjoy the musical stylings of a Watch Hill favorite! 8:30 to 10:15 p.m.; \$20/ person, \$15/ hotel guest or member

27 JULY - Movie Night on the Beach: Madagascar

Enjoy a classic movie and snacks on the beach! 8:30 p.m.; \$20/ person, \$15/ child ages 4 to 12, children 3 and under are free

6 AUGUST - Book Signing with Allan Greenberg

Book signing with Allan Greenberg, author of Classical Architect. 4:00 to 6:00 p.m.; complimentary

8 AUGUST - Sinatra Under the Stars

You'd swear Frank Sinatra was at Ocean House as tribute performer Michael Dutra takes the stage on our South Lawn. 8:00 to 10:00 p.m.; \$55/ person

15 AUGUST - Broadway on the Lawn

Broadway tunes will fill Watch Hill as the Salt Marsh Opera performs some of the Great White Way's most famous tunes. Dinner: 6:00 to 7:00 p.m.; show: 7:30 to 10:00 p.m.; \$135/ person for VIP reception and show; \$75/ adult, \$40/ child ages 4 to 12, children 3 and under free for boxed dinner and show; \$45/ person, \$20/ child ages 4 to 12, children 3 and under free for show only

15-16 AUGUST - From Vine to Wine: Food and Wine Pairing Basics

Learn the basic principles of food and wine pairing. Friday reception: 6:00 to 7:00 p.m.; Saturday seminar: 11:00 a.m. to 1:00 p.m.; \$40/ person

22 AUGUST - Cabaret on the Lawn

Scott Dreier brings an evening of Burt Bacharach to Ocean House. 7:00 to 10:30 p.m.; \$95/ person

29 AUGUST - American Songbook with Marion Markham

Catch Marion's last cabaret-style performance of the summer! 8:30 to 10:15 p.m.; \$20/ person, \$15/ hotel guest or member

30-31 AUGUST - Watercolor Workshop

A two-day workshop for those of all levels. You'll learn the fundamentals of creating successful watercolors from composition to color mixing. 10:00 a.m. to 1:00 p.m. each day; \$200/ person

31 AUGUST - Movie Night on the Beach: The Princess and the Frog

Enjoy a classic movie and snacks on the beach! 8:30 p.m.; \$20/ person, \$15/ child ages 4 to 12, children 3 and under free

7 SEPTEMBER - Farm Fresh Sunday Supper

Dine on a four-course meal thoughtfully prepared by outstanding Rhode Island chefs collaborating to present an exquisite menu celebrating the Rhode Island farming community. 5:00 p.m.; \$125/ person

10 SEPTEMBER - Farm + Vine Dinner with Jeremy McMillen

Experience a dinner featuring the cuisine of Relais & Châteaux guest chef, Jeremy McMillen of Bedford Post Inn. 7:00 p.m.; \$95/ person

12-14 & 19-21 SEPTEMBER
Artist In Residence

Our Artist In Residence weekends return . Join our artists for a Friday reception and talks on Saturday and Sunday. Friday reception: 5:00 to 6:00 p.m.; Saturday and Sunday art talks: 11:00 a.m.; \$15/ person, complimentary for hotel guests

13 SEPTEMBER - In the Kitchen Culinary Education Series: Homemade Pasta

Ocean House Food Forager will teach you how to make classics such as gnocchi and tortellini during this hands-on class. 9:00 a.m. to noon; \$95/ person

19-20 SEPTEMBER - From Vine to Wine: Unique White Wines of the World

Explore unique white wines from around the globe. Friday reception: 6:00 to 7:00 p.m.; Saturday seminar: 11:00 a.m. to 1:00 p.m.; \$40/ person

28 SEPTEMBER - Movie Night: An American in Paris

Enjoy a classic movie following a dinner buffet inspired by the film. 6:00 to 9:00 p.m.; \$38/ person, \$20/ child ages 4 to 12, children 3 and under free

For reservations for any of these events, please visit OceanHouseEvents.com or call 888.552.2588. Tax and gratuity not included in prices.

What They're Saying About Us ...

These notable media have recently featured the Ocean House!

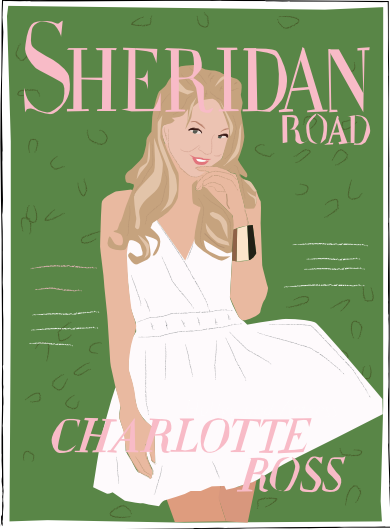
YANKEE

"The re-built, all-season Ocean House has 49 rooms and 15 suites, and also offers a spa, indoor lap pool, fitness center, multiple dining options, golf, squash, croquet, and much more. For these reasons, plus its excellent and attentive staff, the Ocean House is the only Forbes Five-Star and AAA Five Diamond Hotel in Rhode Island, but equally impressive is the way the hotel has managed to hang onto its original aesthetic."

YANKEEMAGAZINE.COM, APRIL 2014

"It is a pleasant stimulant to drive by a handful of shingled Rhode Island mansions, and suddenly be met by the blue expanse of the Atlantic Ocean and the majestic yellow appearance of the Ocean House... To be a guest at the Ocean House in Watch Hill lets one enjoy old-world charm without the shabbiness."

SHERIDAN ROAD MAGAZINE, MAY 2014



OCEAN HOUSE
WATCH HILL, RHODE ISLAND

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