

OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND

Days get longer and memories of a bitter cold winter seem to vanish; eager sun-lovers take to the coast, sprinkling the white sand shoreline with colorful umbrellas and summertime delight.



May/June/July/August 20-15

LETTER FROM THE PRESIDENT AND GROUP MANAGING DIRECTOR



DANIEL HOSTETTLER RECEIVES SEASONS' FORBES FIVE-STAR DESIGNATION FROM FORBES TRAVEL GUIDE C.E.O GERARD J. INZERILLO.

Dear Friends,

Most people think of the winter and early spring as a sleepy time here in Watch Hill, but I can assure you that was not the case at Ocean House. As we head toward summer we have many things we are excited to unveil after months of work!

We've made some wonderful upgrades to our spa, refreshing the layout and offerings of the locker rooms and installing new, high-tech Technogym equipment in our fitness facility. We've also been hard at work on our new Center for Wine and Culinary Education. This space will allow for more hands-on classes with our Sommelier and chefs and serve as a retreat for those who would like to relax over a glass of wine and a game of billiards.

In February we also were busy celebrating Seasons' Forbes Five-Star designation, which made **Ocean House one of only ten triple Five-Star resorts in the world!**

This summer will bring lots more to celebrate—including our official fifth anniversary—and we hope you will be able to join us.

Warm regards,

DANIEL A. HOSTETTLER
President & Group Managing Director,
Ocean House Management LLC



Social Notes

NEW YEAR'S EVE GALA December 31, 2014



THIRD ANNUAL BLACK AND WHITE MASQUERADE BALL February 21, 2015



WE'RE TRIPLE FIVE-STARS!

Those who know Ocean House and its team of hospitality professionals know that with every great achievement comes the setting of a new goal. This February we realized one of our biggest aspirations when Seasons was designated a Forbes Five-Star restaurant. Joining OH! Spa and the hotel itself, both of which have Five-Star ratings, Seasons became one of only 55 restaurants in the world to earn this prestigious honor.

This also means that Ocean House is now a triple Five-Star property, the only resort to accomplish this tremendous feat so far in 2015. Only 10 hotels in the world of which five are in the United States are recognized as triple Five-Star resorts. While the inspection process to earn this top Forbes rating is already rigorous, a property being considered for a triple Five-Star rating is subject to even more inspections across all three components of the resort.

There's no better way to celebrate our fifth anniversary than with 15 stars!



EMPLOYEE SPOTLIGHT



LOUIS SHAPAZIAN

ASSISTANT DIRECTOR
OF HOUSEKEEPING

Some people are simply meant for the Five-Star life, and our Assistant Director of Housekeeping Louis Shapazian is one of them. After working at other Forbes Five-Star resorts such as Boston Harbor Hotel and Four Seasons Resorts in Vail and Las Vegas, Louis joined the Ocean House team in 2014.

Louis, who previously worked at Ocean House as a guest relations manager, is often mentioned in comment cards by guests who appreciate his sincere interest in helping them customize their stays. Many remark on his ability to provide spot-on recommendations for activities and local attractions.

There's a reason why he's so great at this. A Massachusetts native, Louis went to Johnson & Wales University in Providence and found the Ocean State to be the ideal place to pursue his personal interests. Outside of work, he explores the local vineyards, beaches and other places, such as yoga studios and hiking trails, that promote his healthy and active lifestyle. Putting his expertise to good use both at the front desk and behind the scenes, he is a tremendous asset for guests.

A true hospitality professional, Louis loves to travel—his favorite place to visit is California, from the desert of Palm Springs to the beaches of Santa Barbara and Los Angeles. For those vacationing at Ocean House though, Louis recommends that every guest pack three items: a loose-knit cardigan for a sunset cruise in Watch Hill Cove; a pair of colorful Sperrys that you can dress up for dinner in Seasons or wear for a leisurely walk through town; and your favorite yoga attire for one of our morning tai chi or yoga classes.

And last but not least, if you're a first-time guest or looking to try something new at our resort, Louis recommends booking the Seaglass Suite. In his opinion, its view, tranquil and contemporary décor and chrome accents make for the perfect Ocean House experience.

Ocean House Boutique



With the arrival of spring comes the reopening of the Ocean House Boutique on Bay Street and with it a colorful new inventory

of spring and summer items. From nautical housewares and one-of-a-kind décor to exquisite designer clothing and accessories, the Bay Street boutique and our year-round shop off the Ocean House lobby afford guests the opportunity to browse a distinctly coastal selection and take a little piece of Watch Hill back home.

This spring customers can expect to see new looks from the ever popular Stubbs & Wootton, Rani Arabella, Tracy Reese and Kate Spade as well as new vendor Artiga. Also new this season are Rachel Riley dresses and, for the very first time, St. James children's wear.



New!

OCEAN HOUSE *Center for Wine & Culinary Education*



Have you not yet had the pleasure of meeting and learning with our talented Sommelier and chefs, the addition of our brand new Center for Wine and Culinary Education is guaranteed to pique your interest and tantalize your taste buds.

Located just below the OH! Spa, the 3,000-square-foot space affords guests the ability to attend wine education classes on a daily basis with Jonathan Feiler, our Sommelier and Director of Wine Education, and cooking demonstrations daily with Paul McComiskey, our Food

Forager, or select from an array of private classes with either educator for individuals or groups.

Additionally, guests will have the unique opportunity to collaborate with both the Food Forager and Sommelier to design an intimate wine dinner, customized to their tastes, for up to 10 guests or a wine reception for groups up to 40. Surrounded by the resort's 4,500-bottle Wine Spectator award-winning collection, guests can gather around the tasting table for an informative lecture on the wines of their choosing and look on while an Ocean House Chef prepares dinner—crafted to perfectly complement the wine—in the fully equipped kitchen only inches away.

From Vine TO WINE



Friday—Saturday, May 15–16

WINE 101

Have you ever looked at a wine list and felt uncertainty—even dread—about what to choose? Banish those fears as the Ocean House Sommelier passes along some of his extensive knowledge of wine varietals and helps you master the basics of wine tasting.

Friday—Saturday, June 19–20

WINES OF OREGON

Taste your way through Oregon with this informational class led by the Ocean House Sommelier. Explore the geography, history, grape varieties and regions.

Friday—Saturday, July 17–18

SENSORY ANALYSIS

This class will focus on how to taste wine and how to analyze the smells, flavors, structures and origin of a wine. The Ocean House Wine Director will teach guests how to taste like a Sommelier.

Friday—Saturday, August 14–15

FOOD AND WINE PAIRING BASICS

This class will discuss the basic principles of food and wine pairing. Let the Ocean House Sommelier show you the ropes as you taste a selection of wines with basic foods and learn how they complement one another.

Friday reception: 6:00 to 7:00 p.m.; Saturday seminar: 11:00 a.m. to 1:00 p.m.; \$50/person (plus tax).

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

IN THE KITCHEN:
CULINARY EDUCATION SERIES

Saturday, May 2



EXPLORING MEXICAN CUISINE

Just in time for Cinco de Mayo, join the Ocean House Food Forager to learn how to make a Mexican feast for your family and friends. This hands-on class will give you the recipes and the confidence to spice things up in your kitchen.

Saturday, June 13



COOKING WITH FIRE

This month the Ocean House Food Forager teams up with Paula Marcoux, who will be demonstrating live-fire cooking methods from her book *Cooking With Fire: From Roasting on a Spit to Baking in a Tannur, Rediscovered Techniques and Recipes That Capture the Flavors of Wood-Fired Cooking*.

9:00 a.m. to noon; \$95/ person (plus tax).
For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

Lobster Boils Return

What better way to embrace the farm-to-table philosophy than by enjoying fresh lobster while sitting on the beach, taking in the splendor of the Atlantic Ocean. This summer the famous Ocean House Lobster Boil and BBQs return with the freshest seafood from our local waters, classic BBQ fare and the music of a live band harmonizing perfectly with the crashing waves.

June: Friday 26 and Saturday 27
July: Fridays 10, 17, 24, 31 and Saturdays 11
August: Fridays 14, 21 and Saturdays 8, 15, 22, 29

6:00 to 9:00 p.m.; \$110/ adult, \$55/ child ages 4 to 12, children 3 and under are free (plus tax & gratuity); includes wine and beer
For reservations, please visit OceanHouseEvents.com or call 888.552.2588.



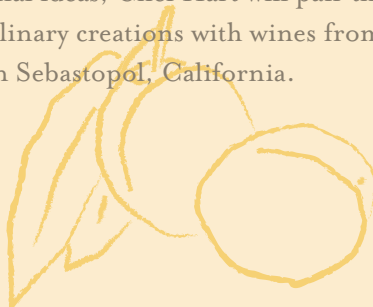
Farm + Vine Dinner Series



WEDNESDAY, MAY 6
Chef Joe Schafer of The Lodge at Glendorn, Bradford, PA with wines from Hourglass Vineyard

Originally from upstate New York, Chef Joe Schafer received his associate degree from the New England Culinary Institute in Essex Junction, Vermont.

He has worked at many prestigious Relais & Châteaux properties including the Lake Placid Lodge, Triple Creek Ranch, Restaurant Helene Darroze and the White Barn Inn before joining The Lodge at Glendorn in 2008. In May Chef Schafer joins the Ocean House culinary team, bringing to life some of the freshest local flavors from an area farm to craft hors d'oeuvres and a four-course dinner. Sure to impress, the meal will be thoughtfully paired with wines from Hourglass Vineyard.



7:00 to 10:30 p.m. in Seasons; \$95 / person; optional wine pairing for \$40/ person (plus tax and gratuity).
For reservations, please visit OceanHouseEvents.com or call 888.552.2588.



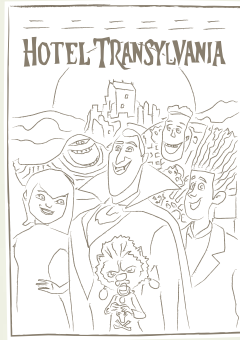
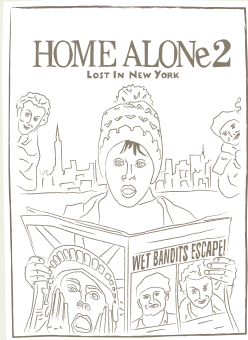
WEDNESDAY, JUNE 3
Chef Karsten Hart of Castle Hill, Newport, RI with wines from Paul Hobbs Winery

Chef Karsten Hart began his culinary journey in Louisiana, where he was raised by German and Italian parents. His exposure to culturally diverse

cooking techniques and deep passion for learning inspired the constantly evolving cooking philosophy for which he is known today. Chef Hart received his formal culinary education from the California Culinary Academy in San Francisco and has worked alongside Chef James Overbaugh of the Peninsula Hotel and French Master Chef Rene Bajeux. A strong proponent of cooking with ingredients unique to the area and combining classic technique with original ideas, Chef Hart will pair the evening's locally sourced culinary creations with wines from Paul Hobbs Winery based in Sebastopol, California.

Summer Movie Nights

Movie Nights have long been an Ocean House tradition and favorite, and what better way to celebrate our fifth anniversary than with a year's worth of movies that celebrate hotels? Begin the evening with a dinner buffet inspired by the evening's film and of course, enjoy popcorn and candy during the main attraction.



6:00 to 9:00 p.m.; \$38/adult, \$20/child ages 4 to 12, children 3 and under are free (plus tax & gratuity). For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

SCHEDULE

Sunday, May 31
MAID IN MANHATTAN

Sunday, June 28
THE BEST EXOTIC
MARIGOLD HOTEL

Sunday, July 26 (on the lawn)
HOME ALONE 2

Sunday, August 30 (on the lawn)
HOTEL TRANSYLVANIA

MOTHER'S DAY



MARY POPPINS TEA PARTY

Saturday, May 9

It's a jolly holiday with Mary Poppins at Ocean House's Mother's Day Tea Party. The young and the young at heart are invited to enjoy Ocean House's signature teatime, complete with teacakes, snacks and assorted desserts. A visit from Mary Poppins herself makes this event practically perfect in every way.

3:00 to 5:00 p.m.; \$38/adult, \$22/child ages 4 to 12, children 3 and under are free (plus tax and gratuity). For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

MOTHER'S DAY BRUNCH

Sunday, May 10

Let us help you create lasting memories as we provide the perfect setting for a lovely Mother's Day celebration. At Ocean House she will feel pampered with warm hospitality, exceptional cuisine and breathtaking views of the Atlantic. Choose from a spectacular buffet crafted by our talented culinary team, a build your own Bloody Mary bar, crepe and frittata stations, dessert display and more!

10:00 a.m. to 4:00 p.m.; \$78/adult, \$35/child ages 4 to 12, children 3 years and under are free (plus tax and gratuity). For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

Five Year Favorites

As we approach our official five-year anniversary, some of the Ocean House veterans reflect on their most treasured memories.



"My favorite memory of Ocean House would have to be the night before we opened. We had all been working crazy hours; trying to get everything we needed from new vendors, HR training new associates and managers, assisting the IT team in trying to get the phones and computers to work, and of course, the construction team was doing

the final touches. I recall thinking about how this would be the last time, for many years to come, that the Ocean House would be empty. I remember the smell of the fresh varnish in the lobby, the light music in the background, the beautiful flowers, everything everywhere placed perfectly. I remember imagining every perfectly fluffed pillow that had never been touched, every freshly-made bed that had never been slept in. While there was still plenty of hustle and bustle as the team worked to finish everything, I will always remember that moment of anticipation, like time was standing still."

—ANTONIA KOROSEC
RESORT MANAGER, OCEAN HOUSE



"For most people, Hurricane Sandy brings to mind some pretty bad memories, but for me, I remember some really great things. After the storm, I came back to the hotel, went through the kitchen and just took everything I could find and made it into stews and soups. For about 10 days, I spent a good amount of my time driving around

town and delivering warm meals to everyone who was helping with the cleanup efforts: volunteers, the National Guard, National Grid and police officers. Everyone was so thankful and I was so proud to be part of a team that was willing to give so much time and resources back to the community."

—CHEF JOHN KOLESAR
EXECUTIVE CHEF, OCEAN HOUSE

MUSICAL NOTES



AMERICAN SONGBOOK WITH MARION MARKHAM

Fridays: May 22, July 10 & August 28

This summer, experience an evening of drama and song with our resident cabaret performer Marion Markham. Prepare to be dazzled as her signature sound and musical ensemble transport you to a simpler time.

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

LOVE SONGS ON THE TERRACE

Friday, July 17

Spend a romantic evening under the stars, indulging in a selection of sinful desserts and listening to classic love songs performed by the ever-popular Scott Dreier.

Dessert buffet: 8:00 p.m.; Show: 8:30 to 10:00 p.m.; \$45/ person (plus tax and gratuity).



VOICE OF ROMANCE

Friday, August 14

Embark on a musical journey through Italy as singer and songwriter Franco Corso, “The Voice of Romance,” serenades the audience.

Dessert buffet: 8:00 p.m.; Show: 8:30 p.m.; \$55/ person (plus tax and gratuity).



LOVE LETTERS

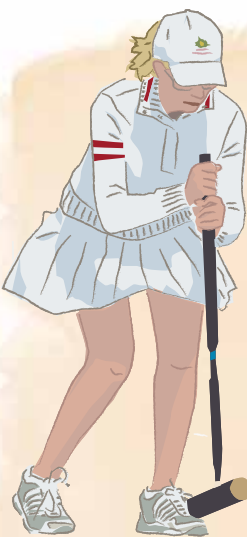
Friday, August 21

Dr. Waldo Fielding and Pam McArdle perform the famous Broadway show Love Letters. Enjoy the added treat of an impressive dessert buffet, courtesy of Ocean House’s talented Executive Pastry Chef.

8:00 to 10:00 p.m.; \$55/ person, \$145/ person for show and lobster boil (plus tax and gratuity).



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



Croquet

For the avid player, the aspiring pro and the “just for fun” participants, the championship croquet lawn at Ocean House offers entertainment for groups of all ages and skill levels. Just below the Verandah overlooking the ocean, guests clad in white from head to toe can partake in this age-old lawn game during warmer months. Our dedicated Croquet Professional will be on hand to offer private instruction, beginners’ tips or simply to inspire the competitive spirit for couples, groups and families alike.

SUMMER SIGNATURE EVENTS

A hotel as grand as Ocean House needs a few special occasions that are equally extravagant. Our Signature Events have people waiting to book for next year the moment this year’s event is over. With a variety of offerings, there is truly something for everyone.



JULY 4: Celebrate the nation’s birthday at our INDEPENDENCE DAY BEACH BALL. The grandest lobster boil of the season ends with a stunning fireworks display.

7:00 to 9:30 p.m.; \$140/ person ages 21 and over, \$120/ person ages 12 to 20, \$65/ child ages 11 and under for our SandCastles program and dinner (plus tax and gratuity).



JULY 26: At DINNER & DISNEY TUNES, everyone becomes a child! Meet your favorite Disney characters and sing along to your favorite songs.

6:00 to 8:00 p.m.; \$42/ adult, \$21/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity).



AUGUST 7: Ocean House’s South Lawn is the perfect theater for the musical event of the summer: BROADWAY ON THE LAWN.

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

Boxed dinner and concert: 6:00 p.m.; \$75 /adult, \$40/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity).

Concert only: 7:30 p.m.; \$45/ person, \$20/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity).

EVENTS AT OCEAN HOUSE

2 MAY – *In the Kitchen: Exploring Mexican Cuisine*
9:00 a.m. to noon; \$95/ person (plus tax and gratuity)

6 MAY – *Farm + Vine Dinner with Chef Joe Schafer of The Lodge at Glendorn*
7:00 p.m.; \$95/ person; optional wine pairing for \$40/ person (plus tax and gratuity)

9 MAY – *Children's Mothers' Day Tea: Mary Poppins*
3:00 to 5:00 p.m.; \$38/ adult, \$22/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity)

10 MAY – *Mother's Day*
Ballroom Buffet: 10:00 a.m. to 4:00 p.m.; \$78/ adult, \$35/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity)

Prix fixe menu in Seasons: 11:30 a.m. to 6:30 p.m.; \$85/ person, children 7 and under order from children's menu (plus tax and gratuity)

15–16 MAY – *From Vine to Wine: Wine 101*
Friday reception: 6:00 to 7:00 p.m.; Saturday seminar: 11:00 a.m. to 1:00 p.m.; \$50/ person (plus tax)

22 MAY, 10 JULY, 28 AUGUST – *American Songbook with Marion Markham*
8:30 to 10:15 p.m.; \$20/ person, \$15/ club member or hotel guest (plus tax and gratuity)

31 MAY – *Movie Night: Maid in Manhattan*
6:00 to 9:00 p.m.; \$38/ adult, \$20/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity)

3 JUNE – *Farm + Vine Dinner with Chef Karsten Hart of Castle Hill Inn*
7:00 p.m.; \$95/ person; optional wine pairing for \$40/ person (plus tax and gratuity)

13 JUNE – *In the Kitchen: Cooking with Fire*
9:00 a.m. to noon; \$95/ person (plus tax and gratuity)

19–20 JUNE – *From Vine to Wine: Wines of Oregon*
Friday reception: 6:00 to 7:00 p.m.; Saturday seminar: 11:00 a.m. to 1:00 p.m.; \$50/ person (plus tax)

26 JUNE – *Comedy Night: Tony V. and Kerri Louise Cotter*
8:30 to 10:00 p.m.; \$38/ person (plus tax and gratuity)

26–27 JUNE – *OH! Spa Wellness Weekend*
\$349/ person (plus tax)

26, 27 JUNE
10, 11, 17, 24, 31 JULY
8, 14, 15, 21, 22, 29 AUGUST
Lobster Boils & BBQs
6:00 to 9:00 p.m.; \$110/ adult, \$55/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity); includes wine and beer

28 JUNE – *Movie Night: The Best Exotic Marigold Hotel*
6:00 to 9:00 p.m.; \$38/ adult, \$20/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity)

4 JULY – *Independence Day Beach Ball*
7:00 to 10:00 p.m.; \$140/ person ages 21 and over, \$120/ person ages 12 to 20, \$65/ child ages 11 and under for our SandCastles program and dinner (plus tax & gratuity); price includes wine and beer

11 JULY – *"Ocean House Goes to the Movies" with the New Providence Big Band*
Dessert buffet: 8:00 p.m.; Show: 8:30 to 10:00 p.m.; \$45/ person (plus tax and gratuity)

17 JULY – *American Songbook: Love Songs on the Terrace with Scott Drier*
Dessert buffet: 8:00 p.m.; Show: 8:30 to 10:00 p.m.; \$45/ person (plus tax and gratuity)

17–18 JULY – *From Vine to Wine: Sensory Analysis*
Friday reception: 6:00 to 7:00 p.m.; Saturday seminar: 11:00 a.m. to 1:00 p.m.; \$50/ person (plus tax)

23 JULY – *Simon Teakle Jewelry Seminar*
5:00 to 7:00 p.m.; complimentary

26 JULY – *Dinner and Disney Tunes*
6:00 to 8:00 p.m.; \$42/ adult, \$21/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity)

7 AUGUST – *Broadway on the Lawn with Salt Marsh Opera*
VIP reception and concert: 6:00 p.m.; \$135/ person (plus tax and gratuity)

Boxed dinner and concert: 6:00 p.m.; \$75 /adult, \$40/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity)

Concert only: 7:30 p.m.; \$45/ person, \$20/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity)

14 AUGUST – *Franco Corso, Voice of Romance*
Dessert buffet: 8:00 p.m.; Show: 8:30 p.m.; \$55/ person (plus tax and gratuity)

14–15 AUGUST – *From Vine to Wine: Food and Wine Pairing Basics*
Friday reception: 6:00 to 7:00 p.m.; Saturday seminar: 11:00 a.m. to 1:00 p.m.; \$50/ person (plus tax)

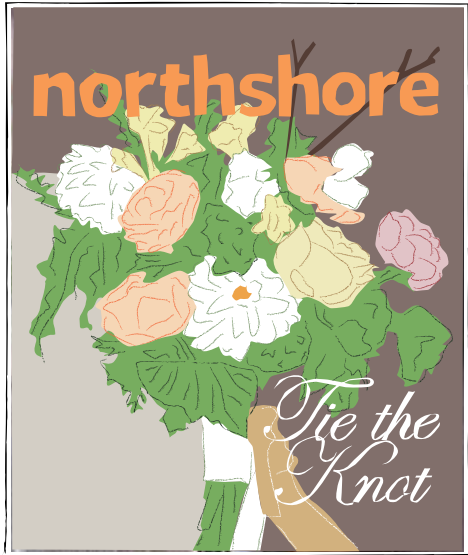
21 AUGUST – *Love Letters*
8:00 to 10:00 p.m.; \$55/ person, \$145/ person for show and lobster boil (plus tax and gratuity)

30 AUGUST – *Movie Night: Hotel Transylvania*
6:00 to 9:00 p.m.; \$38/ adult, \$20/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity)

For reservations for any of these events, please visit OceanHouseEvents.com or call 888.552.2588.

What They're Saying About Us ...

These notable publications have recently featured Ocean House!



“Sweeping views of the Atlantic Ocean, a private beach, and oceanside cabana service make the Ocean House, a recently renovated grand hotel located in the exclusive Rhode Island hamlet of Watch Hill, the perfect place for those wanting to experience true coastal luxury. But romance isn’t limited to summers at the Ocean House, where a guest’s every need is anticipated and met by the attentive staff and no detail is too small.”

NORTHSHORE MAGAZINE,
JANUARY + FEBRUARY, 2015

“The magic of Ocean House lies in its ability to retain a genuine sense of bygone grace with modern amenities.”

COASTAL LIVING MAGAZINE,
FEBRUARY 2015



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