

OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND



Fireplaces warm cold fingers after a stroll along the shores to see the colors of fall in New England.

From the warmth of the kitchens at the Ocean House, the flavors of fall tempt you to experience dishes rich with texture and spice, made with the freshest ingredients of the harvest. The romantic gales of winter begin to blow, and rough seas send perfect waves crashing along miles of white sand and jetties of massive rocks, well worn from winters past.

October/November/December 20-12

LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



DANIEL HOSTETTLER WITH HIS DAUGHTER ANNA-KATRINA AT DINNER AND DISNEY TUNES

Dear Friends,

It has been an exciting summer for the Ocean House team. Most especially because we ranked the **#4 hotel in the United States** by *Travel + Leisure* magazine in its annual reader survey. This distinction means so much because we were selected by our guests.

As the summer excitement begins to fade and the hustle and bustle of school and work picks up, we are busy planning a memorable holiday season. Join us for a Thanksgiving Buffet with all the trimmings or enjoy our Third Annual Tree Lighting Ceremony

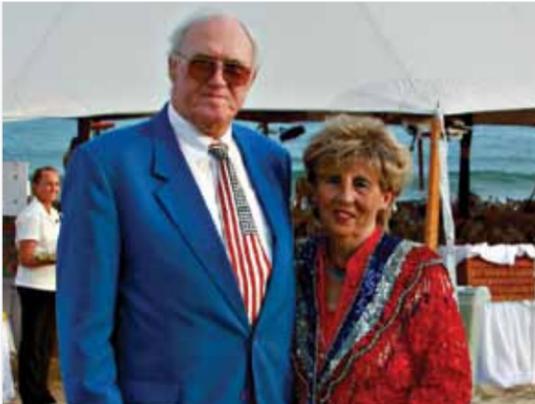
and Open House. Our Twelve Days of Christmas bring activities for the entire family as well as delicious meals and fun events. The holidays are a special time at the Ocean House and we hope you will join us for part of yours.

Best Wishes,

DANIEL A. HOSTETTLER
President & Managing Director

Social Notes

INDEPENDENCE DAY BEACH BALL July 6, 2012



DINNER AND DISNEY TUNES July 15, 2012

M.A.S.H. IRON CHEF COMPETITION August 17, 2012



OH!

THE SPA AT THE OCEAN HOUSE

WELLNESS WEEKENDS

October 26–28 & November 9–11

"In focusing on various facets of wellness, like food, spa, fitness and more, Wellness Weekends are truly all encompassing. With just a few weekends scheduled this year, be sure to book your visit and give yourself the gift of wellness in a beautiful beachside setting at the Ocean House."

—SpaFinder.com

The OH! Wellness Weekend provides a personalized experience that allows you to relax while improving your overall wellbeing. The three-day stay includes fitness classes and consultation with one of our trainers, personal time at the OH! Spa, and a cooking lesson with our Food Forager using the healthiest of local ingredients. All activities are at your leisure, providing you with the flexibility to do as little or as much as you want.

WEEKEND INCLUDES:

- Impeccably appointed accommodations for two nights in one of our Deluxe or Terrace Water View Rooms at 20% off the best available rate
- Spa cuisine lunch
- Sunday brunch
- 10% discount on spa treatments
- Motivating fitness classes
- Smoothie-making class
- OH! Spa tote

Rates including two nights' accommodation begin at \$1,420 (double occupancy). For reservations, please call the OH! Spa at 401.584.7070.

Travel and Leisure Award



Travel+Leisure recently released its World's Best Awards for 2012 and we are honored to announce that the Ocean House has been ranked #4 in the continental United States and #60 in the world!

Every year Travel+Leisure recognizes the top destinations and hotels as voted by the passionate readers of T+L. Awards received from industry insiders are wonderful, but when our guests select us as one of their top destinations, the recognition feels so much greater. We strive everyday to provide the highest level of service and sincerely thank those who voted!

IN THE KITCHEN CHOCOLATE WITH CHEF ADAM



OCTOBER 17

Our Pastry Chef, Adam Young, takes over during our In the Kitchen in October. Chef Adam prepares a feast for the taste buds using chocolate as his main ingredient, and demonstrates how to prepare his dishes followed by a three-course dinner, paired with wines.

7:00 p.m. in Seasons; \$85/ person (plus tax and gratuity)

For reservations, please visit OceanHouseEvents.com or call 401.584.7000.

UPCOMING EVENTS

AMERICAN SONGBOOK, Friday, October 5

New York performer Marion Markham returns to the stage for an evening of Cabaret. Markham along with her trio will perform timeless songs, mixed with a bit of jazz.

8:30 p.m. to 10:00 p.m. with a short intermission. Complimentary for Ocean House guests and members, \$10/ person for outside guests. For reservations, please visit OceanHouseEvents.com or call 401.584.7000.

HUNTERS AND GATHERERS: HARVESTING OUR SEAS AND SHORES, Saturday, October 13



Find your most primal self in this daylong adventure in which the wild world around you becomes your pantry. In the morning, fly-fishing pro Ed Lombardo will lead you to the Ocean House surf, where the fish will be making their annual sweep on their way to warmer waters. That afternoon, join author and forager Russ Cohen in the hunt for the edible mushrooms, berries, seaweed and greens that abound, but are often overlooked. Sample the findings, and perhaps even go home with a fish!

Saturday 9:30 a.m. to 4:00 p.m.; \$285/ person (plus tax and gratuity).

For reservations, please visit OceanHouseEvents.com or call 401.584.7000.

OCEAN HOUSE SALON SERIES: LIZZIE BORDEN AT EIGHT O'CLOCK, Friday, October 26



Actress Ellen Barry portrays Lizzie Borden, the infamous New England spinster tried in 1893 for the hatchet murders of her father and stepmother, in this one-woman show. Learn what may have happened on this ill-fated date in this dramatic play directed by Kenneth Tigar, and written by Mitch Giannunzio. "This is a nuanced, quietly captivating production and its whole strength rests on the capable shoulders of Ellen Barry" (NYtheatre.com).

Barry portrayed Martha in *Who's Afraid of Virginia Woolf?* and Ida in *Mornings at Seven* in the New Century Theatre in Northampton, Massachusetts. She received an Off-Off-Broadway award for excellence in her role as Ella in Ibsen's *John Gabriel Borkman*, and was declared Best Leading Actress by the *Detroit Free Press* for her portrayal of Vivian Bearing in *Wit* at the BoarsHead Theatre in Lansing, Michigan.

7:00 p.m. in the Ballroom; \$65/ person (plus tax and gratuity).

For reservations, please visit OceanHouseEvents.com or call 401.584.7000.



SEASONAL FAVORITE

BIKE TOURS

Stay active during the fall and enjoy the crisp, fresh air with an invigorating bike tour. Watch Hill is located in the midst of one of the United States' most interesting and scenic portions of coastline, and to explore this area by bicycle is to be automatically drawn in to its beauty and history. Bike tour operator Rich Froh, of Mystic Bike Rentals, is an avid cyclist, fully safety certified, and has been carving out trails in Rhode Island and neighboring Connecticut for years.

Whether you're Lance Armstrong or still using training wheels, Rich can tailor the perfect tour to your tastes. Soak in the local history of Watch Hill and neighboring Stonington, with a stop for a picnic lunch on the river. Or rev it up with a heart-pounding tour de force through some of Rhode Island's best-kept secret routes.

Contact Rich at Mystic Bikes rentals today to book your customized tour. Bring your own bike or have Rich bring one to you!

For more information, check out MysticBikeRentals.com or contact Rich directly at 860.912.5681.

From Vine to Wine



Once a month, Ocean House Sommelier Jonathan Feiler hosts a weekend focused on wine. Meet Jonathan at an intimate wine and cheese reception on Friday evening, and taste wines at the seminar on Saturday.

Friday–Saturday, October 5–6

In October, explore the array of vast wines from Spain and the different wine producing region.

Friday–Saturday, November 23–24

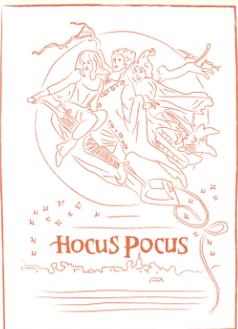
In November, get ready for the holidays as Feiler shares his recommendations for holiday wines, and what festive dishes to pair them with.

Friday–Saturday, December 21–22

In December, learn about sparkling wines, their history and production, and taste non-vintage and vintage wines to discover the differences.

Friday reception: 6:00 to 7:00 p.m.; Saturday tasting: 11:00 a.m. to 1:00 p.m. \$38/person (plus tax). For reservations, please visit OceanHouseEvents.com or call 401.584.7000.

Movie Night



Sunday, October 28 / 6:00 p.m.

HOCUS POCUS

After 300 years, three sister witches are resurrected in Salem, Massachusetts, on Halloween night, and it us up to two teenagers, a young girl and an immortal cat to put an end to the witches' reign of terror once and for all.



Sunday, November 18 / 6:00 p.m.

HOME ALONE

An 8-year-old boy, who is accidentally left behind while his family flies to France for Christmas, has to defend his home against idiotic burglars.



Sunday, December 23 / 6:00 p.m.

A CHRISTMAS CAROL

Christmas elicits nothing more than "Bah, humbug!" from Ebenezer Scrooge, a miser whose sole pursuit of financial success has left him a bitter and lonely old man. But a Christmas Eve visit from the Ghosts of Christmas Past, Present and Future ultimately teaches him to open his heart to the spirit of Christmas and to the joys of friends and family.

\$32/Adult; \$18/Child (plus tax & gratuity). Before the movie, a dinner buffet inspired by the film setting is served. During the film, popcorn and other treats will be available for snacking. For tickets, please visit OceanHouseEvents.com or call 401.584.7000.

SPECIAL CULINARY WEEKENDS

Friday–Sunday, October 26–28

WINE CAMP WEEKEND



To celebrate the fall harvest, the Ocean House invites you to a weekend specially crafted for wine lovers, where we allow you to become a winemaker for a day. Join our "Wine Camp Weekend" with local winemaker and producer of Ocean House private label wine, Jonathan Edwards. Guests will have the exclusive opportunity to blend their own custom wine, create their own label, and receive one

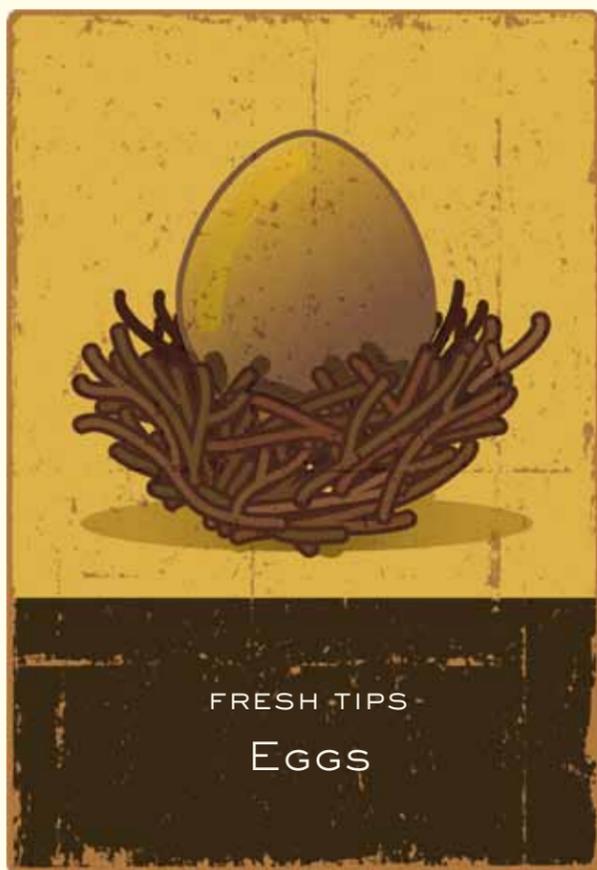
case of their special wine to take home. Tour the oak-lined cellars and the grape-flourishing vineyards of Jonathan Edwards Winery. Taste wines right out of the barrel and attend a private seminar in which you will learn how grape varieties and vintages can complement one another to create spectacular wines.

FRIDAY, OCTOBER 26: 4:00 p.m. Check-in; 6:00 p.m. Wine and Cheese Welcoming Reception with Ocean House Sommelier Jonathan Feiler; Dinner at leisure (on own)

SATURDAY, OCTOBER 27: Complimentary Breakfast at leisure; 8:30 a.m. Transportation to Jonathan Edwards Winery for tour, tasting and blending own wine; Picnic Lunch at JE Winery provide by the Ocean House; 4:30 p.m. Ocean House Tour with Mark Szaro; 7:00 p.m. Four-course dinner in Seasons with Jonathan Edwards and Sommelier Feiler

SUNDAY, OCTOBER 28: Complimentary Brunch at leisure; noon Departure from the Ocean House

Rates including two nights' accommodation begin at \$1,678 (single occupancy) and \$2,016 (double occupancy). For tickets, please visit OceanHouseEvents.com or call 401.584.7000.



FRESH TIPS
EGGS

It is indisputable: Eggs from a carefree, outdoor-roaming chicken simply taste better. Because of the hens' varied diet, which includes seeds, green plants, insects and worms, the yolks are often darker and stand up taller. The flavor is more pronounced. They are also proven to carry more omega-3s, more beta-carotene and less saturated fat. When Chef Paul in Seasons wants to put an egg dish on the menu, he'll use eggs from one of our partner farmers who have truly free-range chickens.

One of my favorite movements of the current food revolution, which I define as the renewed interest in where food comes from and how it is raised, is the uptick in urban, backyard chicken-keeping.

Every town has ordinances on what kind of livestock residents can keep, but in an increasing number of cities and towns residents are working to legalize the keeping of small flocks of chickens for the purpose of harvesting eggs.

Often the ordinances will apply restrictions. These may include no chickens in built-up areas, hens only (no cacophonous roosters), or no coops near running water. Yet in New York City, the most urban of all American cities, it is, with some restrictions, legal to keep hens.

New York is an extreme example and it's hard to imagine how the chickens do too much roaming there, but in cities such as Portland, Oregon; Seattle, Washington; and even Providence, Rhode Island, a coalition of residents have worked hard to ensure that they can keep chickens in their backyards.

Why I like this movement is because it reminds us of the sources of our food. Chickens are beings that have interests, routines and lives. They are not intended to be kept in cramped cages indoors on a pelletized diet. The more we see chickens among us—and the more we taste those delicious eggs—the greater the likelihood we'll reject the factory-farmed eggs. Whether your interest is improved flavor, improved nutritional value or simply the welfare of the animal, you can't do better than to have eggs from an outdoor, ranging chicken.

JAN FAUST DANE

Farm + Vine Dinner Series



Our Farm + Vine Dinner series returns with an incredible lineup of the most talented Chefs, the best local farms and incredible wines. We invite regional culinary masters to prepare hors d'oeuvres and a three-course dinner in Seasons, focusing on ingredients from an area farm. A guest wine expert pairs wines with the dishes.



WEDNESDAY, OCTOBER 3RD
Chef Carl Rynecki of
FARM Restaurant,
Farmington, CT
Farm: Wishing Stone Farm,
Little Compton, RI
Vine: Two Hands Wine



WEDNESDAY, NOVEMBER 7TH
Chef Bill Taibe of leFarm,
Westport, CT
Farm: Beltane Farm,
Lebanon, CT
Vine: Chapoutier Winery



WEDNESDAY, DECEMBER 5TH
Chef Matt Varga of Gracie's,
Providence, RI
Farm: TBD
Vine: Viader

7:00 p.m. in Seasons; \$95 / person (plus tax and gratuity). For reservations, please visit OceanHouseEvents.com or call 401.584.7000.

FROM OUR KITCHEN

CHICKEN MOLE

BY CHEF ADAM YOUNG

- 1 tablespoon vegetable oil
- 1 (3 pound) chicken, cut into pieces
- 1 bay leaf
- 1/4 teaspoon black pepper
- 1/8 teaspoon cayenne pepper
- 1/4 teaspoon ancho chili powder
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground cinnamon
- 1 onion, chopped
- 2 cloves garlic, minced
- 5 diced tomatoes
- 2 teaspoons brown sugar
- 1 cup chicken broth
- 1/4 cup semisweet chocolate chips
- 1/4 cup golden raisins
- 2 tablespoons sesame seeds



HEAT the vegetable oil in a Dutch oven or large pot over medium-high heat. **COOK** the chicken pieces in the hot oil until golden brown on all sides, about 10 minutes. **REMOVE** from the pan and set aside. **REDUCE** heat to medium, and stir in the bay leaf, black pepper, cayenne pepper, paprika, cloves and cinnamon until fragrant, about 30 seconds. **ADD** the onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes.

STIR in the tomatoes, brown sugar and chicken broth, and bring to a simmer over medium-high heat. Once simmering, **STIR** in the chocolate chips until melted, then return the chicken pieces to the pot. **REDUCE** heat to medium-low, cover and simmer until the chicken is tender and no longer pink at the bone, 15 to 20 minutes. **STIR** in the raisins and cook 3 minutes longer. **SPRINKLE** with sesame seeds to serve.

OCEAN HOUSE ART COLLECTION

The rotating art collection at the Ocean House, from the lobby down to the OH! Spa and Gallery Foyer, portrays a range of distinctive styles including realism, naturalism and impressionism. From mid-September through the end of October, we have partnered with the Mystic Seaport Maritime Gallery to exhibit *Art of the Great Transatlantic Ocean Liners*, an exhibition of original paintings by Maritime Gallery artists.

Once upon a time, transatlantic ocean

liners were the primary way for passengers to travel across the Atlantic. Before the 1960s, these liners served as luxurious transportation of the high society, cargo vessels that plied the Atlantic's shipping lanes and floating hospitals and troop ships during several wars.

This exhibition features some of maritime history's most fascinating vessels including the *Ile De France*, launched in 1927 with its



trendsetting Art Deco décor, and the *Californian*, which missed calls for assistance from the *Titanic* because her radio was shut down for the night. Also on view is the "Grey Ghost"—a camouflaged-in-grey *RMS Queen Mary*, which carried nearly 20,000 American troops to join

Allied forces in Europe—on a collision course with the light cruiser *HMS Curasoa*, which was escorting and protecting the *Queen Mary* from German U-boats.

From the *Arabic*, which sailed between Liverpool and Boston transporting immigrants from Ireland, to the newest of the grand ocean liners, the *Queen Mary 2*, come view these great vessels and see why the ocean liners were, and still are, so fascinating. Artwork will be on display in our Gallery Foyer until the end of October. Exhibition is complimentary and open to the public.

MEAT—FULL CIRCLE: THE ART OF BUTCHERING SUSTAINABLY RAISED MEAT

Wednesday, December 8

Nose-to-tail eating continues to intrigue diners as we all make an effort to be more mindful eaters. Explore all facets of meat eating, from the principles of butchering to the use of less common cuts. Our talented Chefs will lead a demonstration on working with the savory and flavorful parts often left behind, then lead you through an inventive meat dinner in Seasons restaurant, with specially paired wines from our Sommelier.

7:00 p.m. in Seasons; \$85/ person (plus tax and gratuity)

For reservations, please visit OceanHouseEvents.com or call 401.584.7000.



EMPLOYEE SPOTLIGHT

PATRICK RODIGOU

GUEST EXPERIENCE MANAGER



Patrick Rodigou recently joined us as Guest Experience Manager. He comes to us from the Mohegan Sun Resort & Casino, where he spent nine years as Training Manager and then Housekeeping Manager.

Patrick was born in France, where he started his 25+ year hospitality career. During a shutdown for reconstruction at the Hotel du Palais in France, where he was the Head Concierge, Patrick's manager arranged a short-term assignment for him in Boston at the Ritz-Carlton. What was supposed to be a brief two-month experience turned

into a three-year adventure. Now that he has been in the United States for 21 years, we are thrilled to welcome Patrick to the Ocean House.

Patrick and his wife, also in the hospitality industry, have a 10-year-old son who keeps them very busy with soccer and baseball practices and games. As a family, they vacation in France and they love to be near the ocean and explore hiking trails.

Please be sure to say "bonjour" to Patrick when you see him at his post in the lobby—that is, if he does not greet you first.

GETAWAY PACKAGE

Autumn in New England



As the leaves begin to turn and burst with the vibrant colors of the fall, there is no better time for a New England getaway at the Ocean House

Available September 4 through October 31, 2012

Enjoy luxurious accommodations in our Terrace or Deluxe Rooms

Daily Breakfast for two

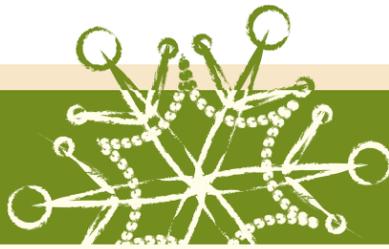
\$50.00 Resort Credit

Plus round-trip transportation to visit Clyde's Cider Mill, the oldest steam-powered cider mill in the United States. Like stepping back in time, the seasons starts in September with hard cider and apple wines, jams, jellies, local honey, maple syrup, fudge and what many people have called "The best sweet cider on Earth." Also available are apple pies, pumpkin bread, gourds, Indian corn, pumpkins and candy apples.

*General Packages Restrictions

Package available Sundays through Thursdays. Limit two people per package. Not applicable to groups. From September 4 to October 31, 2012, cancellations must be received seven days prior to arrival to avoid penalty charges to your credit card equal to the first night's room and tax. 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 subject to change without notice. Resort Credit of \$50.00 is deducted from Incidental Charges incurred and cannot be deducted from Room Rate. Taxes, Gratuities and Resort Fees are not included unless otherwise noted. Beverages both alcoholic and nonalcoholic are not included with any meals.

Holiday Events



THANKSGIVING DINNER

Thursday, November 22

On Thanksgiving Day, partake in an Ocean House tradition. Gather with family and friends to enjoy the holiday feast. Our Seaside Ballroom Buffet offers the traditional dishes of the day from the centerpiece oven-roasted turkey to the rich pies that complete the meal. In Seasons, all the familiar flavors of this holiday are re-interpreted throughout five courses using the best of local ingredients.

Thanksgiving Buffet in Seaside Ballroom: noon to 5:00 p.m.; \$65/Adult; \$35/Child (5-12 years old); Children under 4 dine at no charge (plus tax and gratuity); Thanksgiving Five-Course Dinner Menu in Seasons: 11:30 a.m. to 6:30 p.m.; \$85/person, adults and children over 8 years old (plus tax and gratuity)



THIRD ANNUAL TREE LIGHTING CEREMONY AND COMMUNITY OPEN HOUSE

Saturday, November 24

To start the Christmas season, on Saturday evening, join us at our Third Annual Tree Lighting Ceremony and Community Open House. After the arrival of Santa Claus, join us as we light the Christmas tree! Carolers will sing Christmas carols while children will meet Santa to ask for their Christmas wishes. Stay warm with hot chocolate, warm, local cider and freshly baked cookies. Christmas officially begins!

4:30 p.m.; Complimentary

TWELVE DAYS OF CHRISTMAS*

During twelve magical days, we celebrate Christmas at the Ocean House. Twelve holiday traditions are brought to life through different activities and events that revisit the cherished memories of childhood years.

15 DEC- Our Farm + Vine Class takes on holiday flavors with our Food Forager and Sommelier, who show you how to prepare **HOLIDAY BRUNCH** with local ingredients. 3:00 p.m.; \$25/adult (plus tax and gratuity)

16 DEC- Children can meet Santa Claus, and enjoy other fun holiday activities, at our **CHILDREN'S CHRISTMAS PARTY**. 10:30 a.m.; Complimentary; Please donate an unwrapped new toy for a local charity

17 DEC- See the area's landmarks re-created at our **GINGERBREAD VILLAGE COMPETITION** by students from the Chariho Career and Technical Center Culinary Arts at a **RECEPTION** in the Ocean House. 6:00 p.m.; \$35/person (plus tax and gratuity)

18 DEC- Learn to make whimsical and delicious **GINGERBREAD HOUSES**, the perfect holiday centerpiece and treat! 3:30 p.m.; \$25/person (plus tax)

19 DEC- Local singers and musicians perform holiday songs and hymns at our **CHRISTMAS IN SONG** at the Watch Hill Chapel. 5:00 p.m.; \$10/person (plus tax and gratuity)

20 DEC- Show us why your eggnog is the best at our **EGGNOG RECIPE COMPETITION AND TASTING**. Prepare a batch to win lunch for two in Seasons. Drop off Egg Nog: December 19 at 11:00 a.m.; Tasting: December 20 at 3:00 p.m., Complimentary; Submit recipe (with all ingredients included) and contact information by December 18 via email to jmceachen@oceanhouseeri.com

21 DEC- Join our Pastry Chef for a **COOKIE AND CUPCAKE DECORATING WORKSHOP**. Bring your creations home and spread the holiday cheer! 3:30 p.m.; \$25/person (plus tax and gratuity)

22 DEC- **THE SALT MARSH OPERA**

returns to perform a **HOLIDAY CONCERT** in **SEASONS**, following a five-course dinner inspired by the holiday season. 7:00 p.m.; \$125/person (plus tax and gratuity)

23 DEC- Families can enjoy our **FAMOUS BRUNCH** while Santa stops by to talk to the children about what is on their Christmas lists. Brunch: 8:00 a.m. to 2:30 p.m.; Santa's visit: 10:00 a.m. to 2:00 p.m.; \$54/person (plus tax), (includes unlimited sparkling wine, juice, coffee, buffet and à la carte selections)

23 DEC- Enjoy the classic film, "A CHRISTMAS CAROL" with a delicious dinner buffet. During the film, enjoy freshly popped popcorn and candy. 6:00 p.m.; \$32/adult, \$18/child

24 DEC- On Christmas Eve get together with your family over a **FOUR-COURSE DINNER** in Seasons inspired by traditional Christmas dishes. 5:30 p.m.; \$95/person (plus tax and gratuity)

25 DEC- End Christmas Day with a **FOUR-COURSE, FARM-TO-TABLE DINNER** in Seasons. 5:30 p.m.; \$95/person (plus tax and gratuity)

26 DEC- Look back at the Twelve Days of Christmas with **BOXING DAY BRUNCH** in Seasons. 8:00 a.m. to 2:00 p.m.; \$54/person (plus tax), (includes unlimited sparkling wine, juice, coffee, buffet and à la carte selections)

**A portion of all proceeds from all events will benefit local charities*

NEW YEAR'S EVE GALA

31 DEC- This December, bid farewell to 2012 and ring in 2013 surrounded by family and the dearest of friends at the most lavish event of the year. Our elegant interiors and spectacular ocean views make this New Year's Eve bash unlike any celebration in town. Dance away the remaining hours of the passing year in black tie. An assortment of gourmet preparations will be offered throughout the resort for all to indulge. At the stroke of midnight, join in for a champagne toast to welcome the New Year in grand style. 7:30 p.m.; \$175/person (includes food, open bar, tax and gratuity), 21 years of age and older only

EVENTS AT THE OCEAN HOUSE

3 OCT - Farm + Vine Dinner

FARM Restaurant's Chef Carl Rynecki prepares hors d'oeuvres and a three-course dinner using produce from Wishing Stone Farm paired with Two Hand Wines. 7:00 p.m. in Seasons; \$95/ person (plus tax and gratuity)

5 OCT - American Songbook

New York performer Marion Markham returns to the stage for an evening of Cabaret. 8:30 p.m.; Complimentary for Ocean House guests and members, \$10/ person for outside guests

5-6 OCT - From Vine to Wine: Spanish Wines

Explore the vast array of wines from Spain and its different wine-producing regions. Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$38/ person (plus tax)

13 OCT - Hunters and Gatherers: Harvesting our Seas and Shores

Find your most primal self in this daylong adventure in which the wild world around you becomes your pantry. 9:30 a.m. to 4:00 p.m.; \$285/ person (plus tax and gratuity)

17 OCT - In the Kitchen: Chocolate with Chef Adam

Chef Adam prepares a feast for the taste buds using chocolate as his main ingredient. Enjoy a three-course dinner, paired with wines. 7:00 p.m. in Seasons; \$85/ person (plus tax and gratuity)

26 OCT - Ocean House Salon Series: Lizzie Borden at Eight O'clock

In this one-woman show, actress Ellen Barry portrays Lizzie Borden, the infamous spinster tried in 1893 for the hatchet murders of her father and stepmother. 7:00 p.m. in the Ballroom; \$65/ person (plus tax and gratuity)

26-28 OCT & 9-11 NOV - OH! Wellness Weekend

The three-day OH! Wellness Weekend includes fitness classes and consultation with one of our trainers, personal time at the OH! Spa and a cooking lesson with our Food Forager. Rates including two nights' accommodation begin at \$1,420 (double occupancy)

26-28 OCT - Wine Camp Weekend

Blend your own case of wine at Jonathan Edwards Winery during a two-night stay at the Ocean House and a weekend of winemaking. \$1,678/ winemaker, \$2,016/ couple

28 OCT - Movie Night: "Hocus Pocus"

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

7 NOV - Farm + Vine Dinner

Chef Bill Taibe from leFarm in Westport, Connecticut, brings his passion for local ingredients to Seasons. Highlighting Beltane Farm, Chef Taibe will prepare hors d'oeuvres and a three-course dinner, paired with wines from M. Chapoutier Winery. 7:00 p.m. in Seasons; \$95/ person (plus tax and gratuity)

18 NOV - Movie Night: "Home Alone"

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

22 NOV - Thanksgiving Day Buffet & Dinner

Our Seaside Ballroom Buffet offers the traditional dishes, while in Seasons all the familiar flavors of this holiday are re-interpreted in five courses using the best local ingredients. Thanksgiving Buffet: noon to 5:00 p.m.; \$65/ Adult; \$35/ Child (5-12 years old); Children under 4 dine at no charge (plus tax and gratuity); Thanksgiving Dinner in Seasons: 11:30 a.m. to 6:30 p.m.; \$85/ person, adults and children over 8 years old (plus tax and gratuity)

23-24 NOV - From Vine to Wine: Holiday Wines

Get ready for the holidays as our Sommelier shares his recommendations for holiday wines, and what festive dishes to pair them with. Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$38/ person (plus tax)

5 DEC - Farm + Vine Dinner

Providence's Chef Matt Varga, from Gracie's, creates a selection of hors d'oeuvres and a three-course dinner, using ingredients from a local farm and paired with wine selected by a guest wine expert. 7:00 p.m. in Seasons; \$95/ person (plus tax and gratuity)

8 DEC - Meat-Full Circle: The Art of Butchering Sustainably Raised Meat

Explore all facets of meat eating, from raising animals in sustainable, humane ways, to the principles of butchering and the use of less common cuts. 7:00 p.m. in Seasons; \$85/ person (plus tax and gratuity)

23 DEC - Movie Night: "A Christmas Carol"

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

15-26 DEC - Twelve Days of Christmas

Twelve days of activities and events to celebrate Christmas.

21-22 DEC - From Vine to Wine: Sparkling Wines

Learn about sparkling wines, their history and production, and taste nonvintage and vintage wines to discover the differences. Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$38/ person (plus tax)

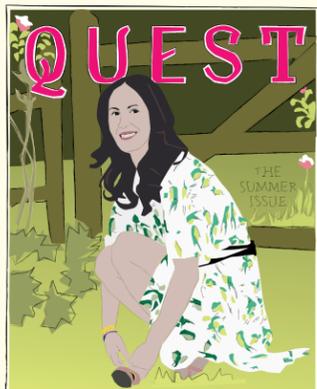
31 DEC - New Year's Eve Gala

Dance away the remaining hours of 2012 in black tie. An assortment of gourmet preparations will be offered throughout the resort for all to indulge. At the stroke of midnight, join in a champagne toast to welcome the New Year in grand style. 7:30 p.m.; \$175/ person (includes food, open bar, tax and gratuity), 21 years of age and older only

For reservations to any of the above events, please visit OceanHouseEvents.com or call 401.584.7000.

What They're Saying About Us...

These notable publications have recently written about the Ocean House!



"Rarely do timeless elegance and old-world charm converge so seamlessly with modern-day amenities and comfort. At Ocean House, one of the last remaining Victorian Era hotels of its kind, heritage and modernity coexist in perfect harmony to recreate the luxurious experience of travel from a bygone era."

QUEST, July 2012

"Looking out over the ocean and flower-filled grounds, the seven-room spa has plenty of amenities, but still retains a New England charm. While Ocean House isn't strictly a destination spa, it offers plenty for wellness-minded guests, from beach yoga and core circuit classes to a high-tech "Virtual Fitness" machine that lets clients choose from a variety of workouts."

ORGANIC SPA, July 2012



OCEAN HOUSE
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