



OCEAN HOUSE WAVES

WATCH HILL, RHODE ISLAND

A SPECIAL OFFER TO NEWSLETTER READERS!

We would like to thank you for following our progress through our newsletters since mid 2007. The Ocean House will begin its 138th Summer Season on June 1--less than four short months away!

To show our appreciation to you for your support, your comments and your suggestions, we would like to offer you, our reader, this very special offer. **Because space is limited, you must book this offer before March 31, 2010!**

For a limited time only, be the first to
“Experience the Ocean House”

You have been following our progress
Now you can be among the first to experience
the results!

Enjoy elegantly appointed accommodations overlooking the Bay or Ocean
Including Breakfast featuring our Farm to Table Cuisine
All at a special Newsletter Reader's price

\$250.00 (a \$450 value)

per room, per night

Offer valid from June 1 until June 30, 2010

Rate is exclusive of taxes and Resort Fee

Call 401-315-5599 to book your special offer.



CUISINE & WINE AT THE OCEAN HOUSE TO BE A FOOD LOVER'S DELIGHT

Because we are all foodies at heart, many of us on the Ocean House team have eaten and/or stayed at some of our favorite hotels and restaurants and have sampled their delectable fares. Among our favorites were *The Mayflower Inn and Spa*, *The Inn at Little Washington*, *the Wauwinnet*, *the White Elephant*, *The French Laundry* and *Le Bernardin*. What we took away from these delightful experiences is that we will be in the company of some of the finest restaurants and hotels in the Northeast.

To this end, Daniel, our Managing Director and our Executive Chef, Al Cannito have hired Chef de Cuisine, Eric Haugen, who has spent his career in such fine restaurants as *The French Laundry*, *Le Bernardin* and *One Market*—all Michelin Star Restaurants! As part of his interview, Chef Eric prepared for us a dinner that not only was a feast for the eyes and the palate but was beautifully presented without being too fussy. Each dish was paired with some surprising wine selections, custom made for the Ocean House, that delighted our taste buds and expanded our wine vocabulary.

Whether you are a true food connoisseur or someone who likes simple, delicious and lighter fare, Chef Eric will prepare seasonal dishes from locally grown and harvested ingredients to suit your appetite at every meal while Michael Scherzberg, our resident sommelier and restaurant manager will be stocking our wine cellar with a range of delicious wines. Please call 401-315-5599 to book your special “Experience the Ocean House” reservation.

OCEAN HOUSE RESIDENCES

“Fully Decorated, Move-In Ready” AT PRE-OPENING PRICES

As we look forward to Spring and Summer, interest in the Ocean House Residences is once again picking up.

Because of the Designer Show House Benefit, four of our five Show House residences that are fully decorated will be move-in ready. (One has already been sold!)

“In many ways, because the Hotel is about to open, prospective buyers are just beginning to realize what a spectacular place the Ocean House will be to spend the Summer”, says Daniel Hostettler, Managing Director.



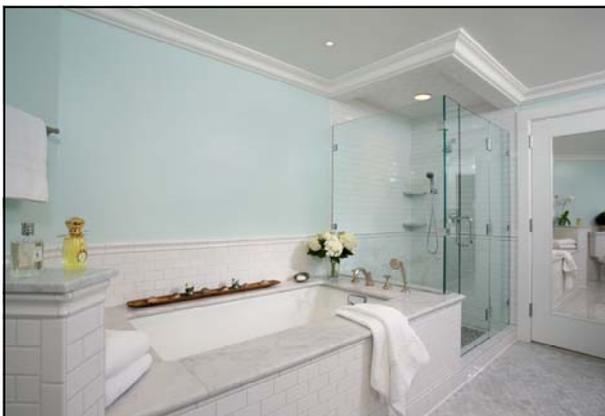
“It is not dissimilar to other properties that I have managed; once the Hotel is open, guests are able to visualize themselves settling here not only for the Summer but for weekends throughout the year”.

With residential home ownership comes automatic Ocean House Club Membership.

This means that you have priority access to two championship 18 hole golf courses each designed by Rees Jones; priority access to big name concerts whether your taste is rock and roll, classical or R&B; access to our private beach, fitness center, indoor lap pool and exercise classes; celebrity chef dining series on weekends; in-house cultural, artistic and musical series; health and fitness series and many more events and special weekends throughout the year.

There is a studio available with a private garden and direct access to the beach; a one bedroom residence which will be featured as one of our Show Houses and will come furnished; a large two bedroom residence, also in the Show House event and also furnished, with an adjoining hotel room for overflow guests.

“This is actually the last opportunity for buyers to take advantage of Pre-Opening prices. With these residences already decorated, they are ready for buying and moving into this Summer,” says Hostettler.



For more information please call 401-315-5599 or email dsimmons@oceanhouseri.com
dsimmons@oceanhouseri.com

SHOWCASING THE OCEAN HOUSE SHOW HOUSE

Cindy Rinfret of Rinfret, Ltd. will be decorating our four story Tower Residence for the *Show Your Cause Designer Show House* Benefit in June!

While Cindy lives and works in Greenwich, CT, she is widely known for her stunning designs. She was chosen as one of an elite group of Designers in the Andrew Martin Interior Design Review and has been included in the Western Interiors Gold List for U.S. Interior Designers.



Cindy's designs are characteristically comfortable employing a signature blend of antique furnishings with transitional pieces that have charmed high profile clients for over twenty years.

Her book, *Classic Greenwich Style* (published in 2006 with Rizzoli Publications) displays her stunning interiors. Cindy's designs have also been featured in *Traditional Home Magazine*, *Town & Country*, *The New York Times* & *Architectural Digest*.

After studying at the prestigious Rhode Island School of Design and the University of Copenhagen School of Architecture in Denmark, Cindy worked in Manhattan where she developed her design philosophy of creating homes that are

"comfortable, yet luxurious, like the perfect cashmere sweater with your most comfortable and understated yet elegant jeans."

After the Show House event, the Tower Suite with its 360 degree views will be for sale complete with Cindy's interiors! For more information and Pre Opening Prices, please call 401-315-5599.



SHOWCASING OUR OCEAN HOUSE SHOW HOUSE



Susan Loney and Lisa Ballou of Art Design Interiors have decorated our model residence which will be one of the five Show House Residences on the tour this June. What began as a friendship and a shared enthusiasm for good design between Susan and Lisa blossomed into a successful business collaboration in 2007.

Susan literally has decorating in her veins. A third generation decorator (after Mum and Grandmum), Susan has a deep and abiding love for Watch Hill, the summer place where she grew up. The design direction for Suite One, Third floor captures the colors and the feeling of a quintessential summer house in Watch Hill. Her partner, Lisa Ballou is a trained architect and a decorator as well; together Susan and Lisa create spaces for their clients that are simultaneously elegant and comfortable.

The reception room (left) exemplifies the seaside sophistication of their designs for this residence. The kitchen (right) and bar shows the clean lines and the updated classic design favored by this talented team.

This residence, a two bedroom, two and one-half bath Suite has 180 degree views of the Atlantic Ocean, Block Island and Montauk. It is available for sale fully furnished.

Please call 401-315-5599 or email dsimmons@oceanhouseri.com for more info.



EVEN MORE GOOD NEWS FOR FOOD LOVERS!

Assistant Managing Director, Food and Beverage: Christopher Griesser has arrived most recently from Palm Beach, Florida as the Clubhouse Manager at the Stonebridge Golf and Country Club in Florida.

With over 16 years of food and beverage experience, Chris has also worked in fine hotels such as the Four Seasons and properties as far flung as Hawaii and Costa Rica and as close as New York City.

As an aspiring architect during his first year of college, Chris discovered his true passion while working part time in a restaurant in Hawaii. Chris changed his major and graduated from the Pennsylvania Culinary School in Pittsburg with a degree in Hotel Management as well as a degree in Culinary Arts.

Chris's experience makes him a great choice for this key role in the Ocean House Hotel and the Ocean House Club!

Restaurant Manager and Sommelier Michael Scherzberg has spent his career working in and managing four and five star restaurants across the country.

Not only will Michael be responsible for the daily operations of our restaurant, he is a Master Sommelier candidate and is studying to sit for the exam in 2011. Candidates are selected by invitation only and there are only 168 professionals worldwide who are Master Sommeliers.

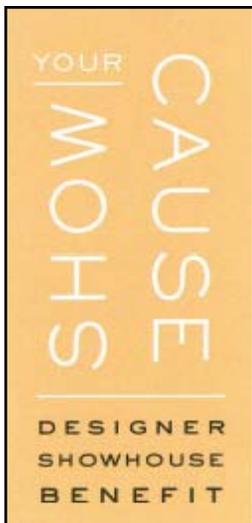
Food Forager & Director of Culinary Education: Pamela Stone, in this most unique role, will work with local farms in Rhode Island and New England as well as with local fishermen, scallopers and oystermen to find the finest, freshest ingredients available for our chefs to prepare for our guests.

A trained chef, Pam has worked locally and nationally with sustainable food and gardening initiatives, Pam's nutrition background and "great love for real foods" to make our farm-and-sea-to-table menu a reality.



From Left: Michael Scherzberg, Pam Stone and Chris Griesser.

HOW TO GET DESIGNER SHOW HOUSE TICKETS FOR JUNE 8-22



Our Designer Show House event, *Show Your Cause*, is coming up June 8-22 this summer. We have about 14 charities signed up so far with another 4-5 considering the event. We are filling up fast with 501c3 charities who wish to participate from New York to Boston.

In the next issue of *Waves*, we will list all of the participating charities. If you are already on a participating charity's mailing list, you will receive an invitation jointly sent from the Ocean House and the charity.

If you have no special charity in mind, you can still attend—just check our website in early April for all of the details.

Those of you whose generosity has touched our participating organizations will receive a Save the Date card in the mail in the near future.

Please feel free to contact us with any show house questions at:

(401) 315-5599 or dsimmons@oceanhouserri.com