

OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND



Nestled in shade of saffron, scarlet and russet, autumn's magic lingers on our shores like an old friend. Blushing leaves waltz on the midnight breeze and the air is so crisp you could snap it with your fingers.

October/November/December 20-13

LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Dear Friends,

As long summer days give way to long autumn nights, we look forward to some of the most magical times of year in Watch Hill. Leaves change, crowds thin and the bountiful fall harvest inspires us all.

To celebrate, we have in store for you a variety of outdoor activities, exceptional culinary dinners and weekends, and stimulating time in the kitchen.

With the holidays just around the corner, there is no shortage of food, fun, friends and family as we bid 2013

adieu and toast to the new year.

We look forward to celebrating the holidays with you and your loved ones, and hope that you join us for the many unique events we have planned.

Best Wishes,

DANIEL A. HOSTETTLER
President & Managing Director



Social Notes

INDEPENDENCE DAY BEACH BALL July 4, 2013



DINNER AND DISNEY TUNES July 14, 2013



BROADWAY ON THE LAWN August 9, 2013



OH!

THE SPA AT THE OCEAN HOUSE



WELLNESS WEEKENDS

October 5 & November 9

The OH! Wellness Weekend provides a personalized experience that relaxes and improves your overall well-being. Take a day for you and enjoy a fitness class, consultation with a trainer, spa cuisine lunch, personal time at the OH! Spa and a lesson with our Food Forager using healthy local ingredients. Join us for the day or take advantage of discounted room rates and take the weekend to focus on your personal wellness.

WEEKEND INCLUDES:

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

For reservations, please call Destination Services at 888.552.2588.



Travel + Leisure Award

As announced by *Travel + Leisure*, the Ocean House has been ranked **#10 on its annual list of Top Resorts in the Continental U.S.** in the 2013 World's Best Awards readers' survey. Ocean House also earned the **#95 spot on the Top 100 Hotels Overall** list.

Additionally, voted onto the World's Best list for the first time is the Ocean House's onsite, Forbes five-star OH! Spa, earning a ranking of **#3 among Top Hotel Spas in the Continental U.S.** and **#7 in the Top 10 Spas Overall**.

Although open for less than one year, Ocean House sister property the Weekapaug Inn joined the list with a **#5 ranking among Top Inns and Small Lodges in the Continental United States**.

Every year *Travel + Leisure* magazine recognizes the top cities, hotels, islands, airlines, cruise lines, spas, airports, and more, as voted by the passionate readers of T+L. Readers rate destinations, hotels and travel companies on various characteristics. The results are published in the August *Travel + Leisure* issue and on TravelAndLeisure.com.

THE AVONDALE FARM

At the privately owned Avondale Farm, which supplies some of the produce we use here at Ocean House, the passionate cultivation of the land generates a range of beautifully hued Indigo Rose tomatoes, peppers, eggplants and blackberries.

There are five honeybee hives, each of which can house up to 50,000 honeybees. This season, our Executive Pastry Chef Adam Young will incorporate some of the honey harvested from the colonies into one of his exquisite creations.

The newest addition to the farm has been the arrival of four chickens: two Rhode Island Reds and two Barred Rocks. With any luck we will be collecting farm-fresh eggs by the end of this season!



Cooking Through the Seasons ... Fall and Winter



Signed copies of the Ocean House cookbook *Living and Cooking Through the Seasons* will be available at a discount to guests joining us for any of these dinners.

Enjoy a dining experience inspired by the Ocean House cookbook, *Living and Cooking Through the Seasons*. With New England traditions as the foundation, our talented culinary team draws from farm-to-table sustainability with both classic and innovative preparations.

A specialty local farm and vineyard are highlighted during a three-course meal after a meet-and-greet demonstration with our chefs. Celebrate life, season by season, at the Ocean House.

16
OCT

FEATURED RECIPE:

Butter-Poached Lobster Tail with Confit Yukon Gold Potatoes, Piquillo Peppers, Charred Hearts of Romaine, Pickled Red Onion Petals and Sauce Bagnacauda
Farm: Narragansett Bay Lobster
Vine: Grigich Hills

20
NOV

FEATURED RECIPE:

Ballotine of Poulet Rouge with a Jardiniere of Fall Vegetables, King Trumpet Mushrooms, Griddled Zucchini Bread and Sauce Dijonnaise
Farm: Pat's Pastured
Vine: Cynthia Hurley Artisanal French Wines

11
DEC

FEATURED RECIPE:

Beef Daube with Blue Cheese Yorkshire Pudding
Farm: Wishing Stone Farm
Vine: Krug and Ruinart

7:00 p.m. in Seasons; \$85/ person (plus tax and gratuity). For reservations, please visit OceanHouseEvents.com or call 888.552.2588.



LOCAL FAVORITE

HARBOR SEAL TOURS

One of our area’s best-kept secrets is the annual visit of the harbor seals to Fishers Island Sound. The fascinating creatures migrate south from cold northern waters to enjoy Rhode Island’s warmer water temperatures and sunshine. Fall is the ideal time to catch these gentle beasts hauled out on rocks, resting, socializing and sunning in groups.

Each fall we experience an amazing variety of migratory birds from as far away as the Arctic and Argentina! Eagles, terns, plovers, oyster catchers, brants, herons, petrels, ospreys, owls, on and on! If you love birds you are in for a real treat.

Leave from Watch Hill for a two-hour excursion off shore to the eastern tip of Fishers Island, New York. Known for its abundance of shipwrecks due to numerous reefs and rock outcroppings, Fishers Island has nine active and inactive lighthouses as well as two decommissioned lifesaving stations. Utilizing the very best technology including military binoculars, underwater hydro-phone and submersible robotic camera, naturalist Captain Jack Spratt offers a truly amazing and informative experience.

Available September 7 through October 27, 2013; Saturdays and Sundays from 11:00 a.m. to 1:00 p.m.; \$90/ person (includes captain, harbor and fuel fees)
Located at Maxson Dock next to the Ocean House Boutique on Bay Street in Watch Hill, RI

Farm + Vine Dinner Series



Our Farm + Vine Dinner series has 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, NOVEMBER 6TH
Chef Joel Viehland of Community Table, Washington, CT
Farm: Wild Carrot Farm & Longmeadow Farm
Vine: Tre Monti



WEDNESDAY, DECEMBER 4TH
Chef Matthew MacCartney of Jamestown Fish, Jamestown, RI
Farm: Salt Water Farm
Vine: Moët & Chandon

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

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 18–19

In October, explore the difference between Old World and New World Pinot Noirs.

Friday–Saturday, November 15–16

In November, celebrate the vast array of wines from Italy, home to some of the oldest wine-producing regions in the world.

Friday–Saturday, December 20–21

In December, 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.
\$40/ person (plus tax and gratuity); For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

SPECIAL CULINARY WEEKENDS

Friday–Sunday, November 1–3

WINE CAMP WEEKEND



Experience the fall harvest in the vineyard, where grapes grow heavy with juice, ready to be picked and turned into delicious wine. At our Wine Camp Weekend, join our Sommelier Jonathan Feiler for an intimate cocktail reception on Friday night, and on Saturday visit a local vineyard to take a tour with the winemaker and learn the ins

and outs of the process. Enjoy a picnic lunch on the farm, followed by the chance to create a case of your own custom blend with personalized label. In the evening, share your blend over a spectacular meal in Seasons.

FRIDAY, NOVEMBER 1: 4:00 p.m. Check-in; 6:00 p.m. Wine and Cheese Welcoming Reception with Ocean House Sommelier Jonathan Feiler; Dinner at leisure
SATURDAY, NOVEMBER 2: Complimentary breakfast at leisure; 8:30 a.m. Transportation to Jonathan Edwards Winery for tour, tasting and blending of own wine; Picnic Lunch at JE Winery provide by the Ocean House; 3:30 p.m. Wine Tasting at Salt Water Farms Vineyard; 4:30 p.m. Ocean House Tour with Guest Experience Manager Mark Szaro; 7:00 p.m. Four-course dinner in Seasons with Jonathan Edwards and Sommelier Feiler
SUNDAY, NOVEMBER 3: Complimentary Brunch at leisure; Noon Departure from the Ocean House
Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 8:30 a.m. to 7:00 p.m.; Rates including two nights’ accommodation beginning at \$1,768 (single occupancy) and \$2,106 (double occupancy) (plus tax, gratuity and resort fee)



With summer in the rearview mirror and Christmas just around the bend it's a good time to start thinking about holiday gifts. Increasingly Americans have become a society of gift card exchangers. I give you a \$100 gift card to Nordstrom and you give me a \$100 gift card to Whole Foods (yes...that's my favorite store!). Where is the imagination in that...the surprise...the love...the fun of guessing "what's in the box?" If we're all just going to trade cards of equal monetary value, why bother? I'll just keep my \$100 and go to Whole Foods. How about making this a holiday season to remember by spoiling your friends and family with homemade gifts? After all, gift giving should be heartfelt, and what better way to express this sentiment? Get some friends together and make a big batch of limoncello, or possibly a batch of jam.

This holiday season I will continue my canning "tradition" (OK, I just started it last year, but I have declared it my new tradition) and harness the bounty of autumn, transforming it into

colorful jars full of spicy salsas, glistening jellies and garden-fresh tomatoes. Last year these gifts from my kitchen were received with great enthusiasm; my sisters have already put in their requests for more spicy carrots. If you're looking for inspiration, take a trip to a local farmers' market and see what is bountiful. My "go to" resource for canning recipes is *Put 'em Up* by Sherri Brooks Vinton. The recipes are thoughtfully arranged, creative, easy to follow and most importantly delicious. Sherri's book took away my fear of canning, I grew up thinking that you need a pressure cooker and paraffin to can without the fear of botulism. All you really need is a large pot and some canning jars. There are wonderful ideas for everyone on your list. If you have a martini aficionado on your list they would be delighted to receive a jar of homemade martini onions, or maybe Maraschino cherries for those who prefer a Manhattan. For the grill master there is Charred Chili Barbecue Sauce and Roasted Pepper Ketchup.

For anyone interested in making this a homemade holiday but uncertain where to start we will be offering a *Gifts from the Kitchen* class on November 23. During this class we will make mulling sachets, cocktail mixers and salted chocolate pecan toffee. We will share lots of ideas to get you started!

If gift cards are the way you like to shop think about giving a card that will be a surprise and offer the lucky recipient an unexpected experience, like the theater or a special dinner out. Better yet, how about a cooking class at the Ocean House? I wish you and yours a holiday filled with love and laughter.

JANICE MCEACHEN

Food Forager / Director of Culinary Education

FROM THE KITCHEN

MARASCHINO CHERRIES

BY SHERRI BROOKS VINTON
FROM HER BOOK:
PUT 'EM UP FRUIT

Traditional Maraschino cherries are made with Maraschino liqueur, a lovely but somewhat pricey and elusive tippie to the stock in the home bar. A decent-quality vodka and a bit of almond extract make for great cherries and a lovely infused liqueur with much less hassle and expense. We can't make enough of this one—its vibrant cherry taste and eye-catching red color make it a real crowd-pleaser. Don't leave out the sugar; it adds flavor and helps maintain the texture of the fruit so the cherries don't turn to mush.

2 cups cherries, stemmed and pitted

2 cups vodka

1 cup sugar

1 teaspoon almond extract

STERILIZE a 1-quart glass jar by submerging it in boiling water for 10 minutes.

COMBINE the cherries, vodka, sugar and almond extract in the jar and shake to dissolve the sugar.

SET ASIDE in a cool, dark place for five days to allow the flavors to develop, shaking daily.

STORE in refrigerator for up to 4 months.



IN THE KITCHEN: CULINARY EDUCATION SERIES

Join Ocean House Food Forager Janice McEachen for our *In the Kitchen* culinary education series, offered one Saturday each month. She covers a variety of topics in these fun and informative sessions. You will have the opportunity to work hands-on with Janice and members of our outstanding culinary team to learn the secrets of our top-notch kitchen. Take home an Ocean House apron and recipes from your class.

Saturday, October 26

IN THE KITCHEN: CREATING THE OH THANKSGIVING FEAST



Learn secrets from the experts on how to elevate this year's turkey dinner in a way that will have your family raving for years to come. At the conclusion of this class, we will sit down together to partake in the feast we have prepared!

Saturday, November 23

IN THE KITCHEN: GIFTS FROM THE KITCHEN



In this class we will make mulling sachets, cocktail mixers, quick bread in a jar and salted chocolate pecan toffee that will put a smile on the faces of those lucky enough to receive them. We will also explore creative ways to package your treasures!

9:00 a.m. to noon in the Ocean House Demonstration Kitchen; \$95/ person (plus tax and gratuity). For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

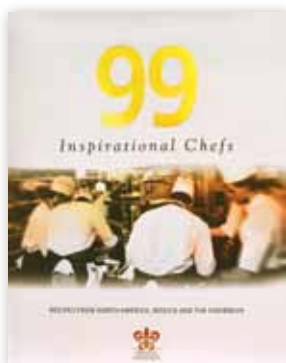
HOLIDAY GIFT IDEAS

Take yourself on a culinary journey throughout North America with our cookbooks, *99 Inspirational Chefs*, *Living and Cooking Through the Seasons* and *Chefs at Home*, now available at the Ocean House Boutique.

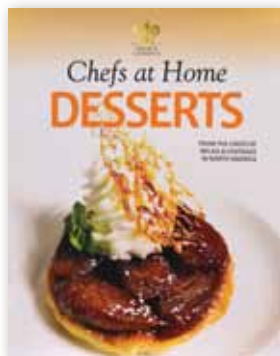
The books feature recipes from our renowned chefs, as well as those of other North American Relais & Chateaux properties. Some of the acclaimed chefs included are Thomas Keller, Jean-Georges Vongerichten and Patrick O'Connell.



OCEAN HOUSE
COOKBOOK:
*Living and Cooking
Through the Seasons*
\$65 (plus tax)



RELAIS & CHATEAUX:
*99 Inspirational Chefs: Recipes from
North America, Mexico and the
Caribbean*
\$140 (plus tax)



RELAIS & CHATEAUX:
Chefs at Home Desserts
\$45 (plus tax)



appointed with turn-of-the-20th-century décor complete with custom wooden furnishings, a muted color scheme and Early New England artwork. Guestrooms offer high-tech touches such as Internet access, floor valet panel, voicemail, flat screen televisions and iPad docking stations ensure that your guestroom is technologically wired to meet all your needs.

GUESTROOMS MIX OLD AND NEW

Each of Ocean House's 49 splendid guestrooms and 15 Signature Suites is inspired by the hotel's magnificent oceanfront setting, high atop a bluff overlooking the beach in coastal Rhode Island. Comfortable, soothing and spacious, our accommodations are beautifully

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, 2013

Enjoy luxurious accommodations in our Terrace or Deluxe Rooms

Daily farm-to-table inspired breakfast for two with Spa Cuisine alternative options

\$50 Resort Credit

Plus round-trip transportation to visit Clyde's Cider Mill, the oldest steam-powered cider mill in the United States.

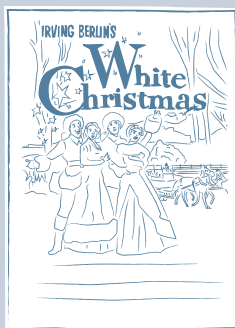
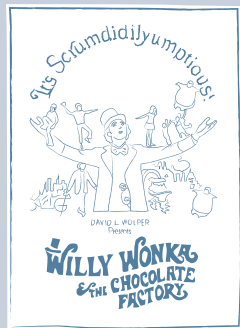
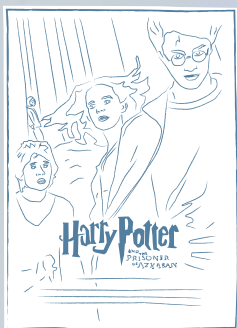
Rates starting at \$685 per night.
Room rate inclusive of above based on double occupancy and is only available Sundays through Thursdays.

*General Package Restrictions

Package available Sundays through Thursdays. Limit two people per package. Not applicable to groups. From September 4 – October 31, 2013, 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.

Movie Night

Once a month, we pair one of our favorite movies with a delicious dinner buffet inspired by the film. During the films, enjoy freshly popped popcorn and candy.



MOVIE SCHEDULE

Sunday, October 27
HARRY POTTER AND THE PRISONER OF AZKABAN

Sunday, November 24
WILLY WONKA AND THE CHOCOLATE FACTORY

Sunday, December 22
WHITE CHRISTMAS

6:00 p.m. to 8:00 p.m.; \$38/adult; \$20/child (plus tax & gratuity). For tickets, please visit OceanHouseEvents.com or call 888.552.2588.

Holiday Events



THANKSGIVING DINNER

Thursday, November 28

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 reinterpreted throughout five courses using the best of local ingredients.

Thanksgiving Buffet in Seaside Ballroom: noon to 5:00 pm; \$70/ adult; \$35/ child age 4-12; children under 4, free (plus tax and gratuity); Thanksgiving Five-Course Dinner Menu in Seasons: 11:30 a.m. to 6:30 p.m.; \$90/adults & children 10 and up; children under 10 order à la carte from the Season's children's menu (plus tax and gratuity)



FOURTH ANNUAL TREE LIGHTING CEREMONY AND COMMUNITY OPEN HOUSE

Saturday, November 30

To start the Christmas season, on Saturday evening, join us at our Fourth 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, local cider and freshly baked cookies. Christmas officially begins!

4:30 p.m. to 7:00 p.m.; Tree Lighting Ceremony begins promptly at 5 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.

14 DEC- Start the season off with a delicious five-course, holiday-inspired dinner with the **SALT MARSH OPERA HOLIDAY CONCERT AND DINNER**. 7:00 p.m.; \$125/ person (plus tax and gratuity), additional \$40/ person with wine pairing

15 DEC- Join us for our extraordinary **SUNDAY BRUNCH WITH SANTA**. Brunch: 8 a.m. to 2 p.m., Santa visits: 10 a.m. to 2 p.m.; \$54/ adult for full buffet, \$25/ adult for à la carte menu; \$25/ child (ages 6-12) for full buffet or for à la carte menu; Children 5 and under free

16 DEC- Make the perfect holiday centerpiece at our **GINGERBREAD HOUSE WORKSHOP** led by Executive Pastry Chef Adam Young. 3:30 p.m.; \$40/ person (plus tax and gratuity)

Pastry students from the Chariho Career & Technical Center Culinary Arts Program will compete to create a gingerbread village *The Nightmare Before Christmas* at our **GINGERBREAD VILLAGE COMPETITION AND RECEPTION**. 6:00 p.m.; \$25/ person (plus tax and gratuity)

17 DEC- At the **HOLIDAY CENTERPIECE WORKSHOP** learn to fashion seasonal greenery into a centerpiece for your holiday table. 3:30 p.m.; \$65/ person (plus tax and gratuity)

18 DEC- Join our Pastry Chef for a **COOKIE AND CUPCAKE DECORATING WORKSHOP**. Each guest will leave with an Ocean House pastry box and his or her creations of the day. 3:30 p.m.; \$25/ person (plus tax and gratuity)

19 DEC- Dazzle your friends this holiday season when you learn how to make easy and delicious treats at the **COCKTAIL AND HORS D'OEUVRES CLASS**. 3:00 p.m.; \$25/ person (plus tax and gratuity)

20 DEC- Show us why your eggnog is the best at our **EGGNOG RECIPE COMPETITION AND TASTING**. Drop off: 2:00 p.m. to 2:45 p.m.; Reception: 3:00 p.m.; complimentary

20 DEC- Take time out from the hustle and bustle of the holiday season and enjoy our **CHRISTMAS CABARET** performance paired with dessert buffet. 7:00 p.m.; \$45/ person (plus tax and gratuity)

21 DEC- Children can meet Santa Claus, and enjoy other fun holiday activities, at our **CHILDREN'S CHRISTMAS PARTY**. 10:30 a.m. to 1:00 p.m.; complimentary

22 DEC- Local singers and musicians perform holiday songs and hymns at our **CHRISTMAS IN SONG** at the Watch Hill Chapel. 5:00 p.m.; Complimentary

Enjoy the classic film "WHITE CHRISTMAS" with a delicious dinner buffet. 6:00 p.m.; \$38/ adult, \$20/ child

23 DEC- At the **CHILDREN'S CHRISTMAS TEA** your little ones will enjoy a traditional tea party with tea cups, sweet treats and mini sandwiches while surrounded by the art work of Ludwig Bemelmans, the author and illustrator of the Madeline series. 3:00 p.m.; \$24/ adult; \$15/ child (12 and under) (plus tax and gratuity)

24 DEC- Enjoy **CHRISTMAS EVE DINNER** in Seasons with a spectacular four-course limited menu created especially for the occasion by Chef de Cuisine Paul Pearson. 5:30 p.m.; \$95/ person (plus tax and gratuity)

25 DEC- Relax with **CHRISTMAS DAY DINNER** in Seasons and enjoy a a four-course farm-to-table dinner. 4:30 p.m.; \$95/ person (plus tax and gratuity)

NEW YEAR'S EVE GALA

31 DEC- This December, bid farewell to the year 2013 and ring in 2014 surrounded by family and the dearest of friends. Feast on gourmet treats of the savory and sweet variety, prepared with special attention by our culinary staff. This black tie event is our most lavish of the year, so dress to impress and get ready to dance the year away. Toast the New Year with a glass of champagne and help us start the year off in grand style. 7:30 p.m.; \$175/ person (includes food, live band, open bar, tax and gratuity), 21 years of age and older only

EVENTS AT THE OCEAN HOUSE

5 OCT – OH! Wellness Weekend

The day includes fitness classes, personal time at the OH! Spa and a lesson with our Food Forager using local ingredients. \$75/ person (plus tax)

16 OCT – Cooking Through the Seasons Dinner

Enjoy a fall recipe from the Ocean House cookbook, *Living and Cooking Through the Seasons*, highlighting Narragansett Bay Lobster and Grgich Hills wine. 7:00 p.m. to 9:00 p.m. in Seasons; \$85/ person (plus tax and gratuity)

18–19 OCT – From Vine to Wine: Old World vs. New World Pinot Noir

Get to know this high maintenance but much loved wine varietal with our Sommelier. Friday Reception: 6:00 to 7:00 p.m. in Club Room; Saturday Seminar: 11:00 a.m. to 1:00 p.m. in Seasons; \$40/ person (plus tax and gratuity)

26 OCT – In the Kitchen: Creating the OH Thanksgiving Feast

Learn secrets from the experts on how to elevate this year’s turkey dinner in a way that will have your family raving for years to come. 9:00 a.m. to noon in Ocean House Demonstration Kitchen; \$95/ person (plus tax and gratuity)

27 OCT – Movie Night: “Harry Potter and the Prisoner of Azkaban”

Once a month, we pair a favorite movie with a delicious dinner buffet. 6:00 p.m. to 8:00 p.m.; \$38/ adult, \$20/ child (plus tax and gratuity)

1–3 NOV – Wine Camp Weekend

Join our Sommelier for an intimate cocktail reception on Friday night, and on Saturday take a tour of a local vineyard to learn the ins and outs of the winemaking process. Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 8:30 a.m. to 7:00 p.m.; Rates including two nights’ accommodation beginning at \$1,768 (single occupancy) and \$2,106 (double occupancy) (plus tax, gratuity and resort fee)

6 NOV – Farm + Vine Dinner

Highlighting produce from Wild Carrot Farm and Longmeadow Farm, Chef Joel Viehland will prepare hors d’oeuvres and three-course dinner, paired with wines from Tre Monti. 7:00 p.m. in Seasons; \$95/ person (plus tax and gratuity)

9 NOV – OH! Wellness Weekend

The day includes fitness classes, personal time at the OH! Spa, and a lesson with our Food Forager using local ingredients. \$75/ person (plus tax)

15–16 NOV – From Vine to Wine: Italian Wines

Celebrate the vast array of wines from Italy, home to some of the oldest wine-producing regions in the world. Friday Reception: 6:00 to 7:00 p.m. in Club Room; Saturday Seminar: 11:00 a.m. to 1:00 p.m. in Seasons; \$40/ person (plus tax and gratuity)

20 NOV – Cooking Through the Seasons Dinner

Warm up with a winter recipe from the Ocean House cookbook, highlighting Pat’s Pastured and boutique wines chosen by French wine expert Cynthia Hurley. 7:00 p.m. to 9:00 p.m. in Seasons; \$85/ person (plus tax and gratuity)

23 NOV – In the Kitchen: Gifts from the Kitchen

In this class we will make mulling sachets, cocktail mixers, quick bread in a jar and salted chocolate pecan toffee. We will also explore creative ways to package your treasures! 9:00 a.m. to noon in the Ocean House Demonstration Kitchen; \$95/ person (plus tax and gratuity)

24 NOV – Movie Night: “Willy Wonka and the Chocolate Factory”

Once a month, we pair a favorite movie with a delicious dinner buffet. 6:00 p.m. to 8:00 p.m.; \$38/ adult, \$20/ child (plus tax and gratuity)

28 NOV – Thanksgiving Day Buffet and Dinner

Our Seaside Ballroom Buffet offers the traditional dishes of the day. In Seasons, all the familiar flavors of this holiday are reinterpreted throughout a five-course dinner. Thanksgiving Buffet in Seaside Ballroom: noon to 5:00 pm; \$70/ adult; \$35/ child age 4–12; children under 4, free (plus tax and gratuity); Thanksgiving Five-Course Dinner Menu in Seasons: 11:30 a.m. to 6:30 p.m.; \$90/adults & children 10 and up; children under 10 order a la carte from Seasons children’s menu (plus tax and gratuity)

30 NOV – Fourth Annual Tree Lighting Ceremony and Community Open House

Join us as we light the Christmas tree! Carolers will perform while children will meet Santa. 4:30 p.m. to 7:00 p.m.; complimentary

4 DEC – Farm + Vine Dinner

Jamestown Fish’s Executive Chef Matthew MacCartney prepares a selection of hors d’oeuvres and a three-course dinner featuring produce from Salt Water Farms, and paired with wines from Moët & Chandon. 7:00 p.m. in Seasons; \$95/ person (plus tax and gratuity)

7 DEC – Homemade Holiday

Learn how to make your own cocktail mixers, mustard and salted pecan toffees. 9:00 a.m. to 3:00 p.m.; \$225/ person (plus tax and gratuity)

11 DEC – Cooking Through the Seasons Dinner

Enjoy a final winter recipe from the Ocean House cookbook, highlighting produce from Wishing Stone Farm and Krug and Ruinart Champagnes. 7:00 p.m. to 9:00 p.m. in Seasons; \$85/ person (plus tax and gratuity)

20–21 DEC – From Vine to Wine: Sparkling Wine

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. in Club Room; Saturday Seminar: 11:00 a.m. to 1:00 p.m. in Seasons; \$40/ person (plus tax and gratuity)

14–25 DEC – Twelve Days of Christmas

Twelve days of activities and events to celebrate Christmas. (see previous page for details)

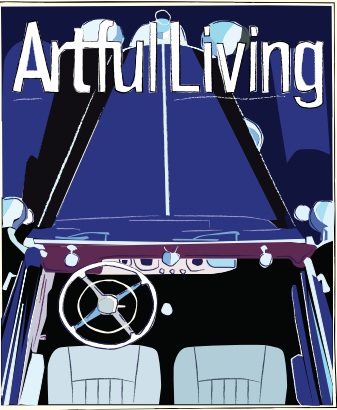
31 DEC – New Year’s Eve Gala

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 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, live band, 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 888.552.2588.

What They’re Saying About Us...

These notable publications have recently written about the Ocean House!



“A Regal Restoration: Upon first glimpse of the Ocean House from its long, circular driveway, it takes no grand feat of the imagination to believe you have just arrive at Jay Gatsby’s whitewashed mansion for an elegant midsummer evening soiree. With the mysterious aura of Victorian elegance of F. Scott Fitzgerald’s literary creation, the Ocean House perches confidently atop the bluffs of Watch Hill, R.I.”

ARTFUL LIVING MAGAZINE, Summer 2013

“In Westerly, R.I., the Ocean House in Watch Hill and the nearby Weekapaug Inn have made their mark as high-end beachfront destinations...But how would these properties compare with those that have been at this a bit longer – say, The Breakers in Palm Beach? These resorts stack up nicely regardless of season ... Ocean House oozes luxury from the moment you pull up to the valet, and the stretch of beach is one of the most wonderful in New England. No wonder they sell out on most summer weekends ...”

BOSTON GLOBE, June 15, 2013



OCEAN HOUSE
WATCH HILL, RHODE ISLAND

ONE BLUFF AVENUE WATCH HILL, RHODE ISLAND 02891 OCEANHOUSE1.COM 401 584 7000

