



*Weddings*

OCEAN HOUSE  
WATCH HILL, RHODE ISLAND



## *The Perfect Day Requires the Perfect Setting*

From the stunning blue Atlantic Ocean and white-sand beaches to the gentle dunes, lush gardens, and spectacular sunsets that set the sky on fire, offering seclusion without isolation, the Ocean House evokes the golden age of the grand seaside resorts.

To your left stands the stately Ocean House, a soft yellow glow coming through the windows of the Seaside Ballroom, where the final preparations are being made for the celebration to come. Directly across lies the beautiful Watch Hill Chapel, an intimate sanctuary that looks out over the village and harbor below, providing the most breathtakingly romantic setting imaginable.

Our wedding programs far exceed the typical, in both value and the attention to the level of personal detail.

Weddings at the Ocean House include the following:

- A fully dedicated wedding professional committed to coordinate and oversee every detail throughout the planning process and on your special day.
- A gourmet menu that exceeds the standard of three courses and provides you with a four or five-course meal that is completely customized by you from start to finish.
- Complimentary use of the event space you select.
- Fine china, stemware, flatware, exquisite floor length table linens, round and rectangular tables and ballroom chairs
- The benefit of being the only wedding taking place at the resort on the day of your ceremony.

WEDDINGS

*Planning and Ceremonies*



- Planning
- Services
- Accommodations
- Ceremony and Reception Venues
- Room Capacities and Dimensions

## WEDDINGS

### *Planning*

The Ocean House is a much sought-after wedding venue, so we recommend that you make your plans as far in advance as possible. Our on-site Wedding Professional will work with you or your wedding consultant to reserve your dates, plan the schedule of events, coordinate all food and beverage details, from menu design to linens, and assist with other aspects of your wedding experience at the Ocean House.

#### Twelve months before the wedding

- Select a wedding date
- Book a ceremony venue and wedding officiate
- Decide on banqueting style, venue and time; make a reservation

#### Eight to 12 months before the wedding

- Take engagement photos
- Shop for a wedding gown
- Select a florist
- Choose a photographer, videographer, band and/or DJ

#### Six months before the wedding

- Order invitations
- Send out a save the date card

#### Two to Three months before the wedding

- Meet with your wedding specialist to select menu and cake
- Decide on make-up and hair stylist for the wedding day

#### One week before the wedding

- Check the wedding ceremony procedure and associated elements

#### One day before the wedding

- Enjoy your special day!

#### Sample Weekend Wedding Schedule

##### Friday

- Arrive in the afternoon – spa treatments, golf, beach
- Rehearsal Dinner – Clam Bake at the Ocean House Beach

##### Saturday

- Breakfast and daytime activities
- Wedding Ceremony
- Reception and Dinner – Seaside Ballroom or South Lawn

##### Sunday

- Buffet Brunch at the Croquet Lawns

## WEDDINGS

### *Services*

Our weddings are very special, unique occasions, and can be formal or casually elegant, often created around a brunch, dinner or cocktail reception. As a full service venue, we can provide the entire ceremony and reception, completely personalized, from arranging a Mercedes pick-up to organizing the details of a Seaside, South Lawn or chapel ceremony.

Unlike other area venues whose selections limit you to a pre-determined wedding package, every event at the Ocean House is customized to the individual tastes and budget of the bride and groom.

Whether it is a sit down banquet for 200 in the Seaside Ballroom overlooking the Atlantic Ocean, a cocktail reception for 400 under a tent on the South Lawn or an intimate dinner on the beach; your personalized gourmet menu will be entirely of your choosing, with no two the same.

Working with our on-site professional we will provide a custom event to include every detail, from ice sculptures to table cloths in the bride's favorite color. Whatever the size and style of your wedding, we'll help you create the perfect day, for the right budget. And, with just one wedding held at this five star resort each day, the focus of our attention will be solely on your event.

Arranging your wedding at the Ocean House;

- To answer your questions about luxury weddings at The Ocean House you'll meet with a dedicated Wedding Professional who can help you plan every aspect of your day.
- When you arrive to meet your Wedding Professional we'll welcome you with refreshments, give you a tour of the Ocean House facilities and discuss all aspects of the services we offer.
- To help you make your choices, you'll be presented with our Weddings portfolio, displaying a variety of photos and information to guide your selections.
- For weddings with over 200 guests we offer the bride and groom a complimentary night stay, which can be taken on your wedding night or within one year of your wedding.
- Family and friends can enjoy the Ocean House with specially reduced rates over the weekend of your wedding.

## WEDDINGS

### *Accommodations*

To complete the grand residential experience, our wedding parties usually stay in the hotel. Many have come long distances and appreciate the variety of rooms, suites, and residential suites – most of which have views of the Atlantic or Little Narragansett Bay.

We are also pleased to assist you in selecting alternate accommodations in the local area so that your guests may choose from a variety of options, for their overnight stay.

## WEDDINGS

### *Ceremony and Reception Venues*

The Ocean House offers a variety of scenic venues for holding your Wedding ceremony, reception, rehearsal dinner, and surrounding celebrations.

#### **The Watch Hill Chapel**

Dating to 1887, you could not wish for a more romantic setting for your special day than the Watch Hill Chapel. Situated on land donated by the proprietors of the original Ocean House in 1886 and adjoining the current property, the simple design of the chapel highlights the spectacular natural beauty of this location, offering stunning architecture.

Seating for up to 300 guests. Ceremony Fee: *through the chapel*

#### **The Ocean House Private Beach & Dune Cottage**

One of the few locations on the Atlantic Shoreline where you can truly be married on the sand, at the waters edge. Just a few steps away is the quaint Dune Cottage, where you can receive your guests in a beautiful outdoor setting on the Dunes.

Seating for up to 750 guests. Ceremony Fee: \$7,500 *in season*

#### **The South Lawn**

This is the Ocean House's spectacular outdoor ceremony location just steps away from the Watch Hill Chapel, where you can receive your guests on an expansive lawn overlooking the resort croquet course and the Atlantic Ocean beyond, it's the ideal location for your ceremony or to sip a glass of champagne and watch the sunset over the Atlantic. This location can also be tented to create an extraordinary outdoor dining venue, at an additional fee.

Seating for up to 400 guests. Ceremony Fee: \$3,000 *in season*, \$1,500 *off season*

#### **Seaside Ballroom**

The Seaside Ballroom, with its classic colonial architecture and sophisticated décor can accommodate up to 180 guests for a dinner reception. Here, the grand floor-to-ceiling windows and private covered terrace, offer stunning views of the sea.

Seating for up to 180 guests. Ceremony Fee: \$3,000 *in season*, \$1,500 *off season*

#### **The Drawing Room**

This room has rich wood paneling on the walls and ceiling. It is surrounded by broad windows offering the spectacular scenery of the croquet lawn and Atlantic beyond, and filling the room with natural light.

Seating for up to 60 guests. Ceremony Fee \$1,500 *in season*, \$750 *off season*

#### **The Harbour Room**

This room is located adjacent to the lobby with a private outdoor patio and rich wood paneling on the walls and ceiling.

Seating for up to 24 guests. Ceremony Fee: \$1,000 *in season*, \$500 *off season*

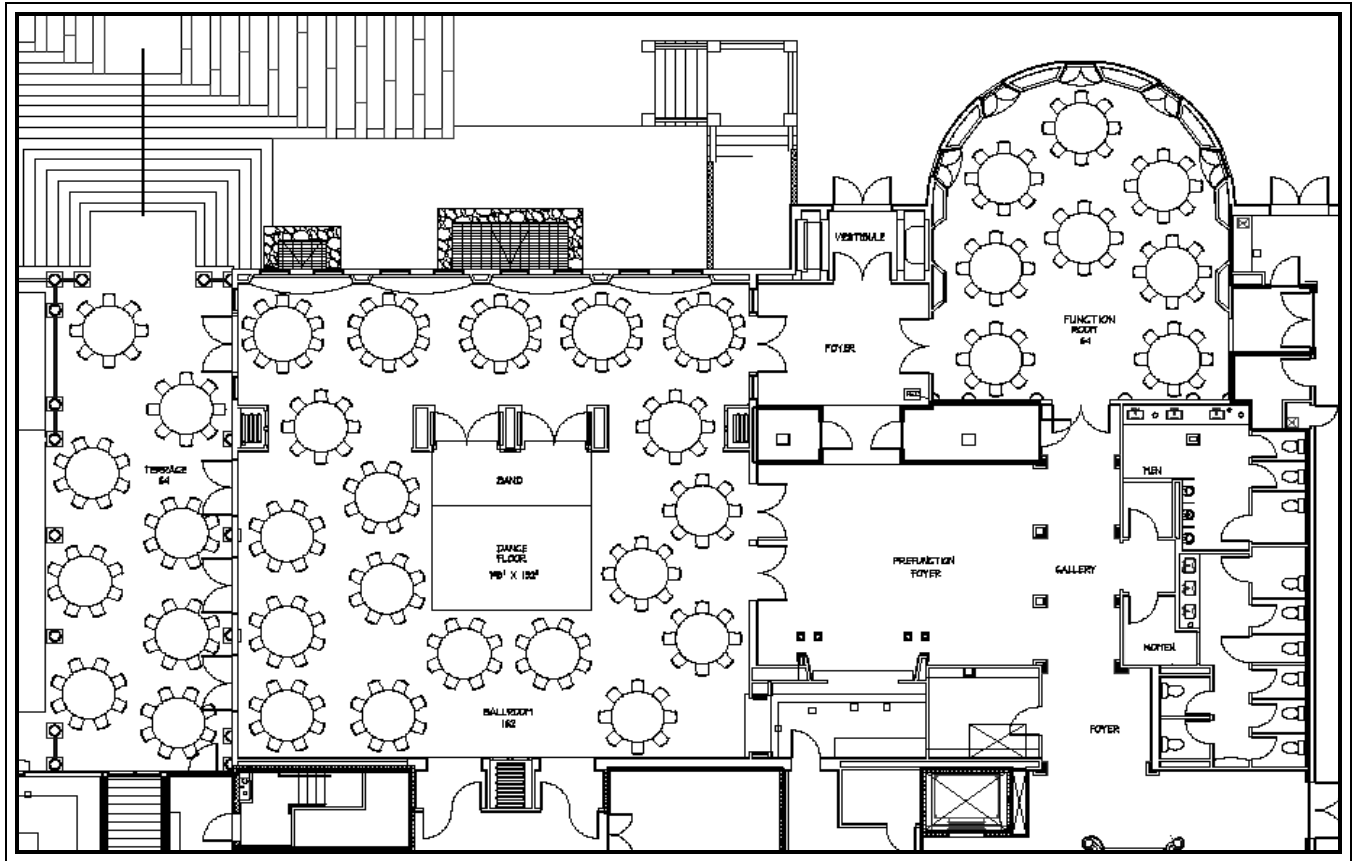
#### **The Presidential Suite and Terrace**

At nearly 4000 square feet, with an additional 3000 square feet of outdoor terrace, the Ocean House Presidential Suite is the ideal venue for smaller gatherings.

Receptions for up to 30 guests. Site Fee: *Seasonal room rates apply*

WEDDINGS

*Room Capacities and Dimensions*



**Indoor Function Space**

*Event Rooms*

Seaside Ballroom  
 Seaside I  
 Seaside II  
 Seaside III  
 Fireplace Foyer  
 Drawing Room  
 Harbour Room

Square Footage  
 (Approx)

2700  
 900  
 900  
 900  
 800  
 925  
 600

Theater/Reception

250  
 80  
 80  
 80  
 250  
 80  
 20

Banquets  
 (rounds of ten)

180  
 60  
 60  
 50  
 --  
 60  
 --

*Restaurants*

The Dining Room  
 The Club Room

--  
 --

--  
 40

90  
 --

**Outdoor Function Space**

Seaside Terrace  
 Atlantic Terrace  
 Ocean View Terrace  
 Verandah  
 South Lawn (Tented)  
 Croquet Lawn Terrace

Square Footage  
 (Approx)

1500  
 2000  
 2500  
 1500  
 6000  
 1000

Theater/Reception

90  
 120  
 120  
 90  
 400  
 60

Banquets  
 (rounds of ten)

60  
 --  
 --  
 --  
 300  
 30

## WEDDINGS

### *Culinary Selections*



Passed Hors d'Oeuvres  
Brunch Canapés  
Dessert Canapés  
Reception Displays  
Plated Selections  
Sample Buffet Selection  
Bar and Wine Selections

The following menus are offered as examples of the Ocean House's catering options. Our culinary team takes pleasure in meeting with every couple to customize a menu for their special day.

## WEDDINGS

### *Passed Hors D'Oeuvres*

We suggest four to six pieces per person for a pre-meal reception and twelve to fourteen pieces per person for a cocktail reception

#### Cold Selections

Sun-dried tomato, artichoke-black olive tapenade	\$5.25 per piece
Grilled asparagus with parmesan, wrapped in prosciutto	\$5.50 per piece
Tomato-basil bruschetta on a skewer	\$5.25 per piece
Seasonal melon wrapped in prosciutto	\$5.50 per piece
Pear, Roquefort and walnut on toasted brioche	\$5.25 per piece
Petite deviled egg	\$5.25 per piece
Smoked salmon tartar on endive	\$5.25 per piece
Maine crab spring roll	\$5.25 per piece
Smoked salmon gravlox, horseradish cream, potato crisp	\$6.00 per piece
Lobster & black truffle on toasted brioche	\$6.50 per piece
Ceviche-style shrimp shot	\$6.00 per piece
Lobster bouchee in tarragon cream	\$6.50 per piece
Caviar on bliss potato	\$7.50 per piece
Mille-feuille of foie gras, balsamic jelly	\$7.50 per piece
Shaved tenderloin of beef, parsley pesto, horseradish sauce	\$6.50 per piece
Tartar of beef on grilled ciabatta	\$6.50 per piece
Duck Foie Gras Terrine, Toasted Brioche, Sauterne Gelee	\$5.75 per piece
24 Month Aged Serrano Ham and Crispy Grissini	\$6.00 per piece
Salami Mille-Feuille, crispy bread and crushed peppercorn	\$6.00 per piece

#### Warm Selections

Tartlet of wild mushrooms	\$5.50 per piece
Almond crusted goat cheese crouton	\$5.50 per piece
Red onion marmalade on a chive pancake	\$5.25 per piece
Feta cheese and basil galette, sweet tomato	\$5.50 per piece
Vegetable spring roll with ginger-sesame sauce	\$5.50 per piece
Brioche pizza Neopolitan	\$5.50 per piece
Seared sesame tuna, cucumber wasabe	\$6.50 per piece
Grilled Thai style prawns, lemon grass skewer	\$6.50 per piece
Peanut crusted tempura prawns, carrot and chili	\$6.00 per piece
Seared local scallop, lime, sweet chili crème fraiche	\$6.50 per piece
Seared local scallop, wrapped in applewood smoked bacon	\$6.50 per piece
Oysters Rockefeller	\$7.00 per piece
Cherry Stone Clams Casino	\$7.00 per piece
Crab cake with remoulade sauce	\$6.50 per piece
Confit of duck in phyllo	\$6.50 per piece
Fried pork pot sticker with Orange-Horseradish dipping sauce	\$6.00 per piece
Italian sausage in puff pastry, with honey-dijon mustard sauce	\$5.50 per piece
Grilled chicken satay, peanut dipping sauce	\$6.50 per piece
Kobe beef skewer	\$8.00 per piece
Baby lamb chop, whole grain mustard crust	\$8.00 per piece
Goat Cheese and Caramelized Onion Tart with Honey and Walnut	\$6.50 per piece
Ham and Cheese "Croque Monsieur"	\$5.75 per piece

## WEDDINGS

### *Passed Hors D'Oeuvres*

#### **Demitasse Soups**

Gazpacho with spiced prawn garnish	\$6.00 each
Vichyssoise of summer melon	\$6.00 each
Gratinated pea soup with truffle	\$6.50 each
Pumpkin soup scented with curry	\$6.00 each
Creamed corn soup with truffle	\$6.50 each
Watercress soup with caviar	\$6.50 each
Cappuccino of wild mushroom	\$6.50 each
Cream of tomato with pesto	\$6.00 each
Crab and sweet corn with sherry glaze	\$6.50 each

#### **Spoons**

Grilled Prawn with mango-avocado salsa	\$6.50 per spoon
Salad of scallop ceviche	\$6.50 per spoon
Salad of prawn ceviche	\$6.00 per spoon
Smoked Salmon with Crispy Basil, Crème Fraiche	\$6.00 per spoon
Poached Prawns with Sake Cocktail Sauce	\$6.00 per spoon
Dungeness Crab with Japanese Cucumber	\$6.00 per spoon
Tuna tartare with pickled ginger and grilled scallion	\$6.50 per spoon
Eggplant and feta cheese roulade with lemon and roast garlic	\$5.75 per spoon
Beef Tenderloin Cube, horseradish cream, crispy grissini	\$6.50 per spoon

## WEDDINGS

### *Brunch and Dessert Canapés*

#### **Brunch Canapés**

Stuffed Cherry Tomatoes	\$5.50 per piece
Mini Bagels with Cream Cheese and Smoked Salmon	\$6.00 per piece
Cream Cheese and Chive Mini Bagels	\$5.50 per piece
Herb Crumbed Button Mushrooms and Crème Fraiche	\$6.00 per piece
Scrambled Eggs with Crème Fraiche and Chives	\$5.75 per piece
Scrambled Eggs with Smoked Salmon and Caviar	\$6.50 per piece
Parma Ham and Melon	\$6.75 per piece
Pumpernickel with Cream Cheese and Pastry	\$5.75 per piece
Assorted Selection of Miniature Muffins	\$5.50 per piece
Muesli Fruit Shots	\$6.00 per piece
Mini Exotic Fruit Kebabs with Passion Fruit Sauce	\$6.50 per piece

#### **Desserts Canapés**

Baby walnut and chocolate brownies	\$5.75 each
Assorted berries on a skewer	\$6.50 each
Opera cake	\$6.50 each
Raspberry macarons with raspberry butter-cream	\$6.50 each
Exotic fruit kebabs with passion fruit sauce	\$6.50 each
Mini Crème Brule	\$6.00 each
Lemon Curd Tartlets	\$5.75 each
Assorted Fruit Tartlet	\$5.75 each
Chocolate and Orange Tartlet	\$5.75 each
Apple and Cinnamon Tartlet	\$5.75 each
Spring roll of apple and cinnamon with a caramel dip	\$6.00 each
Assorted doughnuts and dips	\$6.50 each
Assorted fruit beignets with dip	\$6.50 each

## WEDDINGS

### *Reception Displays*

#### **Cold Selections**

American Farm House and Artisanal Cheeses, Fruits and Nuts \$20.00 per guest  
*Assorted house-baked breads, lavosh and crisps*

Seasonal Assortment of Organic Vegetable Crudités \$14.00 per guest  
*Assorted dipping sauces*

Seasonal Assortment of Local Fruits and Berries \$14.50 per guest

Antipasto with Vegetarian Stuffed Grape Leaves \$16.00 per guest  
*Hummus, grilled vegetables, marinated mushrooms, prosciutto, salami, charcuterie*

Whole Smoked Salmon \$375.00 each  
*Classic garniture and accompaniments*

Raw Bar \$45.00 per guest  
*Prawns, Oysters, Lobster Medallions, Crab Claws, Little Necks  
Displayed on ice and accompanied with horseradish cocktail sauce,  
lemon, shallot mignonette*

Caviar Bar \$78.00 per guest  
*Classic garniture and buckwheat bilinis prepared to order*

Charcuterie \$18.00 per guest  
*Serrano Ham, black pepper pork Confit, Salame di Parma,  
House cured beef tenderloin, chorizo, Bresaola, country bread*

Sushi \$24.00 per guest  
*California Roll, Spicy Tuna Roll, Hamachi, Salmon Tuna and  
Eel, served with fresh wasabi, pickled ginger and soy sauce*

Bruchetta Display \$14.50 per guest  
*Assorted Grilled Breads with:  
Roasted Garlic Puree, Olive Oil, Tomato Concasse and Basil,  
Diced Kalamata Olives, Italian Parsley, Sun-Dried Tomatoes,  
Roasted Portobello, Mushrooms, Pesto Parmesan, Goat Cheese  
And Roasted Peppers*

Seasonal Salad Selections \$16.00 per guest  
*Chef-Tossed Salads Presented in Artistic Wooden Bowls  
Hearts of Romaine, Haricot Vert, Grape Tomatoes, Fresh  
Fennel and Croutons with Lemon Olive Oil Dressing  
Traditional Cesar Salad, Garlic Croutons and Parmesan Cheese  
Crispy Iceberg Lettuce, Beef Strips, Cilantro, Bean Sprouts  
Grapefruit with Miso Teriyaki Dressing*

## WEDDINGS

### *Reception Displays*

#### Warm Selections

Sliced Tenderloin of Beef \$21.00 per guest  
*Assorted sauces and house-baked petit rolls*

Roast Breast of Rhode Island Turkey \$16.00 per guest  
*Cranberry-Orange relish, gravy, and house-baked petit rolls*

Sliced Tenderloin of Pork \$17.00 per guest  
*Red onion marmalade and house-baked petit rolls*

Shaved Bourbon Glazed Berkshire Ham \$16.00 per guest  
*Grain mustard sauce, petit buttermilk biscuits*

Chef's Grill Station \$20.00 per guest  
*Tenderloin of Pork, Georges Bank Scallops, local sausages*  
*Assorted sauces and garnishes, house-baked petit rolls*

Asian Market \$21.00 per guest  
*Steamed pork pot stickers, steamed shrimp sui mei, pecking*  
*Duck Spring Rolls, Summer Rolls, Philippine Rice, noodles*  
*with Chicken and Vegetables, sambal, sweet chili, ginger scallion*  
*soy sauce.*

Baked Cheese Presentation \$18.00 per guest  
*Baked Brie Cheese Seasoned with Herbs, and Wrapped in a Flakey*  
*Crust, with Seasonal Berries and Baguettes*

Artisanal Grilled Cheese Bar \$18.00 per guest  
*Vermont Cheddar with Smoked Bacon and Sliced Apples*  
*Pulled Pork with Summer Slaw and Muenster Cheese*  
*Roasted Asparagus and Gorgonzola Bleu Cheese*  
*Double Cream Brie with White Truffle Honey*  
*Chopped Lobster and Fontina Cheese*  
*Black Forest Ham and Brie with Honey Mustard on Raisin Bread*

## WEDDINGS

### *Action Stations*

Pasta-Pasta	\$16.50 per guest
<i>Ricotta Cheese tortellini with Basil Tomato Chutney</i>	
<i>Penne with Rock Shrimp Arrabiata Sauce</i>	
<i>Wild Mushroom Ravioli with Truffle Glaze</i>	
<i>Potato Gnocchi with Sweet and Sour Pancetta</i>	
<i>Freshly Grated Parmesan and Focaccia</i>	
Risotto Station	\$18.00 per guest
<i>Made to order Risotto with Green Peas, Asparagus,</i>	
<i>Prosciutto, Sun Dried Tomatoes, Wild Mushrooms,</i>	
<i>Cream and Parmigianino Reggiano Cheese</i>	
Peking Duck	\$21.00 per guest
<i>Honey Roasted Duck, carved and rolled in Chinese Pancakes,</i>	
<i>Scallions, English Cucumber, Hoisin Sauce</i>	
Crabmeat Assortment Station	\$18.00 per guest
<i>Crab Salad in a Martini Glass with Petite Lettuce and Potato Chips</i>	
<i>A la Minute Pan-Seared Individual Crab Cakes</i>	
<i>Crab Fritters</i>	
<i>Accompanied with Sweet Onion and Parsley Relish,</i>	
<i>Tartar Sauce and Caper Leon Remoulade</i>	
Mashed Potatoes Innovation	\$15.00 per guest
<i>Three Styles of Mashed Potatoes Served in a Martini Glass</i>	
<i>Buttermilk Mashed Potatoes with Chives</i>	
<i>Cheddar Cheese, Herb Pesto, Bacon, Scallion and Micro Green</i>	
<i>Leek and Mushroom Ragout with White Truffle Oil</i>	

WEDDINGS

## *Plated Luncheons or Dinner Selections*

Plated selections are priced as either four or five course menus and include: still and sparkling mineral water, assorted house-baked breads and rolls, local sweet cream butter, Ocean House custom-blend French-press coffee and loose leaf tea service, and petit fours.

### Soups

Roasted Tomato-Basil  
*Crème fraiche, chives*

Wild Mushroom Cappuccino  
*White truffle oil, goat cheese crouton*

Organic Leek and Potato  
*Truffle crème fraiche*

Balsamic Roast Carrot and Ginger  
*Meyer lemon crème fraiche*

Lobster Bisque  
*Dry sherry, mushroom duxelle*

Rhode Island Clam Chowder  
*House-made crackers*

Chilled Soup du Jour  
*Chef's seasonal selection*

### Salads

Salad of Heirloom Field Greens  
*In a dried apple ring, sherry shallot vinaigrette*

Classic Caesar Salad  
*In a parmesan-reggiano basket, herb garlic croutons*

Frisee and Watercress  
*Pears, stilton, candied walnuts, sherry vinaigrette*

Grilled Portobello  
*Local goat cheese soufflé, micro greens*

Heirloom Tomato Salad  
*Fin herbs, extra virgin olive oil, aged balsamic*  
*(Available 15<sup>th</sup> June to 1<sup>st</sup> October)*

## Appetizers

Risotto of Local Wild Mushrooms

*Roasted shallots, white truffle oil, parmesan-reggiano shavings*

Ravioli of Duck Confit

*Stew of forest mushrooms and tomatoes*

Grilled Marinated Vegetable Napoleon

*Goat cheese roulade, balsamic vinaigrette*

Crisp Crab Cake

*Sweet pepper relish*

Caramelized Onion Tartlet

*Goat cheese, black olives*

Carpaccio of Beef Tenderloin

*Endive and arugula pesto*

## Fish Course

Wild Striped Bass

*Confit tomatoes*

Maine Jumbo Crab

*Grapefruit, micro celery, tarragon oil*

Seared Dayboat Scallops

*Coulis, local sweet corn*

Ahi Tuna Avocado Tower

*Bloody Mary reduction*

Medallions of Lobster

*Meyer lemon beurre blanc*

## Sorbet Course

Additional \$6.00 per guest

Rose and Champagne & Grapefruit Sorbet

Lemon Sorbet & Belvedere Mandarin Vodka

Orange Sorbet & Campari Liqueur

Fresh Lime Sorbet

## Main Course

It is possible for guests to be given a choice of multiple main courses in advance.

Please discuss with your Wedding Professional and our chef.

We would be pleased to customize any of the selections below to your personal specifications.

### Pan Seared Natural Chicken Breast

*Soft polenta, wild mushrooms*

\$78.00/\$90.00

### Liberty Farms Duck 'Two Ways'

*Golden whipped potatoes, bacon, frisee*

\$85.00/\$97.00

### Herb Crusted Halibut

*Baby vegetables, verbena, tomato broth*

\$90.00/\$102.00

### Crisp Seared Wild Salmon

*Basil potatoes, mushrooms, red wine jus*

\$90.00/102.00

### Butter Braised Maine Lobster

*Saffron risotto*

\$110.00/\$122.00

### Wild Striped Bass

*Fingerling potatoes, leeks, roasted beet sauce*

\$94.00/\$106.00

### Pan Seared Dayboat Scallops

*Caramelized root vegetables, port jus*

\$95.00/\$107.00

### Veal Filet

*Thyme Gnocchi, Girolles Mushroom, White and Green Asparagus, Marsala Jus*

\$95.00/\$107.00

### Provence Vegetable Pistou

*Saffron, orzo, sundried tomatoes, cured olives*

\$78.00/\$90.00

### Grilled Portobello

*Saffron, orzo, sundried tomatoes, cured olives*

\$78.00/\$90.00

### Tenderloin of Dry Aged Beef

*Savoy spinach, truffle jus*

\$106.00/\$118.00

### Slow Roast Organic Veal Chop

*Truffled potatoes, haricot verts*

\$110.00/\$122.00

Rack of Lamb

*Herbed mustard crust, potato dauphinoise, natural jus*

\$110.00/\$122.00

Brined Pork Rib Chop

*Roasted Potatoes, mustard greens, natural jus*

\$100.00/\$112.00

Filet of Pork Tenderloin

*Wild rice, roast baby vegetables*

\$102.00/\$114.00

Petit Beef Filet and Seared Prawns

*Vegetable ragout, potato puree*

\$110.00/\$122.00

Filet Mignon and Lobster Tail

*Parsley potatoes, haricot verts, truffled butter*

\$125.00/\$137.00

Dessert Course

Trio of Crème Brulee

*Orange, Madagascar Vanilla, Pistachio*

Caramelized Apple Galette

*Clotted Cream Ice Cream*

Dark Chocolate Mousse

*Tropical Fruit Chutney*

Seasonal Berries, Fruits & Sorbets

Bitter Chocolate Soufflé

*White Chocolate Ice Cream, Rich Dark Chocolate Brownie*



## Wedding Cake

Determined by your cake's design, pricing ranges from \$9 to \$18 per person.

### **Flavors**

*White Cake*  
*Toasted Hazelnut*  
*Dark Chocolate*  
*Lemon Zest*  
*Almond*  
*Cinnamon-Carrot*  
*Spice*  
*Red Velvet*

### **Fillings**

*Buttercream*  
*Custard and Pastry Cream*  
*Ganache*  
*Mousses*  
*Fresh Fruit*

### **Icing**

*Buttercream*  
*Fondant*

WEDDINGS

*Buffet Dinner Selections*

All buffets include still and sparkling mineral water, assorted house-baked breads and rolls, local sweet cream butter, Ocean House custom-blend French-press coffee and loose leaf tea service, and petit fours.

**Ocean House Clam Bake**

Rhode Island Clam Chowder

Bartlett Farm Greens, Vinaigrettes of the Season

Soft Shell Steamers and Mussels in a White Wine and  
Garlic Scented Natural Broth

Slowly Grilled Baby Back Pork Ribs in a maple-cola Barbecue Sauce

Marinated Grilled Breast of Free Range Chicken

Whole Boiled Local Waters Lobsters with Drawn Butter

Steamed Bliss Potatoes

Buttered Summer Corn on the Cob

Traditional Cole Slaw

S'mores

Corn Bread with Sweet Cream Butter

Artisanal Fruit Cobbler, Vanilla Bean Whipped Cream

\$90.00 per guest

\$750 Charge for Beachside Preparation

WEDDINGS

*Buffet Dinner Selections*

All buffets include still and sparkling mineral water, assorted house-baked breads and rolls, local sweet cream butter, Ocean House custom-blend French-press coffee and loose leaf tea service, and petit fours

**Ocean House Mexican Fiesta**

Cold

Mango, Jicama and Corn Salad  
Tomato, Cucumber and avocado salad  
Mixed Garden Greens with Cilantro Herb Dressing  
Fiesta Cob Salad with Honey Mustard Vinaigrette

Create Your Own Fajitas!

Flour & Corn Tortillas  
Roasted Chicken, Beef, Pulled Pork  
Bell Peppers, Chili Peppers, Tomatoes, Cheddar Cheese & Pepper Jack Cheese

Hot Buffet

Citrus Oregano Marinated Chicken Breast  
Seared Atlantic salmon, Lime Chili Glaze  
Buttermilk Poached Sweet Yellow Corn  
Beef Short Ribs Tamale  
Stuffed Pablano Chili  
Black Beans and Rice

From the Grill

Tri-Tip Steak with Roasted Tomatillo and Pineapple Salsa  
Tequila Marinated Jumbo Shrimp Kebobs

Dessert

Coconut Crème Carmel  
Key Lime Meringue Tart  
Fried Tortillas with Whipped Cream and Seasonal Fruit  
Chocolate Fudge Cake  
Tres Leches

\$76.00 per guest

WEDDINGS

*Buffet Dinner Selections*

All buffets include still and sparkling mineral water, assorted house-baked breads and rolls, local sweet cream butter, Ocean House custom-blend French-press coffee and loose leaf tea service, and petit fours

**Ocean House Italian Buffet**

Antipasti of Marinated Artichokes, Portobello Mushroom  
Stuffed Mini Peppers, Oven Cured Tomatoes, Braised Baby Fennel,  
Roasted Red Peppers with Garlic

Fresh Mozzarella, Heirloom Tomatoes, Basil Fino Verde, Old Balsamic, Virgin Olive Oil

Peeled & Blanched Jumbo Asparagus, Chiffonade of House,  
Cured Smoked Salmon, Parsley Gremolata

Marinated Grilled Organic Baby Vegetables to include Yellow Pattie Pans, Oyster & Shitake  
Mushrooms, Zucchini, Summer Squash, Cipollini Onions

Penne Pasta with Pesto Cream

Garlic Roasted Fingerling Potatoes

Roast Beef Tenderloin Marsala

Rosemary Skewered, Roasted Atlantic Prawns

Ciabatta with Olive Oil and Old Balsamic

Tiramisu

Cannoli Cream Cake

Ricotta Cappuccino Cheese Cake

Assorted Biscotti

\$68.00 per guest

WEDDINGS

*Buffet Dinner Selections*

All buffets include still and sparkling mineral water, assorted house-baked breads and rolls, local sweet cream butter, Ocean House custom-blend French-press coffee and loose leaf tea service, and petit fours

**Ocean House Farm Buffet**

Chicken Soup with Homemade Parsley Noodles

Organic Field Greens, Bleu Cheese,  
Hothouse Cucumbers, Grape Tomatoes, Shaved Red Onion in House Vinaigrette

Farm Fresh Relish Tray with Broccoli, Carrots, Yellow and Green Beans, Grape Tomatoes,  
Mushrooms, Cauliflower, Celery, Zucchini, Yellow Squash, and Crispy Onion Dip

Marinated Organic Grilled Vegetable Salad  
Fresh Mozzarella and Vine Ripe Tomatoes with Virgin Olive Oil, Balsamic Glaze and  
Micro-Basil

Boston Cod Baked in a Cracker Crust

Sausage Stuffed Chicken Baked in a Pecan Crust

Braised Short Ribs with Sweet Onions, Carrots and Celery

Home Style Baked Macaroni and Cheese

Carving Station: Select One  
Slow Cooked Pork Loin Served with a Caramelized Sweet Onion and Pears  
Roasted Prime Rib Served with Au Jus and Horseradish Cream Sauce  
Roast Turkey with Giblet Gravy and Minted Cranberry Relish

As Assortment of Fresh Organic Steamed Vegetables

Smashed Roasted Garlic Potatoes

Apple, Peach or Pecan Pie  
Cherry Cobbler  
Mamas Apple Cake  
Warm Bread Pudding with Home Made Ice Cream

\$72.00 per guest

WEDDINGS

*Buffet Dinner Selections*

All buffets include still and sparkling mineral water, assorted house-baked breads and rolls, local sweet cream butter, Ocean House custom-blend French-press coffee and loose leaf tea service, and petit fours

**Ocean House Backyard Barbeque**

Cold Buffett

An Assortment of Fresh Sliced Fruit and Seasonal Berries  
Icy Cold Watermelon  
Organic Field Greens with an Assortment of Seasonal Dressing  
Marinated Grilled Vegetable Salad  
Housemade Coleslaw  
Home-Style Red Bliss Potato Salad

Grilled Items (Select Four Items):

Giant Prawns	New York Steak
Fresh Marinated Chicken Breast	Fresh Salmon
Lobster Tails	Rib-Eye
Filet Mignon	Ribs
Yellow Fin Tuna	Burgers

Hot Items

Assorted Marinated Grilled Vegetables  
Sweet Corn on the Cobb  
Baked Potato Bar to include: Bacon, Sour Cream, Fresh Chive, Shredded Cheddar, Sweet Cream Butter, Chopped Sweet Onion, Diced Green Chili's, Sliced Jalapenos

Accompaniments for Grilled Items (select four items):

Maple Barbecue Sauce	Hot & Sour Sticky Sauce
Roasted Garlic Butter	Drawn Butter
Roasted Chili Salsa	Fresh Lemons
Mango Salsa	Sliced Cheeses, Tomatoes, Onions,
Béarnaise Sauce	Lettuce and Pickles

Dessert Table:

Pecan Pie  
S'mores

\$80.00 per guest

## WEDDINGS

### *Buffet Dinner Selections*

All buffets include still and sparkling mineral water, assorted house-baked breads and rolls, local sweet cream butter, Ocean House custom-blend French-press coffee and loose leaf tea service, and petit fours

#### Build Your Own Dinner Buffet

Organic Field Greens, Bleu Cheese, Hothouse Cucumbers, Grape Tomatoes,  
Shaved Red Onion

Fresh Sliced Fruit Display with Assorted Seasonal Berries

Farm Fresh Relish Tray with Broccoli, Carrots, Yellow and Green Beans, Grape Tomatoes,  
Mushrooms, Cauliflower, Celery, Zucchini, Yellow Squash, and Crispy Onion Dip

#### Side Options:

Minted Pineapple Cole Slaw	Penne Al Pesto
Home-Style Potato Salad	Red Pepper Spoon Bread
Marinated Organic Grilled Vegetable Salad	Marinated Grilled Organic Vegetables
Home-Style Baked Macaroni and Cheese	Garlicky Spinach
Roasted Red Potatoes	Jumbo Asparagus
Roasted Garlic Smashed Potatoes	Honey Glazed Baby Carrots
Toasted Pearl Pasta	Sautéed Wild Mushrooms
Saffron Couscous	Hot Buttered Corn on the Cobb

#### Main Course Options:

Braised Short Ribs with Sweet Onions, Carrots, and Celery  
Grilled Salmon with Avocado and Fresh Mango  
Slow Roasted Lemon Cured Chicken, Hot & Sour Sticky Sauce  
Filet Oscar, Beef Tenderloin Topped with a Maryland Crab Cake and Béarnaise Sauce

#### Dessert Table:

Chocolate Caramel Pecan Cake  
Apple Galette  
Carrot Cake  
Assortment of Miniature Pastries and Chocolates

Two entrees, three side dishes \$68 per Guest  
Three entrees, four side dishes \$82 per Guest

WEDDINGS

*Buffett Dinner Selections*

All buffets include still and sparkling mineral water, assorted house-baked breads and rolls, local sweet cream butter, Ocean House custom-blend French-press coffee and loose leaf tea service, and petit fours.

**Ocean House Grand Dinner Buffett**

Lobster Bisque with Sherry Cream

Bartlett Farm Greens, Vinaigrettes of the Season

Classic Caesar Salad accompanied by Traditional Garnish Shredded parmesan,  
Garlic Croutons, and Caesar Dressing

Marinated Organic Grilled Vegetable Salad

An Array of Imported and Domestic Cheeses, Flatbread and Cracker Presentation

Fresh Mozzarella and Vine Ripe Tomatoes with Virgin Olive Oil,  
Balsamic Glaze and Micro-Basil

Shrimp Cocktail Display with Smoked Tomato Cocktail Sauce, Fresh Lemon

Grilled Salmon with Avocado and Fresh Mango

Slow Roasted Lemon Cured Chicken

Filet Oscar, Beef Tenderloin Topped with a Maryland Crab Cake and Béarnaise Sauce

An assortment of Fresh Organic Steamed Vegetables

Layered Roasted Garlic Potatoes

Chocolate Caramel Pecan Cake

Apple Galette

Carrot Cake

Assortment of Miniature Pastries and Chocolates

\$78.00 per Guest

## WEDDINGS

### *Beverage Bars*

Prices on no-host bars are inclusive of service charge and state taxes.  
A bartender fee of \$25.00 per hour (4 hour minimum) will apply to all bars.  
If bar revenue exceeds \$600.00, the bartender fee is waived.

	Hosted Bar	No-Host Bar
House Wine by the Glass	\$8.00 per glass	\$8.25 per glass
House Sparkling Wine by the Glass	\$9.00 per glass	\$9.25 per glass
Deluxe Brands <i>Absolut, Tanqueray, Jim Beam, Johnny Walker Red, Jose Cuervo Gold, Meyers Platinum Rum</i>	\$9.00 per drink	\$9.25 per drink
Premium Brands <i>Grey Goose, Tanqueray Ten, Makers Mark, Johnny Walker Black, Jose Cuervo Platinum, Mount Gay</i>	\$10.00 per drink	\$10.25 per drink
Ultra-Premium Brand <i>Belvedere, Hendricks, Jack Daniels Small Batch, Glenlivet 12 year old, Don Julio</i>	\$11.50 per drink	\$11.75 per drink
Domestic Beer	\$5.00 per bottle	\$5.25 per bottle
Imported/Specialty Beer	\$6.00 per bottle	\$6.25 per bottle
Soft Drinks, Juices	\$2.25 per drink	\$2.50 per drink
Mineral Water	\$5.50 per bottle	\$5.75 per bottle
Liquers <i>Amaretto di Saronno, Frangelico, Baileys Irish Cream, Chambord, Tia Maria, Sambuca Romana, Grand Marnier, Drambuie, Port</i>	\$9.50 per glass	\$9.75 per glass

#### Bar Packages by Hour

*Hourly bar package prices are per person.  
Packages include beer, house wine, non-alcoholic beverages and Deluxe, Premium, or Ultra-Premium brands.  
Alcohol will be served as cocktails only. Corkage and bartender fees still apply.*

Hours	Deluxe	Premium	Ultra-Premium
2 hours	\$34.00	\$38.00	\$42.00
3 hours	\$40.00	\$44.00	\$48.00
4 hours	\$45.00	\$49.00	\$53.00

## WEDDINGS

### *Wine Selections*

Vintages may vary, and all wine and prices are subject to change. We would be pleased to make the resort's master list available to you upon request.

#### **Sparkling**

Kenwood Sparkling Brut NV, Sonoma	\$34.00 per bottle
Roederer Estate Sparkling Brut NV, Anderson Valley	\$50.00 per bottle
Schramsberg Blanc de Blanc, Napa Valley	\$81.00 per bottle
Veuve Clicquot Champagne, Reims France	\$92.00 per bottle

#### **Sauvignon Blanc**

Chesebro, Carmel Valley	\$35.00 per bottle
Whitehall Lane, Napa	\$37.00 per bottle
St. Supery, Napa Valley	\$48.00 per bottle

#### **Chardonnay**

Four Vines "naked", Santa Barbara	\$34.00 per bottle
Chalone Vineyards, Monterey	\$36.00 per bottle
Rombauer Vineyards, Napa Valley	\$65.00 per bottle
Cakebread Cellars, Napa Valley	\$75.00 per bottle
Silver "Unoaked", Monterey	\$78.00 per bottle

#### **Merlot**

Lockwood Vineyards, Monterey	\$32.00 per bottle
Rombauer, Napa Valley	\$56.00 per bottle

#### **Cabernet Sauvignon**

Beaulieu Vineyards, Napa Valley	\$35.00 per bottle
Alexander Valley Vineyards, Sonoma	\$40.00 per bottle
Dry Creek Vineyards, Sonoma	\$47.00 per bottle
J. Lohr "Hilltop Vineyard", Paso Robles	\$55.00 per bottle
Conn Creek "Reserve", Napa Valley	\$65.00 per bottle
Sequoia Grove, Napa Valley	\$80.00 per bottle

#### **Zinfandel**

Joullian Vineyards, Carmel Valley	\$37.00 per bottle
Rombauer Vineyards, Napa Valley	\$52.00 per bottle

Wines served tableside are charged by consumption. Prices are per bottle and subject to a taxable 20% service charge, 8% Rhode Island sales tax and local food and beverage tax. Prices and selections are subject to change.

Wines not in the resort inventory can be special ordered for your event and are charged by the number of cases ordered and not by consumption.

## WEDDINGS

### *Policies and Information*



Menu Selection  
Request for Multiple Entrées  
Food and Beverage  
Wedding & Specialty Cakes  
Function Time  
Confirmation of Attendance  
Guest List Information  
Floral, Photography, Linens and Decor  
Entertainment  
Audio Visual  
Service Charges  
Off Site Events  
Parking  
Deposits and Payments  
Cancellation  
Liability and Security

## WEDDINGS

### *Policies and Information*

Listed below is specific information that will assist you in planning a memorable event.

#### Menu Selection

Your Wedding Professional will assist you in coordinating your food and beverage arrangements. The menus provided are to facilitate the planning of your catering functions. Our chefs would be delighted to customize a menu for you based on your needs or theme.

Any special dietary requests must be arranged in advance. All menu and wine selections will be finalized with the Wedding Professional within 30 days of your event to ensure the finest quality of service and cuisine. Our culinary staff prides itself in utilizing only the freshest and finest ingredients available. All of our menu and beverage pricing is based on seasonality and availability and are subject to change without notice.

#### Request for Multiple Entrées

It is possible for guests to be given a choice of entrées in advance. The following stipulations apply:

- If there is a price difference between the entrées, the highest priced entrée will prevail for all entrees.
- Guarantee of attendance with the breakdown for each entrée is due seven business days prior to the event.
- Entrée identification is **required** at the guest table (i.e. marked place card, colored ticket, or coded nametag).

#### Food & Beverage Selections

Plated or buffet dinners for events under 25 guests will be charged a \$150 service fee. If your group has under 20 guests for dinner we recommend one of our restaurants. All liquor, beer and non-alcoholic beverages must be provided by the Ocean House. Wine and champagne requested that is not on the Ocean House wine list must be obtained and purchased by the case. All alcoholic beverages must be served by Ocean House staff.

Alcoholic beverage service will end no later than thirty (30) minutes prior to the event. The Ocean House reserves the right to close the bar at any time if beverage consumption is reaching an excessive amount. Under no circumstances will minors be allowed to consume alcoholic beverages. Any adult providing alcoholic beverages to minors will result in the bar being closed down. The Ocean House reserves the right to discontinue service to any individual obviously inebriated or exhibiting conduct deemed in any way to be socially unacceptable.

#### Wedding & Specialty Cakes

You are welcome to provide your own decorated wedding cakes from an outside bakery. A cake-cutting fee of \$6.00 per person will be charged. This cutting fee includes china, flatware and service.

#### Function Time

The maximum allotted time for a function is five hours, from the start of reception to the end of dinner/dance. If your event runs longer than anticipated, an overtime charge of \$300 per hour will be applied.

#### Confirmation of Attendance

The final number of guests attending is due by 11:00am seven (7) business days prior to the date of the event. If we have not received the guaranteed numbers, the original contracted number will be used as the guarantee. If you have any questions or concerns, please discuss these with your Wedding Professional.

### Guest List Information

As the Ocean House is a private resort and club, a complete list of all guests and vendors associated with your event must be provided to your Wedding Professional at least thirty (30) business days prior to your event.

### Floral, Photography, Linens and Decor

We will be delighted to assist you with these arrangements. If you choose to make your own arrangements, please provide us with your vendors' names and contact information.

### Entertainment

Your Wedding Professional can assist with music and entertainment arrangements. If you choose to make these arrangements yourself, the Ocean House must approve all plans 30 days prior to the date of event. Due to neighborhood covenants, amplified music outdoors is not permitted. All non-amplified music outdoors must end by 10:00 PM. Amplified or non-amplified music indoors is allowed until 11:00 PM. Any entertainment deemed to be louder than necessary will be subject to the event being shut.

### Audio Visual

We have state of the art audiovisual equipment available. Prices are available upon request. Requirements may be requested through your Wedding Professional. A 20% service charge will be added to all audiovisual charges.

### Service Charges

For all functions on property, a taxable service charge of 20% is applicable and will be added to the final bill. The service charge and all other expenses, except labor, are subject to the current Rhode Island State tax of 8.0%. Taxes and service charges are subject to change. If you are tax exempt, please provide us with a valid Rhode Island Tax Exempt Certificate.

### Off Site Events

Site fees are variable and based on location. Catering minimums and menu surcharges are variable based on location and menu selection. For all functions off property, there is \$25.00 per person off site catering fee. A service charge of 20% is applicable and will be added to the final bill.

### Parking

Valet parking will be provided for you and your guests at \$10 per car. If you offer hosted valet parking for your guests, we will extend a special \$7.50 rate per car. Overnight parking is complimentary for hotel guests.

### Deposits & Payments

A deposit equaling 30% of gross event revenue, inclusive of 8% sales tax is due with the signed agreement. This amount is non-refundable and will be subtracted from the final bill. Your Wedding Professional will be finalizing details and providing Banquet Event Orders for you to review. 70% of the estimated cost is due 7 days prior to the date of the event. The remainder of the balance is due 7 business days prior to the event. **A photocopy of a credit card and signature will be requested to keep on file should there be any unexpected charges at the conclusion of the event.** Payments can be made by cash, credit card and certified check to the order of The Ocean House. The Ocean House accepts American Express, Discover, Diner's Club, MasterCard and VISA.

### Cancellation

If for unforeseeable reasons the event must be cancelled, the following amounts will be forfeit:

0-30 Days prior 100% of the estimated costs based on the contracted values

31 to 90 Days prior 70% of the estimated costs based on the contracted values

91-120 Days prior 50% of the estimated costs based on the contracted values

121 or more Days prior 30% of the estimated costs based on the contracted values

### Liability and Security

- The Ocean House cannot be held responsible for conditions beyond the control of the Management that prevents or interferes with performance, such as; labor disputes, strikes, government restrictions upon travel, transportation, food and beverage or supplies or other causes whether enumerated herein or not. All guest contracted vendors (florists, photographer, entertainer, etc.) must submit insurance documentation to your wedding professional within 30 days in advance of event.
  
- The Ocean House cannot be held responsible for safekeeping of equipment, supplies, written materials or any other valuable items in guestrooms, function rooms or public spaces. Your party is responsible to provide security of any such aforementioned items and assumes the responsibility for loss thereof.
  
- Hospitality Desks can be located in one the smaller meetings rooms. Hospitality desks are not permitted in the lobby.
  
- For groups with over (15) fifteen rooms arriving at the same time to the resort, a separate satellite check-in will be arranged for the convenience of your guests within one of the smaller meeting rooms and as close as possible to the hospitality desk, if not in the same meeting room.
  
- Event rooms are assigned according to original agreement at the time of securing space. Should there be changed to the original agreement, the Resort reserves the right to transfer the event to a more appropriate room or function space.
  
- We are happy to accommodate special requests for all of your guests with dietary requirements. These requests must be provided (10) ten days prior to the function. Should your guests require kosher meals, we request (14) fourteen days advance notice.
  
- If you will be sending materials for your event, we ask that the following guidelines be observed:
  - Schedule materials to arrive no later than 2 weeks prior to the groups arrival
  - Advise us in advance if your shipment will be unusually large or heavy or require special attention on arrival
  - All boxes should be send to the following address:
    - Ocean House
    - One Bluff Avenue
    - Watch Hill, Rhode Island 02891
  - Please remember to label all packages with YOUR NAME, NAME OF GROUP AND DATE OF ARRIVAL as well as ATTENTION: Name of Wedding Professional