The ephemeral elegance of snow and the boldness of winter seas augment the sense of warmth and rejuvenation inside the great hotel during the height of nature’s most austere season. Now is a time to slow, to reflect and ready for the delicate splendor of spring’s first warming rays.
Dear Friends,

Welcome to a year of new beginnings. As we reflect on the challenging year we leave behind, we enter 2021 with hearts full of gratitude for our guests, staff and communities...and minds brimming with new ideas to delight and inspire you in the months ahead. From increased private dining—including our new breakfast and afternoon crêpe menus at the Fondue Village gondolas—to outdoor experiences such as our Cinema Under the Stars outdoor movie nights at Weekapaug Inn.

Now more than ever, we take very seriously Ocean House’s role as a respite for those seeking an escape. We understand that you want to stay socially distanced physically, while creating new connections and memories with your loved ones. This season, we invite you to discover joyful moments and create new traditions. Choose from an extensive schedule of cooking classes with our talented team of culinary and wine experts at the Center for Wine & Culinary Arts. Tap into your creativity and learn new art techniques during our monthly Artisan in Residence programs. Or simply take a much-needed break to rejuvenate and disconnect at our Five-Star OH! Spa.

Enjoy the new year and we hope to welcome you as a guest soon.

DANIEL A. HOSTETTLER
President & Group Managing Director, Ocean House Management LLC
President Relais & Châteaux North America—United States, Canada, Mexico and the Caribbean

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**Letter from the President and Group Managing Director**

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**Chocolate Lovers Rejoice!**

**Breakfast and Afternoon Crêpes at Fondue Village**

At last, chocolate fondue is now available at Ocean House’s acclaimed Fondue Village private dining experience. The new breakfast menu also includes Yogurt and Granola Parfait or Swiss Bircher muesli, and a main course of crêpes with filling options ranging from egg, ham and swiss cheese to sweeter combinations such as apple and cinnamon compote and caramel sauce.

Another new addition, an afternoon crêpe seating offers a range of crêpe options from savory cream of spinach & artichoke and brie, to chocolate hazelnut spread and bananas. Served alongside our new breakfast and afternoon menus is an interactive Lindt hot chocolate experience, and options for Veuve Clicquot champagne cocktails.

This winter, the Fondue Village will continue to offer its celebrated four-course après ski lunch and dinner menu of Alpine delicacies with vintage selections of Veuve Clicquot champagnes. The village offers an ideal socially-distanced dining option with two six-seat gondolas, and our original four-seat Fondue Express. Positioned around a crackling fire pit, our three vintage ski gondolas are outfitted with warm woods, Alpine textiles, chandeliers, and Swiss and Austrian glassware and china. Seatings for breakfast, lunch, afternoon crêpes and dinner will sell out quickly.

To book now through March 31, 2021, call 888.552.2588 or visit oceanhouseri.com/culinary/fonduevillage

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**Private and Outdoor Dining at OHM Collection**

**Maker’s Mark Hobbit Houses**

at Preserve Sporting Club & Residences

Private dining with an upscale grilled menu and bourbon pairings. Families and friends can book an immersive lunch or dinner.

**Cinema Under the Stars**

at Weekapaug Inn

Watch classic films while snuggled under heated blankets with upscale amenities, gourmet TV dinners and warming thermos cocktails.

**Igloo Wonderland**

Featuring Whispering Angel

at Inn at Hastings Park

If you are in the Boston area, our new winter igloo feature lunch and dinner with Whispering Angel rosé.
Embrace 2021 Resolutions
Learn New Skills or Prioritize Wellness and Family Time

Whatever your New Year’s resolution, we can help you achieve your goals with our abundance of classes, programming and events throughout the winter and spring seasons.

Focus on Wellness at OH! Spa

Start the new year right at our Forbes Five-Star OH! Spa—the perfect self-care escape for your mind, body and overall wellbeing. Experience the best of the ocean and harvest with a menu of treatments that change seasonally. This winter, the Harvest Body Polish full body exfoliation treatment features a choice of two seasonal aromatic blends, a vibrant cranberry orange sugar scrub or warming vanilla cardamom sugar scrub.

New! We now offer EmSculpt treatments at the OH! Spa. The EmSculpt device is a technological innovation that builds muscle and sculpts your body through non-invasive high intensity electromagnetic therapy.

To see a full spa menu, visit oceanhouseri.com/oh-spa

Reconnect with Loved Ones

This winter, we understand the importance of spending quality time with family and your “Quaranteam” (self-contained network of people who limit their social interaction to one another). The Ocean House Cottage Collection offers ideal accommodation options, combining the spaciousness, convenience and privacy of a personal residence with the luxury amenities of a Five-Star resort.

The Cottage Collection houses range from cozy two-bedroom bungalows to sprawling seven-bedroom homes, some with laundry facilities, seasonal fireplaces and hot tubs. Guests have the added convenience of a dedicated cottage concierge to coordinate requests.

The longer you stay, the more you’ll save with our exclusive Ocean House Cottage Collection offer: Book 7 nights or more to receive 20% off your stay through March 31, 2021.

For Cottage Collection details, visit oceanhouseri.com/accommodations/cottage-collection

Holiday Traditions: A Season of Giving

In Westerly, Ocean House Thanksgiving meals were offered to families in need. OHH President & Managing Director Daniel Hostettler is seen here handing out meals, along with his daughter Annie. Young guests contributing to our annual holiday toy drive as part of the Ocean House Fund for Charitable Giving. Toys were collected throughout the season, and donated to local charities including Pawcatuck Neighborhood Center.

Ocean House General Manager Antonio Romano (right) and Executive Pastry Chef Donna Tran (left), along with one of this year’s winners of our annual Gingerbread Village Competition, Natalie Gray from Westerly High School. The competition was held via Zoom, showcasing creative baked entries by local high school culinary students.

January/February/March/April/May 2021
**February**

**Fri–Sun, February 12–14**

**Artisan in Residence: Roula Rallis, Fiber Artist**

Roula Rallis is a self-taught fiber artist who transforms ordinary rope into modern decor and accessories, such as nautical baskets and handbags. Join us for a weekend of various events.

- **Artisan Reception** – Fri, Feb 12, 5 to 6 p.m.; complimentary
- **Hand Painted Coil Bag Workshop** – Sat, Feb 13, 9 to 11 a.m.; $65/person*
- **Meet & Greet** – Sun, Feb 14, 9 to 10:30 a.m.; complimentary
- **Up Close & Personal Lecture** – Sun, Feb 14, 12 to 1:30 p.m.; complimentary

**Sun, February 14**

**Valentine’s Dinner in COAST**

Celebrate your love with exquisite cuisine and an idyllic coastal setting, while harpist Faith Leitner enhances the atmosphere with beautiful music.

5:30 to 9:00 p.m.; $125/person, optional wine pairing for an additional $95/person*

**March**

**Fri–Sat, March 5–6**

**Wine Camp Weekend**

Join us for this exciting, hands-on experience. Winemaker Jonathan Edwards and the Ocean House Director of Wine Education host a weekend for wine enthusiasts. Enjoy a tour, dine with the winemaker and blend (and take home) your own wine! Price starts at $1,850/single occupancy and includes two nights accommodations at Ocean House.*

**Sat, March 20**

**In the Cellar: French Classics & Wine**

Enjoy demonstrations from our culinary experts on preparing French classics and pairing them with their perfect wine counterparts.

3:00 to 4:30 p.m.; $75/person*

**March 27**

**In the Kitchen: Instapot Cooking**

Learn new methods to utilize Instapots and simplify dinner with one-pot cooking. If you don’t own one yet, this class might convince you it’s a must have!

3:00 to 4:30 p.m.; $75/person*

*Prices do not include tax, gratuity and service charge

**For reservations to any of these events, please visit OceanHouseEvents.com or call 888.281.0809**
**April**

**SAT, APRIL 3**  
**Children’s Easter Tea**  
Enjoy a proper tea with an assortment of mini sandwiches and petit fours.  
2:30 to 4:30 p.m.; $55/adult, $35/child ages 6 to 12, children under 5 are free*

**SUN, APRIL 4**  
**Easter Brunch in Seaside Ballroom**  
A special Easter Sunday brunch brings family together for a memorable holiday experience.  
9:00 a.m. to 1:30 p.m.; $85/adult, $45/child ages 4 to 12, children 3 and under are free*

**SAT, APRIL 10**  
**From Vine to Wine: Wines of South America**  
Join our Group Wine Director in the Center for Wine & Culinary Arts as you discover the wines of Chile, Argentina and Uruguay.  
11:00 a.m. to 12:30 p.m.; $75/person*

**SAT, APRIL 17**  
**In the Cellar: Local Harvest & Local Wines**  
Enjoy the bounty of the best of Southern New England’s produce, seafood and meats along with wines from Connecticut, Massachusetts and Rhode Island.  
3:00 to 4:30 p.m.; $75/person*

**SAT–SUN, APRIL 23–25**  
**Artisan in Residence: Joe Higgins, “Fish Impressions”**  
Joe Higgins uses a traditional Japanese method to create fish prints. The gyotaku (gyo-fish; taku-rubbing) technique involves applying ink directly to the just-caught fish. Join us for a weekend of various events.  
*Artisan Reception – Fri, Apr 23, 5 to 6 p.m.; complimentary  
*Fish Prints Workshop – Sat, Apr 24, 9 to 11 a.m.; $65/person*  
*Meet & Greet – Sat, Apr 25, 9 to 10:30 a.m.; complimentary  
*Up Close & Personal Lecture – Sun, Apr 25, 2 to 4 p.m.; complimentary

**SAT, APRIL 24**  
**In the Kitchen: Spring Fruits & Vegetables**  
Work closely with our Food Forager to perfectly prepare spring ingredients, from fiddleheads to fava.  
3:00 to 4:30 p.m.; $75/person*

**FRI–SUN, APRIL 23–25**  
**Movie Night: Shirley Temple Movie Series**  
*Heidi*  
Enjoy this film in the comfort of our plush Screening Room, along with assorted snacks.  
6:00 p.m.; $15/person, children 3 and under are free*

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**May**

**SAT, MAY 8**  
**Vine to Wine: Rosé in May**  
Take an afternoon’s journey tasting rosé wines in our wonderful Center for Wine and Culinary Arts.  
11:00 a.m. to 12:30 p.m.; $75/person*

**SAT, MAY 8**  
**Children’s Mother’s Day Tea**  
Join us for Ocean House’s signature tea with a visit from special guests! Mini sandwiches and more will delight your little ones.  
2:30 to 4:30 p.m.; $55/adult, $35/child ages 4 to 12, children 3 and under are free*

**SUN, MAY 9**  
**Mother’s Day in COAST**  
Make Ocean House the setting of a memorable Mother’s Day. Five-Star cuisine and world-class service make this the perfect place to celebrate Mom.  
12:00 to 4:00 p.m.; $125/person, wine pairing for an additional $95/person*

**SAT, MAY 15**  
**In the Cellar: Provence Cuisine & French Rosé Wine**  
Join our Director of Wine and our Director of Culinary Education to welcome summer back with the refreshing tastes of rosé wines and the cuisine of Provence (the French region that put rosé on the map).  
3:00 to 4:30 p.m.; $75/person*

**FRI, MAY 28**  
**American Songbook with Marion Markham**  
An evening of drama and song with our resident cabaret performer. Enjoy a variety of music, including Standards, Blues, Jazz and Latin rhythms with a dash of comedy.  
8:00 to 10:15 p.m.; $50/member or hotel guest, $55/non-member or non-hotel guest

**SAT, MAY 29**  
**In the Kitchen: French Macarons**  
Learn the methods of a French macaroniste, buttercreams and piping tips to perfect the art of macaron-making.  
3:00 to 4:30 p.m.; $75/person*

**SUN, MAY 30**  
**Movie Night: Shirley Temple Movie Series**  
*Heidi*  
Enjoy this film in the comfort of our plush Screening Room, along with assorted snacks.  
6:00 p.m.; $15/person, children 3 and under are free*

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*Prices do not include tax, gratuity and service charge

**FOR RESERVATIONS TO ANY OF THESE EVENTS, PLEASE VISIT OCEANHOUSEEVENTS.COM OR CALL 888.281.0809**
Employee Spotlight

Gabrielle Clark
Director of Food & Beverage at Ocean House

From sophisticated fine dining to casual beach fare, Ocean House is known for providing memorable culinary experiences for guests and the community. At the helm is Director of Food & Beverage Gabrielle “Gabby” Clark. When Gabby joined Ocean House over a year ago, she set out to build upon the hotel’s strong culinary reputation. “I want everyone to know about the innovative things we are doing here in this tiny New England town,” she says. “From our decadent Five-Star fine dining restaurant COAST to our simple yet superb Bistro.” Gabby is no stranger to the luxury hospitality industry. Most recently, she was food & beverage director at Kokomo Private Island resort in Fiji. Prior to that, she served as beverage director during the opening of Washington D.C.’s stylish Watergate Hotel. Previous roles took her across the U.S. from Fontainebleau Miami Beach to The Little Nell in Aspen. Her expertise helps shape culinary programming year-round at Ocean House. “I love that there are so many different things going on at all times. It is never boring! Our summer activations such as the Secret Garden then transition into the fall and winter with our Fondue Village. Returning guests always have something new and exciting to look forward to.” Inspired by her multicultural background, Gabby’s career path seemed like a natural choice. “My immigrant grandparents came from Ireland, Greece, Poland and Dominican Republic. Growing up, we would all get together and everyone was always cooking and bringing their own food and customs. My family enjoyed hosting and sharing their hospitality among friends.”

This global mindset also influences Gabby’s pastimes, which include traveling to new places and cooking up new creations in her own kitchen.

Janet Gregg
Group Director of New Business Development for Ocean House Management Collection

A travel industry veteran, Janet’s career in hospitality spans more than 30 years. Janet joins the OHM team following 18 years as director of group sales at Meadowood Napa Valley, a Relais & Châteaux hotel in California. As OHM’s new Group Director of New Business Development, Janet handles group sales for all properties within the collection. In this role, Janet is excited to work with many of her former clients who stayed at Meadowood, and introduce them to the best hotels in the Northeast. Whether she is coordinating a corporate group retreat, a meeting or an incentive trip, Janet always sticks to the golden rule. “I treat everyone as I want to be treated, with respect,” she explains. “Meadowood was a family and I see the Ocean House Collection in the same light. Everyone I meet is a potential client or may be able to refer a guest to us. I’m careful to never burn bridges!” Although the pandemic has delayed many corporate groups from traveling, her goal is to introduce new planners to the OHM Collection, spotlighting why it should be top-of-mind. “Our more intimately-sized properties are the perfect setting where guests will feel safe while relaxing and enjoying our wide variety of team building amenities.” When Janet is not hard at work helping her clients, she has her hands full helping animals in need. Her passion includes caring for her horses, mules, donkeys and Muscovy ducks. She is on the board of a local dog rescue and is a member of DART Disaster Animal Response Team, assisting with many of her former clients who stayed at Meadowood. Janet also has an emotional connection to Meadowood, and is a member of the Meadowood Napa Valley, a Relais & Châteaux hotel, and has a close relationship with the property.

Janet’s career in hospitality started when she was 16, working part time at a local country club. “I have always loved my job. I just can’t see myself doing anything else.” Janet grew up in a small town and her father instilled in her a passion for horses. She also picked up the hobby of horseback riding. Janet’s career path seemed like a natural choice. “When we would go on horseback riding clinics, I realized I wanted to be the person directing the classes!” Janet graduated from the University of Nevada, Reno with a degree in hospitality management. Janet was recruited by Meadowood to fill a position as director of group sales, and the rest is history. “My immigrant grandparents came from Ireland, Greece, Poland and Dominican Republic. Growing up, we would all get together and make our own food and customs. My family enjoyed hosting and sharing their hospitality among friends.”

“From grabbing a dozen oysters and a bottle of chilled rosé to the seasonal Fondue Village (complete with flowing Veuve Clicquot) in the winter, the culinary offerings here are nothing short of extravagant.”

Getaway Packages

Winter Wonderland

Offer valid now through March 31, 2021

Experience the magic of winter at Ocean House with a package designed to warm your soul and rejuvenate your senses.

Package is for two people, and includes:
• Enjoy luxurious accommodations in a Deluxe or Terrace Water View Room
• 30-minute semi-private “Sparkling Wine” class with Ocean House Sommelier
• $100 resort credit
• The Ocean House Snow Bellman, a limited-edition plush keepsake

Rates starting at:
• $595 per night for Deluxe King & Deluxe Double guest rooms
• $650 per night for Terrace King & Terrace Double guest rooms

Spring Escape

Offer valid April 1, 2021 through May 27, 2021

Spring ahead at Ocean House with an exclusive package designed to welcome the brighter days of spring.

Package is for two people, and includes:
• Enjoy luxurious accommodations in a Deluxe or Terrace Water View Room
• $100 resort credit to be used toward a spa treatment of your choice or food and beverage
• 30-minute semi-private “Fresh Spring Vegetables” class with an Ocean House chef
• Ocean House Sketchbook by watercolor artist Bob Callahan

Rates starting at:
• $700 per night for Deluxe King & Deluxe Double guest rooms
• $770 per night for Terrace King & Terrace Double guest rooms

What They’re Saying About Us …

These notable publications have recently featured Ocean House!

“Watching the kids make the very first snowman, the majesty of the Roanoke island’s beachfront and thejn. Their homely hospitality needed and renewed civility.”

“EXPLORATEUR TRAVEL IN THE 15 TOP NEW ENGLAND PROPERTIES TO EXPERIENCE

The new luxury is health and safety, and you certainly feel that here at Ocean House.”

INSIDER TRAVEL REPORT

“From grabbing a dozen oysters and a bottle of chilled rosé at The Veranda Raw Bar in the summer, to exploring the seasonal Fondue Village (complete with flowing Veuve Clicquot) in the winter, the culinary offerings here are nothing short of extravagant.”

DEPARTURES

Rates starting at:
• $595 per night for Deluxe King & Deluxe Double guest rooms
• $650 per night for Terrace King & Terrace Double guest rooms

Call 855.280.7684 or visit oceanhouse.com/about/seasonal-offers

General Package Restrictions: This getaway and resort fee not included. Rates are based on double occupancy and vary by season and type of reservation. Food & beverage and creative experiences based on availability and service level. Final price per night may have increased due to local or state tax requirements. Blackout dates apply. Restrictions apply. See website for details.