The days grow shorter and nature’s colors progress from verdant green to resplendent tones of yellow, red and gold. These first slips into winter’s slumber bring occasions indoors, harkened by an oil lamp’s glow, a warming drink and the anticipation of the season of feast and celebration to come.
Dear Friends,

We hope that you and yours had an enjoyable and safe summer. As we made our way through one of our busiest seasons on record, guest feedback made one thing clear: that a world-class team of hospitality professionals who are committed to safety and comfort, combined with creative and flexible dining options indoors and out, and spacious lawns and white sand beach, makes Ocean House the perfect destination for a much needed respite. We hope we can be that retreat for you this fall as well.

While we can’t wait for the warm glow of the holidays, we have an exciting few months to look forward to first. The Great Pumpkin will soon arrive to our front drive, and we’ll be kicking off a great new series of Artisan in Residence programming, this year curated with the team at Yankee magazine. Guests will get to enjoy Fondue Village private dining earlier than ever before, with a special Alpine harvest menu created to celebrate the season. The wintry après-ski menu will return just as the first snowflakes fall in December and will run through winter.

This year, our traditional Thanksgiving and Christmas offerings will also include Holiday To-Go menus—gourmet meals, packaged like a gift. And for a magical getaway with your whole family, our spacious Signature Suites and stand-alone Cottages offer full kitchens and room to spread out with the ease of a private residence.

While you’re here, allow us to introduce you to the Preserve Sporting Club & Residences, the newest luxury resort to join Ocean House Management Collection. Ocean House guests can enjoy exceptional dining and adventurous outdoor activities—from zip lining to fishing to rock climbing wall—at this 3,500-acre celebration of the sporting life, just minutes inland.

Enjoy the new season, be well, 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
New to the OHMCollection

Preserve Sporting Club & Residences: A Private Wilderness Retreat

It’s with great excitement that we announce the newest addition to Ocean House Management Collection: Preserve Sporting Club & Residences. Just 25 minutes from Ocean House on 3,500 pristine acres in Richmond, Rhode Island, the property is an all-season recreational paradise.

The Preserve offers more than 20 sporting activities for all ages, which are available to overnight guests as well as guests of Ocean House. From hiking on 100 miles of scenic trails, and tennis on clay or grass courts, to tee times on an 18-hole executive par-3 championship golf course. Adventurers can scale a 40-foot rock climbing wall, zip line or go mountain biking. Water sports include kayaking and canoeing in the Wood-Pawcatuck Watershed, or angling in one of 10 onsite fly-fishing ponds. Want to sharpen your sporting skills? Private instruction is available with on-staff experts, including survival training with a Navy SEAL!

For the ultimate thrill, take aim in the Northeast’s premier shooting sports facility. The 19-station and 12-station sporting clay courses offer both one- and two-story shooting pavilions. Or head underground to The Range at the Preserve, featuring the longest indoor automated shooting range in the United States, including 3-D archery and special simulator rooms.

The Preserve is an ideal retreat for nature-lovers, combined with high-caliber service and attention-to-detail that you’ve come to expect from Ocean House Management. At the end of an adventure-filled day, savor seasonal cuisine at Double Barrel Kitchen, a new upscale restaurant led by Executive Chef Spencer Caine.

Accommodations run the gamut, including luxury single family residences, townhomes, and stylish cozy cabins. More developments are on the horizon, as we look towards the fall opening of a 19-suite hotel, Hilltop Lodge, and the highly-anticipated OH! Spa at the Preserve.

The Preserve offers epic experiences. We welcome you to enjoy it all firsthand—the sporting life awaits!

For more information, please visit www.PreserveSportingClub.com

Artisan in Residence Series with Yankee Magazine

At Ocean House we celebrate the arts—visual, culinary and craft. This year, we’re partnering with New England’s top magazine, Yankee, to unveil a new Artisan in Residence program.

Guests and community members can learn about the creative process and build a personal connection with nationally recognized artists and craftsmen. Artisan in Residence weekends feature meet and greets with the maker, workshops and an afternoon lecture.

The 2020-2021 season includes:

**October 9-11, 2020**
**Jill Rosenwald: Potterista and Painter**
Known for her handcrafted bowls, trays and other ceramics. Workshop: Join for a day of color, pattern and inspiration.

**November 6-8, 2020**
**Eben Horton: Glass Blower**
Creator of the Glass Float Project that promotes Rhode Island’s coast. The glass orbs are inspired by Japanese fishermen floats. Workshop: Visit his Wakefield, RI studio to create an Ocean House float.

**January 15-17, 2021**
**Sarah Benning: Embroidery Artist**
Her contemporary embroidery has inspired a devoted following and a book, Embroidered Life. Workshop: Ocean House theme embroidery project.

**February 12-14, 2021**
**Roula Rallis: Fiber Artist**
She artfully coils rope into nautical baskets, planters and handbags. Workshop: Hand paint / stencil 10” coiled handbags.

**April 23-25, 2021**
**Joe Higgins: “Fish Impressions”**
Using a traditional Japanese method to create fish prints, the gyotaku (gyo-fish; taku-rubbing) technique involves applying ink directly to the fish. Workshop: Make fish prints to frame.

For details and to register for events, visit OceanHouseEvents.com

Fondue Village—An Autumn Debut

Why wait until winter to feast on fondue? This October, Ocean House’s acclaimed Fondue Village makes its fall debut. The luxurious private dining experience will introduce a reimagined autumn harvest menu for a three-course lunch or dinner.

Choose from the fondue you know and love, or new Alpine delicacies. Dishes include a traditional stew of thinly sliced veal medallions in a white wine and mushroom sauce, served with Swiss-style hash brown potatoes and cucumber salad. Courses can be paired with a selection of Veuve Clicquot champagnes.

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. With a backdrop of pumpkin piles and foliage hues, the Fondue Village will undergo a festive flip on Friday, November 27—A jolly switch to a winter holiday setting, complete with twinkling pine trees and an après-ski menu.

The village features two six-seat gondolas, and our original four-seat Fondue Express. Seatings will sell out quickly. To book between October 31, 2020 and March 28, 2021, call 888.550.0388 or visit oceanhouseeri.com/culinary/fonduevillage
September

Sat, September 26
In the Cellar: Food & Wine Pairing 101
Learn the basics behind choosing the right glass of wine to go with your meal in our Center for Wine and Culinary Arts. 3:00 p.m.; $65/person*

Sun, September 27
Movie Night: Swiss Family Robinson
Enjoy this film in the comfort of our plush theater seating, along with assorted snacks. 6:00 p.m.; $15/person*, children ages 3 and under are complimentary

October

Thu, October 1
Fondue Village Autumn Debut
Our acclaimed seasonal private dining experience launches with a fall harvest menu featuring Alpine delicacies and Veuve Clicquot pairings in our vintage ski gondolas. Enjoy three-course lunch or dinner. October 1—March 31, 2021; Wednesday–Sunday lunch at 12:00 p.m. and daily dinner 5:30 p.m. and 8:30 p.m. For pricing, visit oceanhouserestaurants.com/fonduevillage

Sat, October 3
From Vine to Wine: Local Wines
Join our Sommelier in the Center for Wine & Culinary Arts to explore the variety of wines made by some of our neighbors. 11:00 a.m.; $65/person*

Fri–Sun, October 9–11
Artisan in Residence
Join potterista and painter Jill Rosenwald for a meet and greet, workshop and lecture over the course of the weekend. Visit oceanhouseevents.com for more information.

Sat, October 10
In the Kitchen: Fall Baking Primer
Join our culinary experts as they discuss comforting seasonal baking. We will cover everything from cherry pie to quinoa salad. 3:00 p.m.; $65/person*

Sat, October 24
In the Cellar: Cooking with Wine—Brittany Region
Join our culinary experts in a class that focuses on classic flavor profiles, rustic dishes and beverages from one of France’s most revered regions. 3:00 p.m.; $65/person*

Sun, October 25
Movie Night: Freaky Friday
Enjoy this film in the comfort of our plush theater seating, along with assorted snacks. 6:00 p.m.; $15/person*, children ages 3 and under are complimentary

Sat, October 31
Maker’s Mark Hobbit House
A whimsical private dining and whisky experience launches at Preserve Sporting Club. The Maker’s Mark Hobbit House will serve an upscale grilled menu and bourbon in a magical setting. For groups up to 8 people. For pricing, visit preservesportingclub.com

All social distancing and safety protocols will be in place. Event details are subject to change as we comply with all governmental guidelines for events and gatherings.

*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
November

**THU, NOVEMBER 5**
**Farm & Vine Dinner**
A special guest chef and the Ocean House culinary team prepare a multi-course dinner in COAST, each course expertly paired with wines from Montalto Italy’s Albiono Winery. The night begins with a special wine reception for guests. 7:00 p.m.; $65/person*

**FRI, NOVEMBER 6**
**Wine Camp Weekend**
A weekend for wine enthusiasts, in which guests take part in a hands-on experience, meeting and dining with the winemaker and getting an exclusive tour of the Jonathan Edwards winery. 8:00 p.m.; $150/Double Occupancy in Deluxe King*, $225/Double Occupancy in Deluxe King*

**FRI-SUN, NOVEMBER 6-8**
**Artisan in Residence**
Join glass blower Eben Horton for a meet and greet, lecture, and workshop and lecture over the course of the weekend. Visit oceanhouseevents.com for more information.

**SAT, NOVEMBER 14**
**From Vine to Wine: Wines of the Pacific Northwest**
Take an afternoon’s journey tasting the wines of the Pacific Northwest in our wonderful Center for Wine and Culinary Arts. 11:00 a.m.; $65/person*

**SAT, NOVEMBER 14**
**In the Kitchen: Extra Virgin Olive Oil**
Taste and evaluate with our culinary experts while learning what it takes to produce good olive oil and how different growing climates affect different olive varieties. 3:00 p.m.; $65/person*

**FRI, NOVEMBER 27**
**Children’s Thanksgiving Tea**
The young and the young at heart are invited to enjoy Ocean House’s signature tea time, complete with tea cakes, snacks, and assorted desserts. 3:00 p.m.; $185/adult*, $125/child (ages 4-12)*, children age 3 and under are complimentary

**SAT, NOVEMBER 28**
**Annual Tree Lighting & Christmas Village**
Ignore the Christmas spirit at our annual Tree Lighting Ceremony and Christmas Village. 5:00 p.m.; complimentary (by donation recommended)

**SAT, NOVEMBER 28**
**Dinner with Santa**
In honor of Santa’s official visit to Watch Hill for the Christmas Season, Ocean House invites families to join us in the Ballroom and the Dining Room for a magical dinner with Santa. 6:00 p.m.; $185/adult*, $95/child (ages 3-12)*, children ages 2 and under are complimentary

**SUN, NOVEMBER 29**
**Movie Night: Babes in Toyland**
Enjoy this film in the comfort of our plush theater seating, along with assorted snacks. 6:00 p.m.; $15/person*, children age 3 and under are complimentary

December

**FRI, DECEMBER 17**
**Workshop**
**Ornament-Making**

**SAT, DECEMBER 6**
**Children’s Christmas Tea**
Enjoy an afternoon of holiday-inspired cheer over a proper tea with special guests from Disney’s Frozen! 3:00 p.m.; $65/adult*, $35/child (ages 4-12)*, children 3 and under are complimentary

**SAT, DECEMBER 13**
**Movie Night: The Muppet Christmas Carol**

**SAT, DECEMBER 13**
**Children’s Christmas Tea with Penguins**

**SUN, DECEMBER 13**
**Dinner in COAST**

**FRI, DECEMBER 19**
**New Year’s Eve**
Join us at Ocean House for our annual NYE celebration, complete with a delicious feast, live band, and open bar. 7:30 p.m.; $245/person; 21 and over*

Ocean House Events

**Save the Dates**

**November**

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**December**

**SUN, DECEMBER 6**
**Brunch with Santa**
Enjoy great food, live music, unlimited sparkling wine and mimosas with the big man himself during this famous Ocean House tradition. 8:00 a.m. to 2:00 p.m.; $75/adult*, $50/child (ages 6-12)*, children 5 and under are complimentary

**SAT, DECEMBER 12**
**Children’s Christmas Party**

**SAT, DECEMBER 13**
**Children’s Christmas Tea with Penguins**

**FRI, DECEMBER 20**
**Cookie & Cupcake Decorating Class**

**MON, DECEMBER 21**
**Feast of Fishes**

**TUE, DECEMBER 22**
**Corks & Canvas**

**WED, DECEMBER 23**
**Yule Log Workshop**

**THU, DECEMBER 24**
**Christmas Eve Dinner in COAST**

**FRI, DECEMBER 25**
**Christmas Day Brunch in The Bistro**

**FRI, DECEMBER 25**
**Christmas Day Dinner in COAST**

**THU, DECEMBER 31**
**New Year’s Eve**
Join us at Ocean House for our annual NYE celebration, complete with a delicious feast, live band, and open bar. 7:30 p.m.; $245/person age 21 and over*

*Prices do not include tax, gratuity and service charge

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**Employee Spotlight**

**Kathryn Caine**  
New Director of Culinary Education and Food Forager at Ocean House and The Center for Wine & Culinary Arts

Introducing Ocean House’s seasoned new Director of Culinary Education and Food Forager Kathryn “Kat” Caine. In this role, Chef Kat leads culinary classes and activities at Ocean House and the Center for Wine & Culinary Arts (CWCA). Looking for new ways to engage with guests and share her knowledge, Chef Kat will introduce a roster of classes, designed to enlighten and intrigue attendees. “Teaching new skills and techniques is what inspires me the most,” she says. “It is so rewarding to observe growth, and even more exciting to share a passion for it.” That passion includes a focus on wellness and sustainability. One of Chef Kat’s specialties is cooking vegetables and herbs, as well as gluten-free dishes based on her own experience with Celiac disease.

Chef Kat joins Ocean House following an accomplished career across the country. Most recently, she was chef de cuisine at Death & Co. restaurant at its two locations, in NYC’s East Village and at The Ramble Hotel in Denver, CO. Other notable positions include sous chef at the Michelin-starred Range Restaurant in San Francisco, CA. A Rhode Island native, Chef Kat attended Johnson & Wales University where she received a degree in culinary arts, and bachelor’s degree in food service management. Her ties to the destination will shape her programming. “My vision is to continue to foster strong relationships with nearby farmers and purveyors, while encouraging our chefs to feature local products. This is a pillar of Ocean House’s food philosophy, and I’m thrilled to lead the charge.”

When she is not teaching at the CWCA or rolling up her sleeves at nearby farms, Chef Kat and her husband enjoy days at the beach, kayaking, and spending time with their dogs, Stella and Duke.

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**Erin Borgman**  
Chef de Cuisine, Catering at Ocean House Management’s Westerly, Rhode Island properties

This summer, Ocean House Management welcomed an enthusiastic culinary talent to its catering leadership team. Erin Borgman is our new Chef de Cuisine of catering. Chef Erin is based at Ocean House’s brand new state-of-the-art commissary, where she is in charge of the banquet teams for Ocean House, Watch Hill Inn and Weekapaug Inn. While this past year has seen a shift in event sizes and layouts, one thing remains the same—Event guests have high expectations when it comes to their dining experience. As they should! Chef Erin is thrilled to be in the kitchen to ensure that each dish is outstanding. “I’m excited to continue to elevate our menus that match the excellence we provide our guests each day,” she says. “I use my knowledge gained at past hotels to make our banquets thrive!”

Chef Erin has worked in various banquet operations and culinary roles across the hospitality industry. In fact, her career took her from the affluent mountain town of Aspen, Colorado to a west coast city known for its diverse cuisine, Portland, Oregon. Born in Clear Lake, Iowa, Chef Erin attended Iowa State University, where she received her bachelor’s degree in culinary food science. Creating memorable meals for guests is just one of the things that keeps Erin excited. “My team members are usually where I draw my energy from. The kitchen has to be in good shape with a happy synergy between coworkers, so you’ll always catch me cracking a joke to ease stress, and keep everyone motivated and focused.”

And when it’s time to disconnect? Chef Erin kicks back with a glass of Chardonnay to watch Netflix with her kitty Talulah. She also loves the beach and cheering on the Raiders. And when it’s time to disconnect? Chef Erin kicks back with a glass of Chardonnay to watch Netflix with her kitty Talulah. She also loves the beach and cheering on the Raiders.

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**What They’re Saying About Us...**

These notable publications have recently featured Ocean House!

“Of the best waterfront hotels and destination resorts in the country.”  
USA TODAY

“The definition of luxury will now have an added layer that speaks to trust, flexibility and safety.”  
Daniel Hintzter in DEPARTURES

“Service is simply sublime. Ocean House wants to be the luxurious retreat that you return to again and again, so the staff takes excellent care to ensure a smooth and comfortable stay.”  
CONDE NAST TRAVELER

“One of the Best Road Trips from NYC”  
TRAVEL + LEISURE

“Best Weekend Getaways from Boston: At the Relais & Châteaux property, the only thing that competes with its fine dining and exceptional service is the panoramic ocean view.”  
CONDE NAST TRAVELER

“One of the Best Socially Distant Luxury Hotels in the U.S.”  
HAUTE LIVING MAGAZINE

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**Ocean House Package**

**Ocean House Harvest & History**  
Offer valid from October 1, 2020 through November 25, 2020 (Sunday—Thursday Nights)

Enjoy the beauty and fall flavors of New England with our Ocean House Harvest & History package. Fine tune your cooking skills with a semi-private class led by our Director of Culinary Education and Food Forager Kat Caine. Your interactive session with Chef Kat will feature local, seasonal ingredients and professional kitchen secrets to create a truly memorable dish.

Package is for two people, and includes:

- One night accommodations in a Deluxe or Terrace Water View Room
- 90-minute semi-private cooking class with our Director of Culinary Education (Cooking class available at 10 a.m., 11:30 a.m. or 4 p.m., Minimum 6 guests per class)
- A copy of our hardcover coffee table book, Ocean House: A Sense of Place, The History of Ocean House
- Daily breakfast for two ($40 credit per person)

To book the Ocean House Harvest & History package, please call 855.280.7684.

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**Getaway Package**

**Ocean House: A Sense of Place, The History of Ocean House**

General Package Restrictions: Available October 1 through November 25, 2020. Rate starts at $595 for a Deluxe King in October, and starts at $735 for a Deluxe King in November. Tax, gratuity and resort fee not included. Rates are based on double occupancy and vary by room type and time of reservation. Not applicable to groups, and cannot be applied to current reservations. Includes holidays, and blacked out dates 9/5-9/9.