

September 2025 / RESORT ACTIVITIES

























COMPLIMENTARY RESORT ACTIVITIES



CULINARY & WINE

Culinary Arts Demonstrations: Explore culinary creations of the Ocean House daily as our culinary team hosts Tastings and Demonstrations in our Center for Wine & Culinary Arts

Sippin' with the Somms: In the Center for Wine & Culinary Arts, our sommeliers will guide you through the basics of wine, tasting notes, and unique pairings with food, during our daily tasting sessions.

THE ARTS

Harpist: Join us for light refreshments & harp music in the lobby on Fridays & Saturdays at 3pm.

Pianist: Join us in the Lobby, Wednesday - Sunday from 6:30pm - 11pm for Piano Music with Al Copely.

Screening Room: Join us in our Screening Room for a movie classic!

Guided History Tour of Ocean House: Take a guided historic tour of the property. Please check in with Historian by the Fireplace.

Self-Guided Audio Art Tour of Ocean House: Take a self-guided audio tour around the hotel to learn about Ocean House's extensive art collection featuring Ludwig Bemelmans, Artwork by SEM, and various other art collections. The tour is approximately 60 minutes. Audio recordings can be obtained at the front desk.

OUTDOOR

Croquet Clinic: Experience the timeless charm of Croquet — a hallmark of New England summer leisure — at Ocean House, where this elegant pastime takes center stage in our resort's curated activities. Whether you're a seasoned player or new to the game, our croquet experience promises refined fun, scenic beauty, and professional-level excellence.

Firepit: Join us at the Fire Pit in the Herb Garden from 6pm - 10pm. (Weather Dependent)

OCEAN & HARVEST SPA: WELLNESS

Adult Swim: Adult-only swim time daily from 7am - 9am & 7pm - 9pm in the pool. (Pool is open daily 5am - 11pm year-round)

Studio Pilates: A focused, full-body workout designed to strengthen your core, sculpt long, lean muscles, and increase flexibility. This class blends controlled movements and breathwork to help improve posture, stability, and tone in a calm, supportive environment.

Studio Yoga: A mindful, accessible flow that welcomes all levels and all bodies. Designed to help you build strength, increase flexibility, and find inner balance, this practice is perfect for grounding your energy and reconnecting with your breath.

Rolling Waves: A refreshing, low-impact aqua fitness class that delivers a full-body workout while being gentle on the joints. Set in waist-deep water, this class blends cardio, resistance, and core work to leave you feeling invigorated and strong—perfect for all fitness levels.

Lawn Tai Chi: This mindful movement class focuses on slow, intentional motions, deep breathing, and balance, helping to reduce stress and improve flexibility. Open to all levels, it's a peaceful way to center the body and mind in a beautiful outdoor setting.

| 09/08 | 09/09 | 09/10 | 09/11 | 09/12 | 09/13 | 09/14 |
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| MONDAY 5:00am - 10:00am Coffee Station 7:00am - 10:00am Pastry Display 8:00am Studio Pilates 9:00am Studio Yoga 11:00am Screening Room: Escape from Planet Earth (PG) 12:30pm Culinary Arts Class: Mushroom Strudel 2:30pm Sippin' with the Somms: Dinner Party Wines 3:00pm Screening Room: Transformers (PG-13) 3:30pm Guided History Tour of Ocean | CUESDAY COME 10:00am Coffee Station COME 10:00am Come 1 | WEDNESDAY 5:00am - 10:00am Coffee Station 7:00am - 10:00am Pastry Display 8:00am Studio Pilates 9:00am Studio Yoga 9:00am Rolling Waves 10:00am Croquet Clinic 11:00am Screening Room: IF (PG) 12:30pm Culinary Arts Class: Compound Butters 2:30pm Sippin' with the Somms: European Treasures 3:00pm Screening Room: Maid in Manhattan (PG-13) 3:30pm Guided History Tour of Ocean House Special Events 5:30pm Aperitivo! Wines from Alsace | THURSDAY 5:00am - 10:00am Coffee Station 7:00am - 10:00am Pastry Display 8:00am Studio Pilates 9:00am Studio Yoga 10:00am Croquet Clinic 11:00am Screening Room: The Super Mario Bros. Movie (PG) 12:30pm Culinary Arts Class: From Chickpeas to Hummus 2:30pm Sippin' with the Somms: Great Wines You May Have Never Heard Of 3:00pm Screening Room: Stranger than Fiction (PG) 3:30pm Guided History Tour of Ocean House | FRIDAY 5:00am - 10:00am Coffee Station 7:00am - 10:00am Pastry Display 8:00am Studio Pilates 9:00am Studio Yoga 10:00am Lawn Tai Chi 10:00am Croquet Clinic 11:00am Screening Room: Big Fat Liar (PG) 12:30pm Culinary Arts Class: Guacamole Sippin' with the Somms: Bubbles All Around the World 3:00pm Screening Room: Jurassic World (PG-13) 3:30pm Guided History Tour of Ocean House Special Events 3:30pm In the Kitchen Series: Summer Bounty 6:30pm Providence x COAST | SATURDAY 5:00am - 10:00am Coffee Station 7:00am - 10:00am Pastry Display 8:00am Studio Pilates 9:00am Studio Yoga 9:00am Rolling Waves 10:00am Lawn Tai Chi 10:00am Croquet Clinic 11:00am Screening Room: Wicked (PG) 12:30pm Culinary Arts Class: Fish Crudo 2:30pm Sippin' with the Somms: Seasonal Wines 3:00pm Screening Room: Sixteen Candles (PG) 3:30pm Guided History Tour of Ocean House Special Events 3:30pm Vine To Wine: Sancerre and Sauvignon Blanc Master Class 6:30pm | SUNDAY 5:00am - 10:00am Coffee Station 7:00am - 10:00am Pastry Display 8:00am Studio Pilates 9:00am Studio Yoga 10:00am Croquet Clinic 111:00am Screening Room: TEEN WOLF (PG) 2:30pm Culinary Arts Class: Shucking Oysters 2:30pm Sippin' with the Somms: Uncorking the Americas 3:00pm Screening Room: Hidden Figures (PG) 3:30pm Guided History Tour of Ocean House |

| 09/15 | 09/16 | 09/17 | 09/18 | 09/19 | 09/20 | 09/21 |
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| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY |
| 5:00am - 10:00am Coffee Station 7:00am - 10:00am | 5:00am – 10:00am Coffee Station 7:00am – 10:00am | 5:00am – 10:00am Coffee Station 7:00am – 10:00am | 5:00am – 10:00am Coffee Station 7:00am – 10:00am | 5:00am – 10:00am Coffee Station 7:00am – 10:00am | 5:00am – 10:00am Coffee Station 7:00am – 10:00am | 5:00am – 10:00am Coffee Station 7:00am – 10:00am |
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| 09/29 | 09/30 | SPECIAL EVENTS THIS MONTH |
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| | | Arts as we delve into classic California wines. During this special tasting, you'll sample a curated selection of California classics and learn the secrets behind the production process, flavor profiles, and history of California winemaking. \$115/person, plus service charge. |

SPECIAL EVENTS THIS MONTH

September 10th. *Aperitivo!* Wines from Alsace: Join us at the Center for Wine and Culinary Arts at Ocean House for a delightful Aperitivo Class featuring wine from Alsace. Known for world class white wines, explore the stunning Sparkling wine and Pinot Noirs from this region. Each wine will be thoughtfully paired with small bites. The expertly crafted pairings will perfectly complement the bold, nuanced flavors of the wines. Whether you're looking to deepen your knowledge of wines from Alsace or simply enjoy an evening of delicious pairings and conversation, this Aperitivo Class promises to be a memorable experience. \$35/Ocean House Guests and Members, \$45/day guests, plus service charge.

September 12th and 13th. **Providence x COAST:** Welcome Providence Restaurant! With the collaboration between COAST and Providence, we bring fine cuisine and curated wine pairings to this dinner experience. At his award-winning seafood-focused culinary concepts, Executive Chef & Restaurateur Michael Cimarusti, winner of the 2019 James Beard 'Best Chef: West' award, combines his knowledge and appreciation of the dynamic nature of seafood with an advocacy for sustainable fishing practices evident in every dish. \$175+/person with optional \$125 wine pairing, reservations required.

September 13th. *From Vine to Wine:* Sancerre & Sauvignon Blanc Master Class: Join us for an elegant and educational afternoon at the Center for Wine & Culinary Arts as we explore the vibrant world of Sancerre and Sauvignon Blanc. In this master class, you'll taste a curated selection of Sauvignon Blancs from renowned regions—including the iconic limestone soils of Sancerre—while learning about the varietal's expression across different terroirs. \$95/person, plus service charge.

September 17th. *Aperitivo!* Wines of New England: Join us at the Center for Wine and Culinary Arts at Ocean House for a delightful Aperitivo Class featuring wine from New England. Each wine will be thoughtfully paired with small bites. The expertly crafted pairings will perfectly complement the bold, nuanced flavors of the wines. \$35/Ocean House Guests and Members, \$45/day guests, plus service charge.

September 20th. *Vine to Wine:* Wines of Oregon: Join us for an unforgettable afternoon at the Center for Wine & Culinary Arts as we delve into Oregon wines. During this special tasting, you'll sample a curated selection of wines from Oregon and learn the secrets behind the production process, flavor profiles. \$95/person, plus service charge.

September 21st. *Newport Mansions Wine & Food Festival - Seminar 23:* My Greatest Picks: Festival Wine Director, Matthew MacCartney, shares his top five favorite wine selections of the weekend. Handpicked for their character, quality and story, each wine reflects MacCartney's expert palate and passion for exceptional wine. Don't miss this exclusive insider tasting at the Rosecliff in Newport! \$150/person.

September 23rd. **South County Museum Presents the Gilded Age Series:** Changing Silhouettes of Fashion: Corsets, Crinolines, and Bustles: Join Rebecca Kelly, Executive Director and Curator of the South County Museum, as she takes you through Corset - Crinolines - and Bustles - Oh My! Fashion is often a reflection of an era's social, political, and cultural values, and nowhere is this more evident than in the shifting silhouettes of fashion. Key to the transformation of the female body in the 18th, 19th, and early 20th centuries were the corset, crinoline, and bustle—three crucial garments that dramatically altered shape and, in turn, how women were perceived and how they moved in the world. The magic of well-tailored menswear will be discussed in tandem, as the idea of modifying the body's appearance was not unique to women.\$35/person, plus service charge.

September 24th. *Aperitivo!* Southern France: Join us at the Center for Wine and Culinary Arts at Ocean House for a delightful Aperitivo Class featuring wines from Southern France. Each wine will be thoughtfully paired with small bites. The expertly crafted pairings will perfectly complement the bold, nuanced flavors of the wines. \$35/Ocean House Guests and Members, \$45/day guests, plus service charge.

September 26th. *Cork and Canvas: Paint Pour:* Join us for a relaxing and creative evening where wine meets art! Enjoy a glass wine paired with a curated cheese display, while exploring the colorful world of paint pouring on canvas. Under the expert guidance of Lisa Szaro, our Director of Art Education, you'll receive hands-on instruction in this mesmerizing acrylic technique. Learn how to pour, roll, and blow wet paint to create stunning, one-of-a-kind designs. \$75/person, plus service charge. Reservations required.

September 27th. *Vine to Wine: Fall Cocktails:* Join us for a cozy and spirited afternoon at the Center for Wine & Culinary Arts as we shake, stir, and sip our way through the warm, inviting world of fall cocktails. Guided by our expert mixologists, you'll learn to craft seasonal favorites—from spiced old fashioneds and mulled creations to cocktails featuring apple, pear, cinnamon, and other autumnal flavors. Discover the secrets to balancing bold ingredients, infusing spirits, and garnishing with flair, all while sampling a curated selection of fall-inspired sips. \$95/person, plus service charge. Reservations required.