



OCEAN HOUSE
WATCH HILL, RHODE ISLAND

NOVEMBER RESORT ACTIVITIES



OCEAN HOUSE
— COLLECTION —



CULINARY & WINE

COMPLIMENTARY RESORT ACTIVITIES

Culinary Tips & Techniques: Explore culinary creations of the Ocean House daily as our culinary team hosts Culinary Tips & Techniques 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 in the Lobby for harp music on Friday through Sundays from 2:00pm - 5:00pm with light refreshments from 3:00pm.

Pianist: Join us in the Lobby, Wednesday through Sundays from 6:30pm - 11:00pm for live piano performances Al Copley.

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

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.

Full Body Sculpt: Move to the rhythm in this energizing workout that blends strength, toning, and endurance. Using light hand weights or ankle weights, you'll flow through targeted movements that sculpt and lengthen muscles.

Zen Meditation: Step into a calming space designed to quiet the mind and restore balance.

Tai Chi: This mindful movement class focuses on slow, intentional motions, deep breathing, and balance, helping to reduce stress and improve flexibility.

Yin Yoga: Reconnect mind and body through this calming yoga practice focused on breath awareness, balance, and gentle movement.

Calming Meditation with Singing Bowls: Unwind and restore balance with this deeply relaxing guided meditation experience enhanced by the soothing tones of singing bowls.

Breath & Balance Yoga: Reconnect mind and body through this calming yoga practice focused on breath awareness, balance, and gentle movement.

Iyengar Yoga: This class emphasizes precision, posture, balance, and breath awareness through carefully guided poses and controlled movements.

Alignment & Form Yoga: Enhance strength, stability, and body awareness through this alignment-focused yoga class designed to refine posture and movement.

11/01	11/02	11/03	11/04	11/05	11/06	11/07
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station
7:00am – 9:30am Pastry Display	7:00am – 9:30am Pastry Display	7:00am – 9:30am Pastry Display	7:00am – 9:30am Pastry Display	7:00am – 9:30am Pastry Display	7:00am – 9:30am Pastry Display	7:00am – 9:30am Pastry Display
8:00am Alignment & Form Yoga	8:00am Calming Meditation with Singing Bowls	8:00am Studio Pilates	8:00am Studio Pilates	8:00am Yin Yoga	8:00am Zen Meditation	8:00am Studio Pilates
8:00am Studio Pilates	9:00am Breath & Balance Yoga	9:00am Full Body Sculpt	9:00am Iyengar Yoga	9:00am Studio Pilates	9:00am Alignment & Form Yoga	9:00am Iyengar Yoga
11:00am Screening Room:	11:00am Screening Room:	11:00am Screening Room:	11:00am Screening Room:	11:00am Screening Room:	11:00am Screening Room:	10:00am Tai Chi
12:30pm Culinary Tips and Techniques:	12:30pm Culinary Tips and Techniques: Seafood Basics	12:30pm Culinary Tips and Techniques: Umami 101	12:30pm Culinary Tips and Techniques: One Pan "Pickup"	12:30pm Culinary Tips and Techniques: Sauce Basics	12:30pm Culinary Tips and Techniques: Canapes	11:00am Screening Room:
2:30pm Sippin' with the Somms: Uncorking the Americas	2:30pm Sippin' with the Somms: Dinner Party Wines	2:30pm Sippin' with the Somms: They're Classics for a Reason!	2:30pm Sippin' with the Somms: European Treasures	2:30pm Sippin' with the Somms: Great Wines You May Have Never Heard Of	2:30pm Sippin' with the Somms: Bubbles All Around the World	12:30pm Culinary Tips and Techniques: Pairings for Cheese or Charcuterie
3:00pm Screening Room:	3:00pm Screening Room:	3:00pm Screening Room:	3:00pm Screening Room:	3:00pm Screening Room:	3:00pm Screening Room:	2:30pm Sippin' with the Somms: Seasonal Wines
3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	3:00pm Screening Room:
Special Events			Special Events		Special Events	3:30pm Guided History Tour of Ocean House
3:00pm In Conversation with Stephen Lash: "150 Years of Collecting: Masterpieces of the RISD Museum"			5:30pm Aperitivo! Wines of Oregon		4:30pm In the Kitchen: Thanksgiving Tips and Techniques: How to Prepare Thanksgiving Feast Like a Pro	

11/08	11/09	11/10	11/11	11/12	11/13	11/14
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station
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			Special Events		Special Events	3:30pm Guided History Tour of Ocean House
			5:30pm Aperitivo! Wines of Alsace		4:30pm In the Kitchen: Thanksgiving Tips and Techniques: How to Prepare Thanksgiving Feast Like A Pro	Special Events 1:00pm Children's Ballet Clinic with Ballet RI
					5:30pm COAST x Manoir Hovey x Twin Farms	3:00pm Seascape Glass Fusing and Painting Workshop with Catherine Gibson
						3:30pm From Vine to Wine: Sparkling Wines from Around the World
						5:00pm Wine Reception with Catherine Gibson
						5:30pm COAST x Manoir Hovey x Twin Farms

11/15	11/16	11/17	11/18	11/19	11/20	11/21
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station
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			Special Events		Special Events	3:30pm Guided History Tour of Ocean House
			5:30pm Aperitivo! Wines of Piedmont, Italy		4:30pm In the Kitchen: Thanksgiving Tips and Techniques: How to Prepare Thanksgiving Feast Like a Pro	Special Events
						3:30pm From Vine to Wine: Holiday Wines

11/22	11/23	11/24	11/25	11/26	11/27	11/28
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station
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			Special Events	Special Events	Special Events	3:30pm Guided History Tour of Ocean House
			5:30pm Aperitivo! Wines of Spain	11:00am – 5:00pm Thanksgiving Day Buffet	1:00pm Ice Cream Social with the Mystic Aquarium Penguins!	Special Events
					4:30pm In the Kitchen: Thanksgiving Tips and Techniques: How to Prepare Thanksgiving Feast Like a Pro	4:30pm Christmas Tree Lighting!
						5:30pm Christmas Dinner with Santa

11/29	11/30	SPECIAL EVENTS THIS MONTH
SUNDAY 5:00am – 10:00am Coffee Station 7:00am – 9:30am Pastry Display 8:00am Alignment & Form Yoga 8:00am Studio Pilates 11:00am Screening Room: 12:30pm Culinary Tips and Techniques: 2:30pm Sippin' with the Somms: Uncorking the Americas 3:00pm Screening Room: 3:30pm Guided History Tour of Ocean House Special Events 10:00am Brunch With Santa	MONDAY 5:00am – 10:00am Coffee Station 7:00am – 9:30am Pastry Display 8:00am Calming Meditation with Singing Bowls 9:00am Breath & Balance Yoga 11:00am Screening Room: 12:30pm Culinary Tips and Techniques: Seafood Basics 2:30pm Sippin' with the Somms: Dinner Party Wines 3:00pm Screening Room: 3:30pm Guided History Tour of Ocean House	November 1st. <i>In Conversation with Stephen Lash: "150 Years of Collecting: Masterpieces of the RISD Museum"</i>: An engaging exploration of the art of collecting and the evolution of one of America's great university museums. Join renowned public speaker and Christie's Chairman Emeritus Stephen Lash in conversation with Tsugumi Maki, Director of the Rhode Island School of Design (RISD) Museum, as they delve into the fascinating 150-year history of collecting at the Rhode Island School of Design. \$25/guest, plus tax and service charge. November 14th. <i>Children's Ballet Clinic with Ballet RI</i>: Join two talented ballerinas from the Rhode Island Ballet for a special dance demonstration. Then, children are invited to get up and learn some ballet basics from the ballerinas. Young guests will have the opportunity to move, dance, and experience the joy of ballet in an interactive setting. The experience will conclude with a cozy reading of The Nutcracker, creating a festive and memorable event for the whole family. Guests can enjoy a hot chocolate bar with cookies, while adults are invited to sip sparkling wine. Each child will also receive a takeaway ballerina cookie to enjoy after the event. <i>Please note: All children must be accompanied by a parent or guardian throughout the event. Tickets for this event are non-refundable.</i> \$75/children, complimentary for adults. November 14th. <i>Seascape Glass Fusing and Painting Workshop with Catherine Gibson</i>: Join Catherine for a hands-on glass art experience where you'll explore color, texture, light, and layering to create your own unique glass artwork, while enjoying wine & cheese. Each student will receive a 4" x 5" System 96 double-thick square glass canvas on which to build their design. Working on illuminated light boxes, you'll be able to see your composition come to life as you layer and arrange the glass. Catherine will demonstrate the tools, techniques, and materials needed to work with glass safely and confidently, guiding you as you experiment and create. No two pieces will be alike! Whether you're new to glass or already enjoy working with the medium, this class is an opportunity to slow down, experiment, and discover what you can create. Come join us, get creative, and let the light shine through your imagination! \$75/guest, plus tax & service charge. November 14th. <i>Wine Reception with Catherine Gibson</i>: Join glass artist Catherine Gibson for a demonstration and view her many glass creations on display available for purchase. Come join us and let the light shine through the artwork! \$25/guest, plus tax & service charge. November 26th. <i>Thanksgiving Day Buffet</i>: Celebrate the season of gratitude and join us for a spectacular holiday buffet hosted in the ballroom featuring all your seasonal favorites and traditional holiday fare, plus live music. It's the perfect time to gather, feast and give thanks with family and friends! <i>Include children who need a highchair in the booking reservation count. A deposit is required for all persons requiring space at the table.</i> \$150/adult, \$75/children ages 5-12, Children 4 and under are complimentary.

Continued...

SPECIAL EVENTS THIS MONTH

November 27th. ***Ice Cream Social with the Mystic Aquarium Penguins!*** Join us for a fun-filled afternoon featuring a special visit from the Mystic Aquarium Penguins! Enjoy an interactive experience as you learn about these fascinating birds and the aquarium's ongoing efforts in preservation and conservation. Indulge in a delicious Ice Cream Bar complete with assorted toppings - a sweet treat for guests of all ages! *Please Note: Tickets for this event are refundable up to 2 weeks in advance. Attendees will not be able to touch and/or pet the penguins.* \$70/Adults, \$52/Children ages 4-12, \$25/Children ages 3 and under, plus tax and service charge.

November 28th. ***Christmas Tree Lighting!*** Join us for a beloved holiday tradition as Ocean House hosts its annual Christmas Tree Lighting Ceremony. This festive outdoor event features a special appearance by Santa Claus, arriving to Watch Hill by firetruck! Enjoy fireworks, complimentary hot chocolate, and an assortment of Christmas cookies as you take in the magic of the season with family and friends. In the spirit of giving, guests are encouraged to bring an unwrapped, boxed toy for donation. Entertainment includes a visit from Santa and a spectacular fireworks display to mark the occasion. *Please Note: The ceremony & refreshments will be held entirely outdoors. Access to the interior of the hotel will be reserved for overnight guests only. While no reservations are required, warm clothing is strongly suggested. This event is open to the public and perfect for all ages looking to experience the joy and wonder of the holidays.*

November 28th. ***Christmas Dinner with Santa:*** In honor of Santa's official arrival in Watch Hill for the Christmas season, Ocean House warmly invites families to continue the celebration following the Annual Tree Lighting Ceremony. Join us in the Ballroom and Drawing Room for a magical buffet dinner with Santa, perfect for guests of all ages. Adults will enjoy a limited open bar featuring select spirits and wines, while children delight in festive fun and holiday cheer. \$145/Adults, \$70/Children ages 4-12, Children ages 3 and under are complimentary.

November 29th. ***Brunch with Santa:*** Celebrate the season with a bountiful Brunch Buffet at The Ocean House hosted in the ballroom. Indulge in a variety of gourmet food stations, complemented by bottomless mimosas and soft drinks, all while soaking in the festive ambiance. From 10:15 am to 3:15 pm, enjoy a special visit from Santa — perfect for creating magical memories with loved ones. *Please note: Full amount required at time of booking, non-refundable; Full charge when cancelled within 48 hours. Include children who need a highchair in the booking reservation count. A deposit is required for all persons requiring space at the table.* \$130/Adults, \$65/Children aged 4-12, Children 3 and under are complimentary, prices excludes tax and 24% gratuity

Culinary & Wine

November 4th. ***Aperitivo! Wines of Oregon:*** Join us at the Center for Wine and Culinary Arts at Ocean House for a delightful Aperitivo Class featuring the unique wines and flavors of Willamette Valley, Oregon. In this immersive class, our expert sommelier will guide you through a selection of Willamette Valley Wines; Pinot Noir, Chardonnay, and Riesling. Each wine will be thoughtfully paired with small bites. The expertly crafted pairings will perfectly complement the bold, nuanced flavors of the wines, offering a true taste of Oregon. Whether you're looking to deepen your knowledge of wines or simply enjoy an evening of delicious pairings and conversation, this Aperitivo Class promises to be a memorable experience. \$35/OH Guests, \$45/Day Guests, plus tax and service charge.

November 6th, 13th, 20th, 27th. ***In the Kitchen: Thanksgiving Tips and Techniques:*** How to Prepare Thanksgiving Feast Like a Pro: Get ready for the season of feasting with Ocean House's In the Kitchen series, featuring a hands-on culinary experience designed to elevate your holiday table. Guided by our expert chefs, guests will learn essential tips and techniques for preparing a Thanksgiving feast like a pro—from creating rich, flavorful gravy to mastering silky mashed potatoes and crowd-pleasing sides. Whether you're hosting for the first time or looking to refine your holiday repertoire, this class offers practical insights and festive inspiration to help you cook with confidence and serve with style. \$125/guest, plus tax and service charge.

Continued...

SPECIAL EVENTS THIS MONTH

November 11th. ***Aperitivo! Wines of 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/OH Guests, \$45/Day Guests, plus tax and service charge.

November 13th & 14th. ***COAST x Manoir Hovey x Twin Farms:*** Experience an extraordinary culinary collaboration as COAST welcomes acclaimed chefs from Manoir Hovey and Twin Farms for two unforgettable evenings. Together, the three chefs will present an exclusive six-course tasting menu that celebrates the artistry, creativity, and seasonal flavors that define these distinguished Relais & Châteaux properties. \$245++ per person; additional \$175++ per person with wine pairing.

November 18th. ***Aperitivo! Wines of Piedmont, Italy:*** Join us at the Center for Wine and Culinary Arts at Ocean House for a delightful Aperitivo Class. We will explore the indigenous wines of Piedmont, the stunning white Timorasso, a lighthearted Grignolino and the noble Barolo. 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 Sicily or simply enjoy an evening of delicious pairings and conversation, this Aperitivo Class promises to be a memorable experience. \$35/OH Guests, \$45/Day Guests, plus tax and service charge.

November 21st. ***From Vine to Wine: Holiday Wines:*** Join us at the Center for Wine & Culinary Arts at Ocean House for a bold and flavorful journey through celebrated holiday wines. As part of our Vine to Wine series, this immersive tasting experience is guided by Ocean House's Group Director of Wine and highlights the unique terroirs, grape varieties, and winemaking traditions of delightful festive wines. \$95/guest, plus tax & service charge.

November 25th. ***Aperitivo! Wines of Spain:*** Join our Chef and Sommelier for a pre-dinner wine tasting and appetizers prepared live in our Center for Wine & Culinary Arts. After, enjoy a dinner in the Bistro or COAST to retire the night. Explore the tasting of both white and red Rioja and a new discovery from Priorat. 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 Spanish wine or simply enjoy an evening of delicious pairings and conversation, this Aperitivo Class promises to be a memorable experience. \$35/OH Guests, \$45/Day Guests, plus tax and service charge.