

INNSIGHTS

WEEKAPAUG INN NEWSLETTER

SPRING / SUMMER 2017



WEEKAPAUG INN

WEEKAPAUG, RHODE ISLAND



THERE'S THE CLEAR CRISP AIR WITH THE TANG OF THE SEA;
THERE'S THE WEDGEWOOD SKY, THE WHITE CLOUDS BLOWING FREE;
THERE'S THE SUN-WARMED SAND WITH ITS BRIGHT, WHITE GLARE
AND THE EVER-RHYTHMIC WASH OF THE WATER THERE...

THERE'S THE CHATTER OF THE BIRDS AND THEIR CAROLING GAY
AND WITHIN YOUR HEART, A SINGING—IT'S A WEEKAPAUG DAY.

DOROTHY WHITAKER, 1945

FROM THE WEEKAPAUG INN / THE BEST OF ALL POSSIBLE WORLDS BY ROBERT C. BUFFUM



WELCOME

As the trees begin to bud and bloom we are once again getting ready for a fabulous summer here at Weekapaug Inn. This year Mark has expanded the fleet on the Pond, and we are very excited about the “Land of Paug” fairies who have built their tiny houses on our shoreline for our younger guests to discover—see page 4. ≈ We are delighted to welcome our new Executive Chef, Devin Bozkaya, and Advanced Sommelier, Ryan Robinson. Both come to us with a depth of expertise that can only enhance a truly exceptional dining experience here on the shores of Quonochontaug Pond. My personal favorite addition to Chef’s menu are the expertly crafted pastas, but all the dishes are exceptional and really showcase our locally sourced ingredients. For those of you who head to the Inn beach, please call in at our Bathhouse which, in addition to its convenient changing and showering facilities, will offer an expanded beach menu, including morning coffee and juice bar, as well as house-made pizza and salads. You can take something to the beach, or relax under the umbrellas on the back deck. ≈ We continue to enjoy the partnership between Relais & Châteaux and BMW, who provided us with a beautiful 7 Series that our guests can use to explore Rhode Island (more details on page 7). ≈ I wish to thank you for choosing to stay with us, for your support and, as always, for the thoughtful suggestions that make our lovely inn the best that it can be. We have a great staff who all love the Inn, but it is you, our wonderful guests, who make our days so rewarding.




SIMON DEWAR ≈ INNKEEPER

FACEBOOK AND INSTAGRAM FAVORITES



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ON THE POND

HIGH SEASON HAPPENINGS



EASTER WEEKEND

Kick off the holiday weekend on **Thursday, April 13**, with a brand-new Inn event for children: an Alice in Wonderland-themed Tea Party in the SeaRoom. Meet Alice, enjoy tea sandwiches and petit fours, and hear some storytelling. No need to ask the White Rabbit for the time; high tea and accompaniment will be served from 3:30 to 5:30 p.m.

EASTER SUNDAY DINNER

Our three-course, family-style feast has been scheduled for **Sunday, April 16** in The Restaurant; Easter bonnets are optional, dress is resort casual and seating for an exceptional meal can be reserved from noon until 6:30 p.m.

MOTHER'S DAY

Mom needs no apron on **Sunday, May 14**; Mother's Day is the number one dining out day of the year. The Restaurant will seat her and her party from noon until 6:30 p.m. for an elegant, three-course meal served in our customary family style.



INDEPENDENCE DAY CLAMBAKE

Celebrate our nation's birth with a traditional New England clambake on **Saturday, July 1**. Kicking off at 6:30 p.m., this patriotic affair features a family-style spread, refreshing beverages and scrumptious s'mores.



CLAMBAKES

Seafood and accompaniments prepared clambake-style on **Thursday evenings, July 6 through August 31** have been an Inn tradition since the good old days. Join us for this classic summer feast, with seating from 5:30 to 8 p.m., and s'mores (yum!) by the fire pit from 8:30 until 10 p.m.

FIFTH ANNIVERSARY HOEDOWN

Happy Birthday, Weekapaug Inn! On **Saturday, August 5**, we celebrate five years of fun since the Inn reopened in 2012. Join us on the lawn for a country-style party, with cocktails at 6:30, a BBQ buffet at 7:30, and dancing to the Sugah Rush band. This is an occasion for your ten-gallon hat!

MUSIC ON THE POND

Summer nights by the Pond are something special at the Inn, made even more delightful with a little music. On **Friday, July 14**, Scott Dreier serenades his audience with American Songbook favorites from composer Burt Bacharach. Then, on **Saturday, August 26**, crooner Michael Dutra draws from Frank Sinatra's iconic catalog of love songs. Both shows run from 8:30 to 9:30 p.m.; a buffet of petit desserts and valet parking are included in the event's amenities.



DID YOU KNOW?

Perfectly situated between the edge of the ocean and the calmer waters of Quonochontaug Pond, our location makes Weekapaug Inn a fantastic base for enjoying the water by boat. With each year, we add to our fleet of personal watercraft—a great way to explore the Pond and discover its many wonders.

Our Naturalist and Director of Recreation, Mark Bullinger, notes that the Weekapaug Inn fleet now numbers 38 vessels; in addition to our tour boats, there are plenty of small craft for guests to use. Sailboats, rowboats, pedal boat and canoes are in this mix, and we've acquired a variety of standup paddleboards and kayaks. Mark and his waterfront staff look for the best quality equipment, and so Inn guests, who have access to all of it, can choose from sixteen kayaks and BIC paddleboards; new this year are two Hobie Mirage Eclipse boards. Mark says, "The new boards are like a stair master on a paddle board. People will love them."

Personal flotation devices (PFDs) have also been chosen for ease of movement while paddling. Use of all personal vessels is complimentary for Inn guests; inquire with any of our staff, or when making your room reservations, for more details.

For more details and to make reservations,
call 866.921.8247 or visit www.WeekapaugInnEvents.com.



INN NATURE & RECREATION

RECREATION PREVIEW



TRUSTOM POND WALK: SATURDAY, MAY 20

Follow along as the Weekapaug Inn Naturalist leads you through Trustom Pond National Wildlife Refuge and helps identify some of the feathered creatures that call Rhode Island home. The stunning reserve features well maintained trails that meander through native grasslands and upland forests, and lead to a large coastal pond. Viewing platforms afford fine views of waterfowl and sweeping vistas of the beach and marshes. *10 a.m. to 1 p.m.*

KITE FLY-INN: SUNDAY, MAY 28

Kick off the summer season with a parade of colorful kites dancing in the breeze at our annual Kite Fly-Inn. Enjoy kite demonstrations and a kite decorating workshop before flying one of your own. A cookout, lawn games and live music add to the fun. *1 to 3 p.m.*



FULL MOON PADDLE: MONDAY, AUGUST 7

There's nothing quite like the light of a full moon gleaming across Quonochontaug Pond. The Weekapaug Inn Naturalist leads a nighttime paddle through the silvery moonlight that culminates with a champagne toast on the beach. *7 to 9 p.m.*

NOTES FROM THE NATURALIST JUMP INTO SUMMER



SUMMER RECREATION at Weekapaug Inn is all about fun on and around the water, and this year, we have more activities on offer than ever. In addition to our already impressive fleet of watercraft—please refer to page 2—we have added two Hobie Mirage Eclipse paddleboards—super stable boards with handlebars, a rudder and stair-step propulsion that you power with your feet. You can slow-cruise with barely any effort, or work up a sweat and really move. They are tremendous fun!

Scheduled and private boat outings are available through October. The picture above shows a dad and boys on a private motorboat cruise having the time

of their lives at our island sandbar—a fabulous location for swimming and exploring nature. Shortly after snapping his photo, the dad exclaimed, “this is the best day ever!”

Shore-side we have a host of family-friendly activities, including fish netting, crabbing, kite flying, model rocket club, nautical knots, sailing school, tours around Weekapaug in our new open-air electric car and much, much more. For nature lovers I offer guided beach walks, birding outings by land and sea, weekend stargazing through our powerful telescope, guided kayak explorations and touch tanks with a variety of marine creatures.

You will be hard-pressed to find an inn with more activities or a better beach, and I give you my word that our enthusiastic staff will be polite and professional, and on their toes ready to share all the fun and wonder our fabulous waterfront setting has to offer.

—MARK BULLINGER

SOLAR ECLIPSE VIEWING PARTY: MONDAY, AUGUST 21

View the biggest solar eclipse in 26 years, right from the back yard of the Inn. Starting at 1:30 p.m. the moon will slide in from the west and start to obscure the disk of the sun. Being on the southwest tip of the state,

Weekapaug will have the best view in all of Rhode Island, and at the Inn we have the equipment and telescopes required for safe viewing. Maximum coverage of the sun will be at 2:47 p.m., when 66% of the sun's surface will be obscured. *2 p.m. to 3 p.m.*

These are just a few of the great activities the Naturalist offers this spring and summer. For a full list, see page 10 or visit www.WeekapaugInnEvents.com.





WELCOME TO THE LAND OF PAUG

OUR NATURALIST MARK BULLINGER came to us early this year with some very interesting news: in his daily walks around the Inn and the Pond, he has encountered some Weekapaug residents that Inn guests and staff—other than Mark—have never seen before.

Mark, who has spent a good portion of his life here on the Rhode Island coast, reminded us that a community of wee people—the descendants of dwarfs and fairies—has lived here long before there were summer houses, or a Weekapaug Inn.

“They’re called the Paug,” says Mark. “Most of them are about five inches tall and moderately magical.” He notes that he has occasionally spotted a few of them since the Inn reopened in 2012, but they were not sure what to make of us. It’s really just this year that they are more comfortable coming out in the open. “Sandy hit them hard over on the beach,” says Mark. “Since then, several have decided they would take a chance with us and would be safer back here. The same reason the Inn relocated to the present location!”

Having joined us on our small peninsula on the Pond, the Paug have taken to constructing some cottages of their own. Made of stones, shells, and hollowed-out tree stumps, these fairy houses are a new small wonder for our guests to discover. Parents, grandparents and children can ask Mark for more information. He’s developed a map to help locate the houses, with background about important members of the Paug community, so that our guests can learn more about these lovely little folk, and perhaps spot one or more during their stay!



WELCOME TO POINT DECK



SERVICE HAS ALWAYS BEEN one of the Inn’s foremost values, and we’ve expanded our offerings with another opportunity for highly personal enjoyment of the outdoors. It’s called our Point Deck—an intimate space on a small spit of shore, a bit removed from activity on the lawn—a place where you can relax with your spouse, or a dear friend, and enjoy the beauty of the Quonnie Pond shore with a glass of champagne, and perhaps a few appetizers.

It seems to us that our new, personal-sized and somewhat remotely located venue might just be the perfect spot to toast a special anniversary, declare a long-awaited proposal, or simply create a memorable occasion for two. Inquire with our staff, and we can help make it happen.

MOVIES ON THE LAWN
 FIRST CAME MUSIC ON THE POND, and now—Movies on the Lawn! Beginning July 5, join us on Wednesday evenings throughout the summer for movies on the Inn’s spacious back lawn. Enjoy a contemporary, family-friendly film while munching on popcorn, light bites from The Lawn menu or dinner selections from the SeaRoom. Quonnie Pond provides the perfect backdrop for a memorable midweek outing. *For more details and to make reservations, call 866.921.8247 or visit www.WeekapaugInnEvents.com.*



COOKING INN



INTRODUCTIONS ARE IN ORDER...

Executive Chef Devin Bozkaya had his first experience cooking on the Rhode Island coast a bit more than a year ago, when he was guest chef for one of Ocean House's Farm + Vine dinners. Captivated by the location and its proximity to farm-fresh produce and his favorite ingredient—seafood—he later decided to make Weekapaug Inn his full-time assignment, and joined us in November. Chef Devin has earned his cooking laurels in many storied restaurants, most recently at Campagna and The Barn at the Bedford Post Inn in New York, another Relais & Châteaux property.

Our new top chef credits his grandmother for cultivating his early interest in food and its preparation, with the Ottoman-style cuisine she cooked for him as a child growing up in Turkey. After graduating from the Culinary Institute of America, he held tenures at The Inn at Little Washington, the Blue Rock Inn in Virginia, and the Westend Bistro in Washington, D.C. He notes the pleasures of his new role:

“After twenty years of the stress and challenges that come with working in professional kitchens, being able to take a moment and get lost in the horizon of the ocean is perfect. This ties into my love of seafood, and the opportunity to work with so many different fishermen and their personalities. I am definitely looking forward to the spring and summer, when local farms will get to show off their products.”

This year we also welcome Ryan Robinson, our new Senior Restaurant Manager and Advanced Sommelier. Ryan, who crossed the country from his last post—Chandler's Fine Steaks and Seafood in Boise, Idaho—to join us in December, relishes this new opportunity, and looks forward to revamping the Inn's already impressive wine collection. Ryan's enthusiasm for his new responsibilities is palpable:

FROM THE KITCHEN:

MINTED PEA SOUP

Serves 4 to 6

INGREDIENTS

16 ounces English peas, shucked, blanched and shocked	8 whole peppercorns
2 ounces spinach leaves, blanched and shocked	1 bay leaf
2 ounces shallots, thinly sliced	1 mint sprig, steeped
2 cups white wine	Salt and pinch of sugar to taste
2 cups water	Heavy cream or half & half, for consistency
6 ounces parmesan rinds	Sugar for dusting

METHOD OF PREPARATION

1. Bring salted water to a boil and blanch the peas for about 1 minute, until the peas are tender, and immediately place in ice water to shock and retain the color. Repeat the process with the spinach, but only blanch the spinach for 30 seconds, until wilted.
2. In a separate saucepot, sweat shallots until tender and translucent, deglaze with white wine, add the water, peppercorns, bay leaf and parmesan rinds, simmer for 20 minutes. Remove from heat and steep the mint for
- 8 minutes. Strain the liquid and fully chill before using.
3. In small batches, puree the peas with the liquid, and some spinach; pass through a fine mesh strainer.
4. After all the spinach and peas are pureed and passed, adjust consistency with heavy cream and any left over stock.
5. Season with salt and sugar to your preference. Serve it with whipped crème fraîche and a favorite crab salad recipe.

Bon Appetit!

“Weekapaug Inn is unlike anyplace I've been before. There is a genuine passion for hospitality that resonates from the entire Weekapaug Inn family. I have the opportunity to get first-hand knowledge of our guests' preferences and make thoughtful recommendations for what might become their new favorite wine or cocktail. Something a guest mentions to the front desk or to our naturalist is relayed to me before dinner service. We are one team working together, creating memories for our guests.”

When he's not tending to guests in The Restaurant, Ryan spends between two and four hours each day studying for the Master Sommelier exam. Having already earned the Advanced Sommelier distinction, he's aiming for a position held by only 239 distinguished professionals worldwide.

We salute these two great additions to our family!



UNDERWATER FARMING: WATCH HILL OYSTERS



LOCALLY SOURCED INGREDIENTS have long been a major contributor to our menus; Chef Devin Bozkaya seeks out the best farm-to-table food that Rhode Island and nearby portions of Connecticut and Massachusetts have to offer. He has formed ties to many area fishermen, as well as marine farmers who cultivate their products in our local waters. One of his favorite local purveyors is **Watch Hill Oysters**, an aquaculture venture begun more than twenty years ago on Winnapaug Pond—Quonnie Pond’s salt pond neighbor to the west.

While founder and owner of Watch Hill Oysters Jeff Gardner dabbled in marine biology and majored in geography

at the University of Rhode Island, he didn’t get around to the idea of cultivating oysters until he’d spent a decade pursuing other businesses. However, in 1993, he decided that farming bivalves was a way to combine a livelihood with his love of the water. After securing a three-acre lease on the pond—a feat in itself, what with regulations and piles of paperwork—he set his first batch of seed oysters within the perimeter of his underwater farm.

In addition to navigating a learning curve, the large initial investment took some time to turn a profit, which happily came about in 2000. Since then, the business has grown along with the oysters; from seeding to harvest, producing a market-ready oyster can take several years. It’s a labor intensive process, done in all kinds of weather; but as with other farming enterprises, a good harvest is rewarding. Gardner now sells his oysters country wide, in restaurants as far away as California, and in bivalve meccas such as New York’s iconic Oyster Bar in Grand Central Terminal. We hope you’ll have the chance to sample a few when you pay a visit to Weekapaug Inn.

WEDNESDAY NIGHT FOOD & BREW



AFTER A SUCCESSFUL FIRST RUN IN 2016, our Brewmaster’s Social Series returns on April 19. Served family style, each of the meals’ three courses is accompanied with an appropriate craft beer pairing, introduced with entertaining and informative

commentary by a representative from the featured brewery. Senior Restaurant Manager and Sommelier Ryan Robinson looks forward to these innovative events.

“While wine dinners can be fun, The Restaurant has taken a new approach with this series. Beer and food are great friends.” With the number of craft breweries continuing to expand, Ryan has an opportunity to bring new taste experiences to Restaurant patrons. He adds, “Often people think sommeliers only study wine, but we also continually study spirits and beer.”

This season’s featured breweries are Berkshire Brewing of North Deerfield, MA (April 19); Harpoon Brewery of Boston (May 17); and Bucket Brewery of Pawtucket, RI (June 21). For reservations, please call 866.921.8247 or visit www.WeekapaugInnEvents.com for additional information.

BLOODY MARY... À LA CART!



SUNDAY BRUNCH IS AN APPEALING TRADITION AT THE INN, made memorable by the beautiful views and a tempting menu. With a staff culture dedicated to thinking of new ways to appeal to our guests, bartender Jennifer Hoxie has come up with a unique feature for brunch that you’ll see this spring and summer: the Bloody Mary Cart. Guests can “build their own” customized Mary, made fresh by the bartender. Diners can choose a liquor as the cocktail’s base; in addition to traditional vodka, they might try a lemon gin or tequila. Then, the mix; our cart features traditional, avocado, Clamato or extra hot. Finally, there is a practically unlimited assortment of garnishes, from fresh vegetables, to prawns, oysters or even bacon. Jennifer notes, “They can almost be a meal by themselves.” We hope you’ll enjoy one this season.



LIVING INN

CREATING A PERSONAL WEEKAPAUG TRADITION

DR. JOHN KIM AND HIS FAMILY made their first getaway to Weekapaug Inn in April 2014. Since then, they've stayed with us numerous times in the past three years. Returning guests have been a big part of Inn culture for more than a century, so we spoke to John recently to find out what cemented this strong connection.

WI: *John, how did you find us, and what made you come to the Inn?*

JK: I'd been to other Relais & Châteaux properties and noticed on their website that Weekapaug Inn was just two and a half hours away from Manhattan, where we live.

WI: *Tell us about your first visit.*

JK: We came with another couple and their young child, so the dads decided we'd give the moms some time to themselves, and they went downstairs for wine and cheese. A few minutes later, the moms came back and told us they read the calendar wrong; wine and cheese was scheduled for the next day. But before we had a chance to figure out an alternative, there was a knock on the door. To our surprise it was a couple of Weekapaug Inn staff, with wine and cheese for us in our suite! This was a level of attention I'd never experienced before, and we've stayed at some amazing resorts. It made an incredible first impression.

WI: *Tell us what keeps you coming back.*

JK: First is the staff, for the fact that service seems to be a big part of the Weekapaug Inn culture—the level of care and humanity really stands out. My wife is actually a very hospitable person, so much so that she finds it difficult to receive the hospitality of others. However, the staff at the Inn have created an environment where she can let her guard

down and receive what they offer. I value this so much; part of the reason we keep coming back is because the experience is so good for her soul!

If I were to give you three reasons, the staff—they're first. Then the grounds: I love just being outside on the lawn, or walking over to the beach. Lastly, the food. I gain several pounds every time, mostly because of breakfast and the incredible chocolate chip cookies.

WI: *How about favorite season?*

JK: We've been to the Inn in all seasons. My favorite is the summer for obvious reasons. All the activities on the water are available, from crabbing, which my son really loves, to kayaking and boating. We love to go out on the motorboat and hang out at various sand bars around the bay.

WI: *Can you share a special memory?*

JK: We came one year in late August, and there was a workshop to teach the children to make rockets. Captain Mark did a great job, and when it came time to launch them, the entire Inn was watching. The rockets went in the air, and a mass of adults/kids tracked the rockets down as they landed. The countdown was something to behold, it was as if everyone—no matter how old—was a kid again. That kind of childlike joy is unforgettable.



TAKE A TEST DRIVE



A STAY AT THE INN offers many perks, but we're always trying to add something new and fun to the mix. Since Weekapaug Inn is strategically located, with lots to do within a short drive, we've decided to play with that concept a bit. In conjunction with our

partnership with Relais & Châteaux, this summer our guests will again have the opportunity to take a short hop or a day trip with the Inn's own 2017 BMW 750i.

Our Innkeeper Simon Dewar, who's long been a fan of the prestigious

luxury auto maker, explains that our house car is a top of the line, full-size model, providing such features as self-massaging seats and blackout blinds for the rear seats, in addition to this driving machine's storied behind-the-wheel performance. By guest request, it will arrive and await him or her, gassed up and ready for an excursion, at our front entry.

"It's a great way to explore all that Rhode Island and Connecticut have to offer," notes Simon. "The car is available on a first-come, first-served basis and cannot be booked in advance, but make a mental note of this opportunity as you plan your stay at the Inn."

PIZZA PARTY AT THE BATHHOUSE

DURING BEACH SEASON, the Inn opens its most relaxed and casual dining venue at the Bathhouse. This gateway between the Inn and the ocean was designed as a stop-off point, where guests and members of the public can equip themselves before heading out over the dunes, or unwind afterward. With a beach-casual dress code, and comfortable seating beneath supersized umbrellas on the deck, it's a great way to enjoy a sunny Weekapaug day.

This season, Bathhouse diners and loungers have some new tastes in store on the menu. Hand-crafted pizzas, baked to order onsite, are now a feature menu attraction and a fresh juice bar has also been added. A staple of casual dining along the New England coast, our house-made, Weekapaug Inn pizza will be accompanied by a selection of salads and wraps, premium Dave's coffee (hot and iced) and beer, wine and hard



frozen lemonade (for our over-21 patrons). Our guests have hinted that pizza would be a great follow up to a morning at the beach, and we heard you; enjoy!

The Bathhouse is open for pastries, coffee and juice from 7 a.m. to 11:30 a.m. and then lunch and snack fare from 11:30 a.m. to 4:00 p.m. beginning Memorial Day Weekend.



PAST & PRESENT

UPSTAIRS AT THE INN

THE TOP FLOOR AT THE INN

offers lovely prospects from each of its rooms; in the summer, on the Pond side, one can see the ocean and, if the weather is balmy, open the windows and hear the sound of the waves as they break along the beach. But in the Inn’s earlier days, before it was restored, renovated and reopened in 2012, the fourth floor was configured for a different set of occupants.

Mark Bullinger, our Naturalist, worked at the Inn as one of the young staffers when it was owned by the Buffum family, and remembers life under the eaves.

“It was called the Bridge back then and it was where they put the kids and traveling companions. Sometimes the companions were nannies and other times they were helpers for the wealthy older women who came for a long stay. On the fourth floor, it was hot—no air

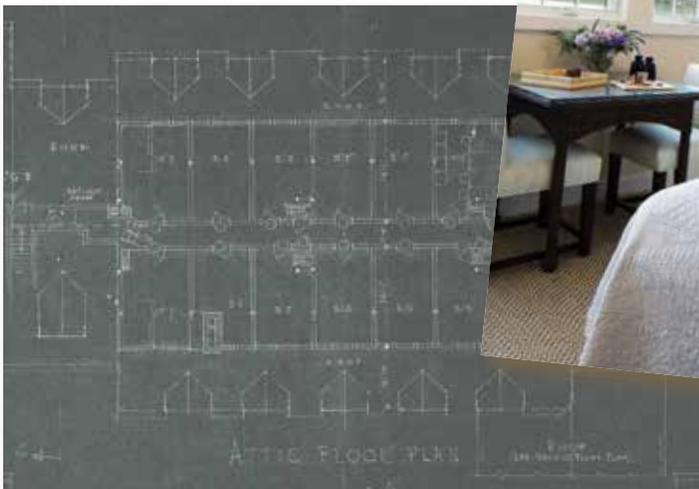
conditioning in those days—so full-fare guests enjoyed the lower floors, and the youngsters and help stayed in the small rooms up there that shared a lavatory. I have spoken with many adults who stayed on the Bridge in times past and they often relate how much fun they had up there sneaking cigarettes and kisses.”

Lauren DiStefano, who is now at Ocean House and was a restaurant manager at the “new” Inn, but also worked at the “old” Inn a few years after Mark, notes how the space evolved:

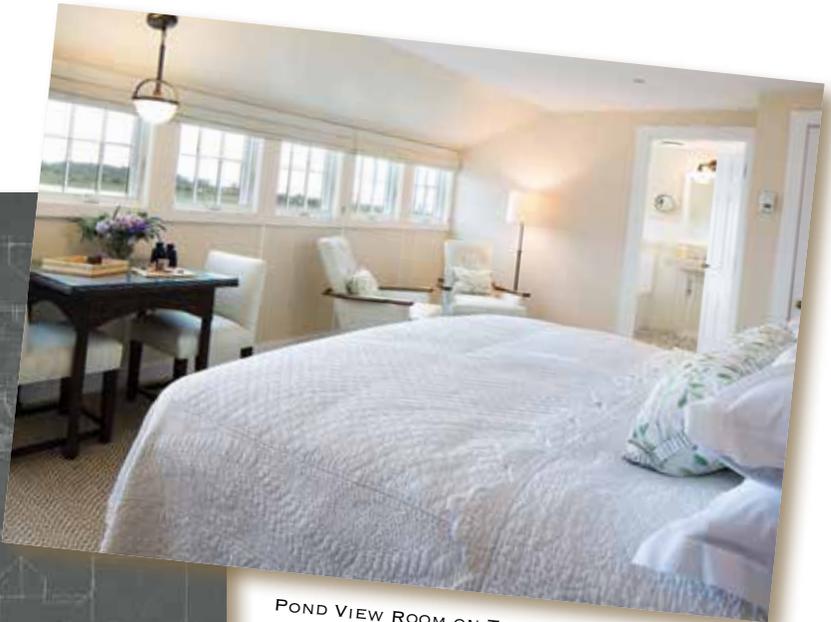
“By the time I was at the Inn, the fourth floor was strictly for staff and storage. Most of the stories that guests would enjoy are probably more appropriate for the memoir that I will write some day than for this publication! By the time it was strictly staff housing, it was a very communal place to live, with doors constantly being open and people coming and going as they pleased. Lots of late nights and early mornings.”

In his own memoir about the Inn’s first century, the late former owner, Robert Buffum, remembers how his sons stayed up in the Bridge for a number of summers and recounts an anecdote about one of the older guests, who enjoyed the fourth floor view and preferred a small room there to other rooms. His sons had to answer her cries for help and unlock the ladies’ restroom stalls one morning, after a mischievous minister’s son had crawled under the doors and locked them all from the inside!

Of course, things here have changed since then. Our fourth floor guest rooms are every bit as comfortable and luxurious as the accommodations on the Inn’s lower floors. Other things won’t change: while our staff may live off-property these days, they are trained and determined to meet, or even exceed, the level of service that we’ve been known for throughout our history.



ORIGINAL FOURTH FLOOR PLAN
AT WEEKAPAUG INN 1920S



POND VIEW ROOM ON TOP FLOOR
AT WEEKAPAUG INN 2017



CALENDAR OF EVENTS



APRIL 7: JUPITER VIEWING

7:30 to 9 p.m.; complimentary

APRIL 13: CHILDREN'S EASTER TEA IN THE SEAROOM

3:30 to 5:30 p.m.; \$42/ adult, \$25/ child ages 4-12, children 3 and under are free (plus tax & gratuity)

APRIL 16: EASTER IN THE RESTAURANT

6:30 p.m.; \$55/ adult, \$34/ child ages 4-12, children 3 and under are free (plus tax & gratuity)

APRIL 19: BREWMASTER'S SOCIAL SERIES WITH BERKSHIRE BREWING COMPANY

6:30 p.m.; \$75/ adult, \$55/ person ages 13-20, \$35/ child ages 4-12, children 3 and under are free (plus tax and gratuity)

APRIL 28-30: LANDSCAPE PHOTOGRAPHY WEEKEND

Single Occupancy: \$935; Double Occupancy: \$1,035 (plus tax). An additional \$200 tuition fee will be added to accommodate double occupancy reservations with both guests participating in the seminar.

MAY 14: MOTHER'S DAY IN THE RESTAURANT

12 to 6:30 p.m.; \$55/ adult, \$34/ child ages 4-12, children 3 and under are free (plus tax and gratuity)

MAY 17: BREWMASTER'S SOCIAL SERIES WITH HARPOON BREWERY

6:30 p.m.; \$75/ adult, \$55/ person ages 13-20, \$35/ child ages 4-12, children 3 and under are free (plus tax and gratuity)

MAY 20: TRUSTOM POND WALK

10 a.m. to 1 p.m.; \$20/ hotel guest, \$25/ non-hotel guest (plus tax)

MAY 28: KITE FLY-INN

1 to 3 p.m.; \$15/ person (plus tax)

JUNE 4: NAPATREE HIKE: OYSTERCATCHER VIEWING

9 a.m. to 12 p.m.; \$20/ hotel guest, \$25/ non-hotel guest (plus tax)

JUNE 9: HORSESHOE CRAB SPAWNING MOON

Slideshow: 5 to 5:45 p.m., Outing: 8:30 to 10 p.m.; \$20/ hotel guest, \$25/ non-hotel guest (plus tax)

JUNE 16: SATURN VIEWING

8:45 to 10 p.m.; complimentary

JUNE 21: BREWMASTER'S SOCIAL SERIES WITH BUCKET BREWERY

6:30 p.m.; \$75/ adult, \$55/ person ages 13-20, \$35/ child ages 4-12, children 3 and under are free (plus tax and gratuity)

JUNE 26: DUVAL TRAIL MOUNTAIN LAURELS HIKE

9 a.m. to 12 p.m.; \$20/ hotel guest, \$25/ non-hotel guest (plus tax)

JULY 1: INDEPENDENCE DAY CLAMBAKE

6:30 to 10 p.m.; \$105/ adult, \$50/ child ages 4-12, children 3 and under are free (plus tax and gratuity)

JULY 5, 12, 19, 26 & AUG 2, 9, 16, 23, 30: WEDNESDAY NIGHT MOVIES ON THE LAWN

8:30 p.m.; \$10/ person (excludes food and beverage)

JULY 6, 13, 20, 27 & AUGUST 3, 10, 17, 24, 31: THURSDAY NIGHT CLAMBAKES

Seatings from 5:30 to 8 p.m.; S'mores from 8:30 to 10 p.m.; \$85/ adult, \$40/ child ages 4-12, children 3 and under are free (plus tax and gratuity)

JULY 14: AMERICAN SONGBOOK: SOUNDS OF BURT BACHARACH ON THE POND

8 to 9:30 p.m.; \$45/ adult, \$20/ child ages 4-12, children 3 and under are free (plus tax and gratuity)

AUG 5: FIFTH ANNIVERSARY HOEDOWN

6:30 to 10 p.m.; \$115/ person (plus tax and gratuity). All guests must be 21+ to attend

AUG 7: FULL MOON PADDLE

7 to 9 p.m.; \$20/ hotel guest, \$40/ non-hotel guest (plus tax)

AUG 12: PERSEID METEOR SHOWER

8 to 10 p.m.; complimentary

AUG 21: SOLAR ECLIPSE VIEWING PARTY

2 to 3 p.m.; complimentary

AUG 26: AMERICAN SONGBOOK: FRANK SINATRA LOVE SONGS ON THE POND WITH MICHAEL DUTRA

8 to 9:30 p.m.; \$45/ person, \$20/ child ages 4-12, children 3 and under are free (plus tax and gratuity)

SEPT 16: BLOCK ISLAND ADVENTURE

9:30 a.m. to 6:30 p.m.; \$175/ hotel guest, \$215/ non-hotel guest (plus tax)

SEPT 20: BREWMASTER'S SOCIAL SERIES

6:30 p.m.; \$75/ adult, \$55/ person ages 13-20, \$35/ child ages 4-12, children 3 and under are free (plus tax and gratuity)

FOR MORE INFORMATION AND RESERVATIONS, VISIT WEEKAPAUIGINNEVENTS.COM OR CALL DESTINATION SERVICES AT 866.921.8247.





WEEKAPAUG INN

WEEKAPAUG, RHODE ISLAND

25 SPRAY ROCK ROAD, WESTERLY, RHODE ISLAND 02891



WEEKAPAUG INN

RAINY DAYS RETREAT PACKAGE

ESCAPE spring showers and discover the flavors of the season with this exclusive package designed to make the best of rainy days at Weekapaug Inn.

- Enjoy luxurious accommodations in a Cove View Superior or Cove View Deluxe Room
- 30-minute beverage class with Weekapaug Inn's Sommelier

- \$50 Resort credit to be used toward The Restaurant
- Two Weekapaug Inn logo umbrellas

Rates Starting at
 \$450 per night for
 Cove View Superior
 \$475 per night for
 Cove View Deluxe



Offer valid from
 April 2, 2017 through
 May 25, 2017

General Package Restrictions

Room rates based on double occupancy and vary by room type and time of reservation. Package excludes alcohol (unless otherwise noted), tax, gratuity, and resort fee. Sommelier experience based on availability and requires advance booking. Limit two people per package. Not applicable to groups or existing reservations. Resort Credit, if applicable, will be deducted from incidental charges upon checkout and cannot be applied toward the room rate. All reservations require a \$100 non-refundable deposit. All cancellations are subject to a \$100 administrative fee and cancellations must be received more than 7 days prior to arrival to avoid a penalty charge to your credit card equal to 50% of the full stay or 100% of a one night stay. Additional fees may apply. Excludes Holidays & Blackout dates apply.

PEOPLE ARE TALKING

Travel + Leisure World's Best Awards

#1 Best Hotel in Rhode Island

"Westerly's 31-room inn sits at the edge of a pond on a private peninsula. Expect marble bathrooms and understated wicker-and-wood furnishings. Join the on-site naturalist for daily beach walks and bike trips."

Condé Nast Traveler Readers' Choice Awards 2016

#12 Top Resort in New England

"A recently renovated legendary seaside inn on the National Register of Historic Places, the 27-room, four-suite Weekapaug Inn is a three-hour drive from New York and less than two from Boston—ideal for a quick weekend jaunt."