

INNSIGHTS

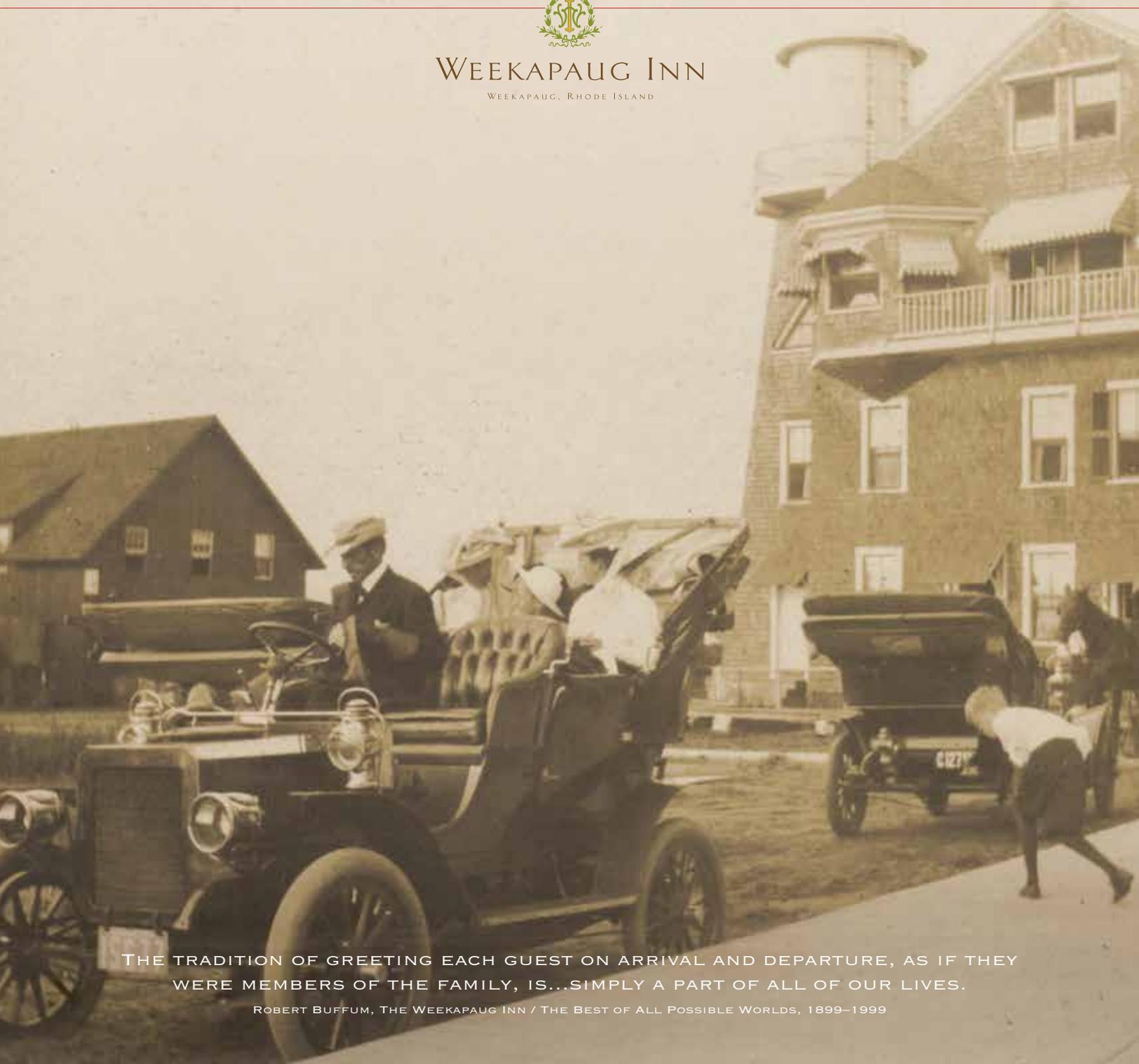
WEEKAPAUG INN NEWSLETTER

FALL / WINTER 2016-2017



WEEKAPAUG INN

WEEKAPAUG, RHODE ISLAND



THE TRADITION OF GREETING EACH GUEST ON ARRIVAL AND DEPARTURE, AS IF THEY WERE MEMBERS OF THE FAMILY, IS...SIMPLY A PART OF ALL OF OUR LIVES.

ROBERT BUFFUM, THE WEEKAPAUG INN / THE BEST OF ALL POSSIBLE WORLDS, 1899-1999



WELCOME

Is there anything better than the onset of fall in New England? Here at Weekapaug Inn, we once again look forward to welcoming our autumn guests. The cool air and colorful landscape lend themselves to the return of Sunday Brunch, offering inspired twists on traditional favorites. As fall transitions to winter we transform the Inn into the quintessential holiday escape. Gorgeous decorations and traditional activities make it an upcoming season not to be missed. Enjoy one of our signature cocktails or a glass of wine from our carefully procured list. Take time just for you or embark on a nature walk with Mark. Last, but not least, we would like to thank our guests, members and friends for your support in *Travel + Leisure's* World's Best Awards. Weekapaug Inn was named the No. 4 Best Resort in the Northeast, No. 10 Best Resort Hotel in the Continental US, and No. 27 Best Hotel in the World! We are truly honored by these designations and look forward to sharing our gratitude with a special package (see back cover) and welcoming guests, old and new, to the Inn for our favorite time on the Rhode Island shoreline.



A handwritten signature in red ink that reads "S Dewar".

SIMON DEWAR ≈ INNKEEPER

FACEBOOK AND INSTAGRAM FAVORITES



WWW.FACEBOOK.COM/WEEKAPAUGINN



[@WEEKAPAUGINN](https://WWW.INSTAGRAM.COM/W/WEEKAPAUGINN)



ON THE POND

CREATE THE PERFECT EVENT

**WEEKAPAUG IS A GREAT FIT
FOR SPECIAL EVENTS; HERE'S WHY**

Whether your group is planning a conference, board meeting, retreat, or just organizing a special celebration, the Weekapaug Inn's facilities and amenities are ideal for many different occasions. Stephanie Whitney-Nelson, the Inn's new manager of catering sales and events, has more than twelve years of experience coordinating food, wine, and events for several Rhode Island venues. So she brings this capability to work with clients in all planning areas, from booking space to the details of special menus and activities, custom-designed to clients' needs and specifications.

The fall, winter, and early spring are great times for group events; Stephanie notes that booking the whole property—31 rooms and suites, and the function spaces—provides great flexibility for private meetings and activities. “Once the summer crowds depart, there’s no traffic. And frankly, there’s plenty to do here, in all kinds of weather.”

“Beyond the comfort of our guest accommodations and public areas, our two large indoor function spaces—the Fenway Cottage and the SeaRoom—are both gorgeous, water view rooms, with outdoor terraces.” Depending on the time of year and the client’s program, recreational opportunities abound. Charter and fly-fishing, hikes, and bike rides can be guided by our resident Naturalist. Because the Inn is part of the Ocean House Management Collection of luxury properties, other hotels in the group can serve as host locations: for spa time at the OH! Spa; a cooking class at the Center for Wine & Culinary Arts; a white glove dining experience at our newest property, the Spicer Mansion in Mystic; or a traditional New England clambake and a film on our big screen, on the Lawn right here at the Inn. Day trips to nearby Stonington or local wineries can also be arranged.

“The possibilities for a perfectly curated program are practically endless,” says Stephanie. “It all depends on the client. And our location provides the opportunity for an unforgettable event in a spectacular setting.”



DID YOU KNOW?

For overnight or multi-day meetings and events, the Inn's 31 rooms and suites have a capacity of 31 if no rooms are shared; the four suites have two bedrooms with en-suite baths, so some groups can increase the guest roll to 35. For social groups traveling with spouses, friends, children etc., the maximum capacity is 88 people, meaning that each room is filled to maximum. These larger numbers accommodate guests for wedding buyouts and other typical social gatherings.

Both the SeaRoom and Fenway Cottage have banquet/reception capacities of 50 and 70 guests, respectively. Used as meeting rooms, they accommodate 70 attendees in theater-style seating. Up to 360 guests can gather on our lawn for a reception. To book your event or for more information, contact Stephanie Whitney-Nelson at 401.622.2337.



INN NATURE & RECREATION

RECREATION PREVIEW



PHOSPHORESCENT JELLY AND PLANKTON PADDLE: SATURDAY, SEPTEMBER 3

Take a night paddle on the calm water to see the ghostly green glow in the circles where paddle meets water. 8 to 9:30 p.m.*

HARVEST MOON PADDLE: SATURDAY, SEPTEMBER 16

As the moon reaches its peak, toast to this magical spectacle with a glass of sparkling wine. 6 to 8:15 p.m.; *Guests under 21 will receive ginger ale for the toast.**

SUPER MOON PADDLE: SATURDAY, OCTOBER 15

The moon is particularly close to earth and appears extra big and bright, perfect to view from the water. 5:30 to 7:30 p.m.*

**All paddles are \$20/ hotel guest, \$40/ non-overnight guest (plus tax).*

BLOCK ISLAND ADVENTURE: SATURDAY, SEPTEMBER 10

Fifteen miles as the seagull flies, Block Island is relatively easy to get to by ferry. But once you get to the island, what's the best way to get around? What are the best places to see? Tour the island with Mark as your guide—take in great scenery, visit lighthouses and explore high bluffs and hidden beaches. Enjoy a little beach time and shop in the historic Old Harbor district. 9:30 a.m. to 6:30 p.m.; \$175/ hotel guest, \$215/ non-hotel guest (plus tax). *Includes transportation and a boxed lunch.*

NOTES FROM THE NATURALIST

Fall and early winter in Weekapaug is a time of migration, with birds of summer heading out and wintertime residents returning. Many of the birds are diving waterfowl that nest well north of us, where they swim on lakes and rivers that freeze solid this time of year. Our wintery shore, and the saltwater ponds and marshes, offer the open water they need to survive. For them, coastal Rhode Island is the southern end of their range.

One visitor that is plentiful, much to the surprise of most guests, is the common loon—a bird most often associated with the lakes of Maine and New Hampshire. The northern states are certainly their nesting range, but again, those lakes all freeze and so the loon head for the open waters of our area.

Diving ducks make up a broad category that I love watching. Throughout the fall and winter, we spot a range of interesting ducks including Buffleheads, Hooded & Red-breasted Mergansers, Eiders, Scaups, Golden Eyes, Long-tailed Ducks, Scoters and more. All of these species are impressive in their plumage and satisfying to observe.

Weekapaug is great throughout the year, and late fall and winter hold natural charms that many people never experience. Come along this winter on a birding outing and we will have fun. If winter hiking isn't your thing I run birding van tours; and if you'd rather not leave the Inn and its crackling wood fires, you can routinely spot nifty birds, and even winter seals, right from our lobby using the spotting scope we leave setup in the window.

—MARK BULLINGER

HISTORIC TOUR OF NEWPORT: FRIDAY, OCTOBER 14

Explore our stunning seaside neighbor and some of the iconic sites found there. Take a behind-the-scenes tour of Fort Adams, the oldest military installation in the United States, and Rosecliff, a Gilded Age mansion immortalized in the 1974 film version of "The Great Gatsby." Along the way, enjoy picturesque views along Ocean Drive and a stop in the wharf area of downtown Newport. 10 a.m. to 5 p.m.; \$120/ hotel guest, \$140/ non-hotel guest (plus tax). *Includes transportation and a boxed lunch.*

TRUSTOM POND BIRD WALK: SATURDAY, NOVEMBER 19

Follow along as Mark leads you through Trustom Pond National Wildlife Refuge and helps identify some of the feathered creatures that call Rhode Island home. The stunning property features well-maintained trails that meander through native grasslands, upland forest 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.; \$20/ hotel guest, \$25/ non-hotel guest (plus tax).



THE QUIET SEASON

THE BOATS ARE STORED, THE BEACH IS EMPTY OF UMBRELLAS, AND WEEKAPAUG RETAINS ITS SINGULAR MAGIC

Summer may be peak season on the New England coast, but this peaceful corner of Rhode Island will also reveal its charms to those who travel here in the fall and winter months. As the weather cools, the sun's light softens as its arc traverses the sky at a lower angle; the grasses along the dunes and the pond turn golden, and the trees are colored with a palette heavy with reds and oranges. Our local wildlife also makes a transition, as the summer songbirds and waterfowl head south, and winter ducks start to appear on the pond, or bob along on the ocean surf. Want to take a tour of our natural wonders? Our Naturalist can arrange it. When it snows, you can even self-propel along the beach with one of our pairs of cross-country skis [see page 7].

Our guests venturing out from the comfort of their rooms will discover the warming fires lit in one or more of our four fireplaces. Cozy seating beckons, for admiring the splendid views, curling up with a book and a glass of wine, or challenging one of our Stave puzzles or a board game. In the Inn kitchen, warming soups and heartier meals—as always, made with the freshest, most local ingredients—find their way to the menu. And in between meal times, our always-stocked pantry is there for guests to grab a snack or a beverage.

Travelers in the know have discovered the wonderland that is the Inn in winter, as a recent article in *Jettsetter.com* chose Weekapaug Inn as one of its top places to hibernate when cold winds blow. They call a trip here in the quiet season “a splurge-worthy stay.” We hope you’ll agree.



LAND, SEA & SKY



SUNDAY BRUNCH RETURNS

Sunday Brunch returns to the Inn on September 11! Served alongside sweeping views of Quonochontaug Pond, Sunday Brunch features three courses of freshly prepared, locally inspired fare. Enjoy a selection of family style bites to share, an a la carte main course featuring classic favorites, and petit sweets and delectable treats for the table. Mimosas from the champagne cart enhance the experience.

Sundays, 8 a.m. to 2:30 p.m.; \$46/ adult, \$24/ child ages 4 to 12, children under 4 are complimentary (includes coffee, tea and freshly squeezed juice)



FROM THE KITCHEN:

PUMPKIN BUTTER FILLED DOUGHNUTS

Yield: About 65 pieces (the recipe may be halved)

If you've got a deep fryer, these will make a tasty treat for cool October days.

DOUGHNUTS

2 cups strong (bread) flour
 1/3 cup caster
 (very fine granulated) sugar
 2 1/2 teaspoons salt
 2 packets fresh yeast
 4 eggs
 Zest of 1/2 lemon
 5 ounces water
 1/2 cup butter
 Oil and deep fryer for cooking
 Sugar for dusting

PUMPKIN BUTTER

5 1/2 pounds cheese pumpkin
 1/4 can condensed milk
 3 tablespoons double cream
 (heavy/whipped cream)
 2 teaspoons ginger, ground
 2 teaspoons cinnamon, ground
 1 teaspoon salt
 3 tablespoons pumpkin oil

METHOD OF PREPARATION

For the Doughnuts

1. Place all the ingredients except the butter and oil in the bowl of a mixer fitted with a beater. Mix on medium speed for 6 minutes, then scrape down the sides of the bowl. Mix on medium speed again, adding the butter 1/8 of a quarter pound stick at a time, until all is incorporated. Keep mixing for 6 to 8 minutes, until the dough has come away from the bowl and looks smooth and glossy.

2. Place the dough in a large bowl, sprinkle the surface with flour and cover the bowl with a towel. Leave to rise for 2 1/2 hours, until doubled in size, then knock back. Cover the bowl with cling wrap and place in refrigerator overnight.

3. Cut the dough into tablespoon size pieces, and roll into smooth balls. Place them on floured baking sheets, and cover for about 2 hours until they double in size.

4. Fry the donuts in the fryer until golden brown, about 2 minutes on each side at 350° F (the oil should be deep enough so that the dough pieces can be submerged).

For the Pumpkin Butter

1. Roast pumpkin in oven at 350° F for 45 minutes to 1 hour. When soft, remove from oven and scoop out flesh.

2. Heat a pot, add oil, then add pumpkin flesh; cook until water evaporates. Add spices and cook until fragrant.

3. Then add the cream and reduce; finish with condensed milk and salt to taste.

4. Place on a tray and chill in refrigerator overnight. Once set, scoop pumpkin butter into a pastry bag and pipe into the center of the doughnuts.

Bon Appetit!



FRESH AND LOCAL: HILLANDALE FARM



JUST A SEVEN-MINUTE RIDE FROM THE INN, Max Hence and his wife, Ulrike, produce fresh food on land that has been in Max’s family for 115 years. A dairy until 1956, Max and Ulrike began building their organic growing operation, which they named Hillandale Farm Organic Growers, in 1995. Practitioners of sustainable agriculture, most of the Hences’ 50 acres are woodland, from which fuel wood is harvested to run the central boiler that heats the farm’s greenhouses; a solar array on the property produces electricity for the farm. Our chefs will feature the farm’s winter squash and pumpkins on

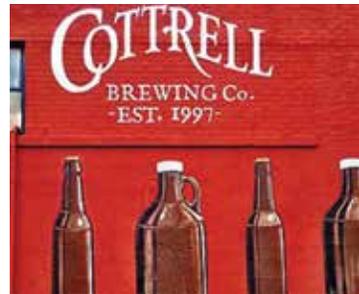
the Inn’s fall and winter menus; other produce in the cooler months includes broccoli, kale, spinach and collard greens.

This certified organic farm operates as a food hub, which acts as a coop for surrounding producers; the fall and winter harvest includes micro greens, turnips, parsnips, garlic scapes, onions, beef, pork, poultry, eggs, lamb and more. Among Hillandale and food hub patrons are twenty restaurants (including the Inn), three specialty markets, and private customers.

The farm also serves as a base for the Ayers Foundation, a recognized non-profit organization (501(c) 3) that takes as its mission the promotion, practice and teaching of sustainable agriculture, holistic nutrition, and healthy living. Together as a joint venture, Hillandale Farm and the foundation function as a working educational farm. Currently, in addition to providing hands-on experience with sustainable farming practice and products for young people, the foundation is raising funds to build a Learning Center (wood fired organic grain bakery, farm kitchen, and classroom). For information about the farm and foundation, visit the website: www.ayers-foundation.org

DELICIOUS DINNER NEWS

AS AUTUMN ARRIVES, the Inn revives a culinary event that tastefully harmonizes with cooler weather. For guests and local fans of the Inn, September 21 marks the fall restart of our **Brewmaster’s Social Series**. This three-course dinner, held on the third Wednesday of September, October, and November in 2016, features a different local source each month, with an expert pairing of brew and food for each course determined by the brewer’s rep, who will join us to answer questions and be a part of the convivial atmosphere. Dinners are served family style, and fun is guaranteed for all. Upcoming brewers: Overshores Brewing Co., East Haven, CT; Cottrell Brewing Co. of Pawcatuck, CT; and Beer’d Brewing Co. of Stonington, CT. Micro- and boutique breweries are the state of the art these days, so this series will continue next year and beyond. See the list of events on the last page for times and prices.



LIVING INN

WINTER WONDERLAND

HERE ARE TWO MORE WAYS TO EXPLORE
THE NATURAL TERRAIN AROUND WEEKAPAUG

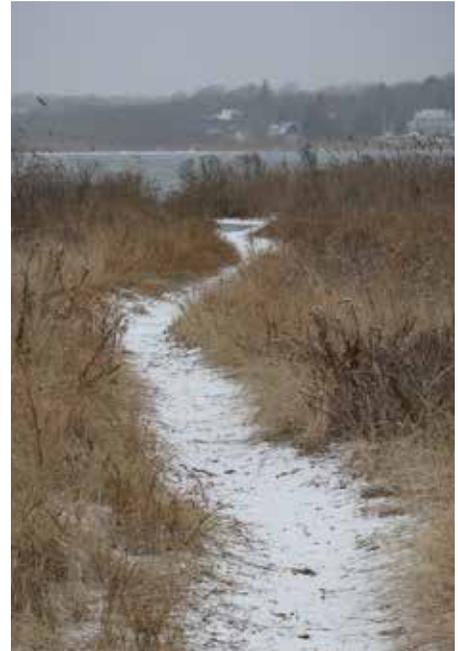
WINTERS ALONG THE RHODE ISLAND COAST ARE VARIED:

some icy, some snowy, some mild. Most are a combination of these three conditions, but our guests might not realize that, when it snows, cross-country skis are a fun way to traverse our beautiful beach.

A couple of years ago, when winter was intense and the snow was flying regularly and abundantly, the Inn added cross-country skis to our inventory of recreational equipment. We now have five pairs of skis, plus a variety of boot sizes, so that when Weekapaug is snow-covered, guests can borrow the equipment and propel themselves across our beach, along the snowdrifts that settle above the high-tide mark. Our Naturalist, who knows the terrain better than anyone at the Inn, reports that the experience of beach skiing is a unique and memorable one. (Meanwhile, the lower beach is snow-free, so it's possible to walk there in sneakers—and warm socks—when the tide is out).

Another sport we've been hearing about is snowshoeing, and while we don't offer snowshoes on loan (it's best to have a pair that's suited to your own footwear, weight and comfort), the comparatively level nature of our beach and trails make them great places for this activity—an easy and inexpensive sport for beginners, including children. Snowshoes pose little risk of injury and provide a great way to exert energy in the winter months. Our beach and the comparatively level terrain around Weekapaug make snowshoeing an easy way to explore this beautiful area.

For more information on snowshoes, Snowshoe Magazine offers some great advice for beginners: <http://www.snowshoemag.com/first-timers>. And we at the Inn will be happy to point the way toward some great snowshoe hikes this winter.



A WEEKAPAUG HOLIDAY

OUR TRADITION OF CELEBRATION BY THE SEA CONTINUES



IN ADDITION TO THE TWINKLING LIGHTS of our outdoor trees, our well-decked halls, and the warm glow of the logs crackling in our fireplaces, Weekapaug Inn has a calendar of events to make your holiday season festive and memorable.

The fun begins with Thanksgiving Day dinner, served family style with all the trimmings. It has become a tradition

for Inn guests, and parties from the surrounding Weekapaug community, to enjoy a memorable meal in The Restaurant. It is also a carefree way to celebrate this traditional day of feasting and gratitude, surrounded by our remarkable seaside setting.

Nature lovers know that the winter brings its own beauty to our pond and beach. On December 3, dress warmly, bring your binoculars and take a birding trip with our Naturalist Mark Bullinger to Sachuest Point, a National Wildlife Refuge near Newport. It's a great place to see winter visitors such as the Harlequin Duck, and perhaps a Snowy Owl. The trip will be a treat for anyone who loves the outdoors at this special time of year.

As the end-of-year festivities approach, our annual Holiday Center-piece Workshop on December 17 will

give participants the opportunity to create something beautiful for their holiday tables during this two-hour, hands-on activity.

Three more special events mark the Inn calendar for those who fancy great food and wine. The Feast of the Fishes has become a popular way to gather on December 24 in The Restaurant; our chefs search out the best in seafood to celebrate the night before Christmas with this traditional Italian meal. Then, on the 25th, guests can enjoy a lavish Christmas Day dinner. Revelers should book early so that they can dance to live music and enjoy a magnificent dinner to ring out 2016 at our New Year's Eve celebration.

See back cover for pricing information. Call 401.637.7000 for reservations or book online at www.WeekapaugInn.com.



PAST & PRESENT

THE MORE THINGS CHANGE...

WHILE SOME THINGS HAVE CHANGED about the Weekapaug Inn—for starters, unlike the “old” Inn, it is open year-round—some of the flavor of a traditional New England getaway remains. In last year’s Fall/Winter InnSights, we talked with Restaurant Manager Lauren Di Stefano, whose employment history spans both incarnations. This time, we spoke to Lauren about the ways in which the “new” Inn incorporates some of the best qualities of “old” Weekapaug hospitality, albeit in a completely refreshed, twenty-first century package.

Doing a little research with the help of third innkeeper Robert Buffum’s memoir about the Inn’s first hundred years, *The Weekapaug Inn: The Best of All Possible Worlds*, we discover that as far back as 1900—a hundred years before Lauren started at the “old” Inn as a babysitter—menus were assembled from the produce of the local farms and fisheries. Back then, farm-to-table

menus were the norm, because the country was largely rural and there was no refrigerated transportation for perishable goods. Today, when food from anywhere can be on your table tonight, fresh and local produce is sought-after for its just-picked flavor and healthful qualities. And it’s still a major draw on Inn menus.

Thursday night outdoor clambakes were a summer staple of the Buffum-run Inn, and the tradition continues on the lawn today. Says Lauren, “A favorite lunch was a tomato-and-mozzarella sandwich, with fresh basil leaves.” Its twenty-first century counterpart, Heirloom Tomato and Buratta, is on the Garden Room menu in season.

Of course, the old Inn had some attributes that remain in its past. “There were two dining rooms, one for children, and the other for adults,” says Lauren. “The breakfast and dinner menus changed daily, and lunch was always a buffet, or picnic baskets for guests who would be out

sailing or at the beach all day. The Inn did not serve alcohol; we kept the guests’ own wine and spirits in a locked cabinet in the Pond Room (now, roughly, where the SeaRoom is located). And, while chocolate chip cookies, available for the taking in the guest pantry, are a current sweet favorite, Lauren remembers that Inn guests of an earlier era had something of a passion for Jell-O. She recalls that reeling off the choices of appetizers, entrees and desserts was also a bit more challenging.

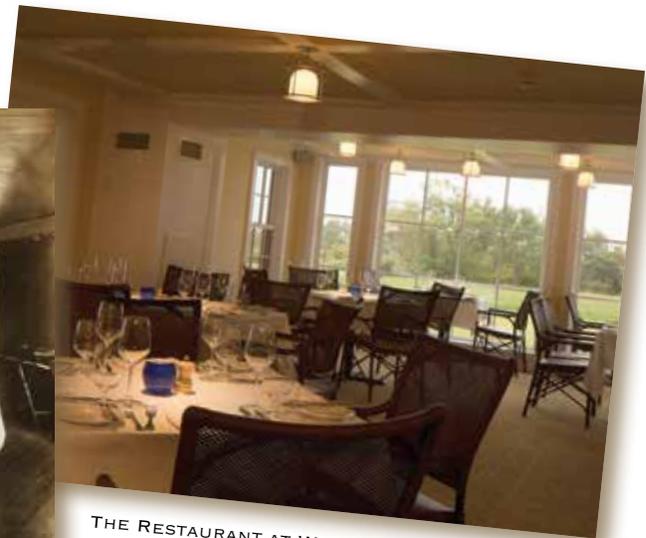
“Because we didn’t have computers for foodservice at the Inn, we had to memorize the handwritten breakfast and dinner menus daily,” says Lauren, who in her early tenure moved up from babysitter to wait staff after a season.

But one feature has never changed.

“It’s always been part of our training to learn and address our guests by their names, from the first welcome to the last goodbye,” says Lauren. “It’s one of those things that makes this a special place.”



THE RESTAURANT AT WEEKAPAUG INN 1920S



THE RESTAURANT AT WEEKAPAUG INN 2016



CALENDAR OF EVENTS

SEPT 3: PHOSPHORESCENT JELLY AND PLANKTON PADDLE

In late summer, ctenophores (small, clear, non-stinging jellyfish that glow like fireflies) can populate our waters by the millions. It is great fun to take a night paddle on our calm pond and see their ghostly green glow in the circles where paddle meets water. 8 to 9:30 p.m.; \$20/ hotel guest, \$40/ non-hotel guest (plus tax)

SEPT 10: BLOCK ISLAND ADVENTURE

Join us for an expedition to enchanting Block Island, box lunch in hand, taking in the majestic scenery, lighthouses, bluffs and hidden beaches the island has to offer. 9:30 a.m. to 6:30 p.m.; \$175/ hotel guest, \$215/ non-hotel guest (plus tax)

SEPT 16: HARVEST MOON PADDLE

Enjoy an evening of paddling beneath the Harvest Moon to a deserted stretch of beach on Quonochontaug Pond for a fantastic nighttime view. 6 to 8:15 p.m.; \$20/ hotel guest, \$40/ non-hotel guest (plus tax)

SEPT 21: BREWMASTER'S SOCIAL SERIES WITH OVERSHORES BREWING COMPANY

We invite Overshores Brewing Company of East Haven, CT to join us for a casual three-course, family-style meal, with each course paired with the brewer's choice of beer. 6:30 p.m.; \$75/ adult, \$55/ child ages 4 to 12, children 3 and under free (plus tax & gratuity)

OCT 14: HISTORIC TOUR OF NEWPORT

Explore our stunning seaside neighbor and some of its most iconic sites. 10 a.m. to 5 p.m.; \$120/ hotel guest, \$140/ non-hotel guest (plus tax)

OCT 15: SUPER MOON PADDLE

Our Naturalist leads a nighttime paddle on this special occasion, when the moon is particularly close to earth and appears extra big and bright. 5:30 to 7:30 p.m.; \$20/ hotel guest, \$40/ non-hotel guest (plus tax)

OCT 19: BREWMASTER'S SOCIAL SERIES WITH COTTRELL BREWING COMPANY

Cottrell Brewing Company of Pawcatuck, CT joins us for a casual three-course, family-style meal, with each course paired with the brewer's choice of beer. 6:30 p.m.; \$75/ adult, \$55/ child ages 4 to 12, children 3 and under free (plus tax & gratuity)

NOV 16: BREWMASTER'S SOCIAL SERIES WITH BEER'D BREWING COMPANY

We invite Beer'd Brewing Company of Stonington, CT to join us for a casual three-course, family-style meal, with each course paired with the brewer's choice of beer. 6:30 p.m.; \$75/ adult, \$55/ child ages 4 to 12, children 3 and under free (plus tax & gratuity)

NOV 19: TRUSTOM POND REFUGE BIRDING WALK

Follow along as the Naturalist leads you through Trustom Pond National Wildlife Refuge and helps you identify some of the feathered creatures that call Rhode Island home. 10 a.m. to 1 p.m.; \$20/ hotel guest, \$25/ non-hotel guest (plus tax)

NOV 24: THANKSGIVING DAY FAMILY-STYLE DINNER IN THE RESTAURANT

Take pleasure in a feast created by the Weekapaug Inn culinary team and indulge in a mix of traditional favorites and creative interpretations. Seatings from 11:30 a.m. to 5:30 p.m.; \$74/ adult, \$37/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity)

DEC 3: BIRDING TRIP TO SACHUEST POINT

Search for ducks, owls and a bevy of other birds and seals during this excursion with the Naturalist. 1 to 5:30 p.m.; \$60/ hotel guest, \$75/ non-hotel guest (plus tax)

DEC 17: HOLIDAY CENTERPIECE WORKSHOP

Create a beautiful table centerpiece using seasonal greens to adorn your holiday table in this two-hour workshop. All materials will be provided. 10 a.m. to noon; \$65/ person ages 16+ (plus tax)

DEC 24: FEAST OF THE FISHES CHRISTMAS EVE DINNER IN THE RESTAURANT

A tradition of Italian-American families throughout the area, the Feast of the Fishes is a Christmas Eve custom at the Inn. Seatings from 5 to 8 p.m.; \$68/ adult, \$34/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity)

DEC 25: CHRISTMAS DINNER IN THE RESTAURANT

Christmas is finally here! Celebrate with a lavishly delectable dinner in The Restaurant. Seatings from 4:30 to 8 p.m.; \$75/ adult, \$35/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity)

DEC 31: NEW YEAR'S EVE DINNER AND CELEBRATION AT THE INN

Eat, drink and dance the year away before the resolutions set in! The festive spirit of New Year's Eve is unmistakable, and our five-course tasting menu is not to be missed! 6:30 p.m. to 12:30 a.m.; \$125/ person (plus tax and gratuity)

JAN 1: NEW YEAR'S DAY BRUNCH IN THE RESTAURANT

Toast to health, happiness and the year ahead. Start the New Year at the Inn with a gorgeous brunch display, expertly crafted by our talented culinary team. 8 a.m. to 2:30 p.m.; \$52/ adult, \$24/ child ages 4 to 12, children 3 and under are free (plus tax and gratuity)

FEB 14: VALENTINE'S DAY DINNER IN THE RESTAURANT

Let the Weekapaug Inn team do the work so that all you have to worry about is showing your loved one how much they mean to you on this very special day. Seatings from 5:30 to 9 p.m.; \$80/ person (plus tax); optional wine pairing for additional \$50/ person





WEEKAPAUG INN

WEEKAPAUG, RHODE ISLAND

25 SPRAY ROCK ROAD, WESTERLY, RHODE ISLAND 02891



WEEKAPAUG INN

FALL GRATITUDE GETAWAY

CELEBRATE OUR recent *Travel + Leisure* World's Best Awards recognition and enjoy the stunning sights and sounds of autumn in Weekapaug.

- Enjoy luxurious accommodations in a Cove View Superior or Cove View Deluxe Room
- Private 30-minute boat, van or walking outing with the Naturalist

- Bottle of sparkling wine upon arrival
- \$50 Resort Credit

Rates Starting at
\$580 for September
\$535 for October
\$400 for November



Offer valid from
September 7, 2106 through
November 23, 2016 (Sun–Thurs)

General Package Restrictions

Package is available Sunday through Thursday and excludes alcohol (unless otherwise noted), tax, gratuity, and resort fee. Naturalist 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.

PEOPLE ARE TALKING

Travel + Leisure World's Best Awards
#4 Best Resort in the Northeast, #10 Best Resort Hotel
in the Continental US, #27 Best Hotel in the World

“Westerly’s Weekapaug Inn sits on the edge of quaint Quonochontaug Pond, and looks less like a hotel and more like a grand 19th-century estate. ‘Truly a remarkable treat along the New England coast,’ as one survey-taker put it.”