



Leisure amenities include a 175-slip marina for boating, fishing and diving.

OCEAN REEF

In Keeping with the Times

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A hot day slowly declines towards evening. The hectic hustle and bustle in streets and houses dies down in unison with the fading light. The shadows on the roads of the Ocean Reef Club resort deepen and lengthen, as the whole area is gradually enveloped by the veil of darkness. It is the time of night when streetlights sparkle in the dusk like little stars.

It will be a starlit night, under whose blanket the white yachts anchored in the Ocean Reef harbour will rest on the tides of the Atlantic Ocean. On a night like this, more than two thousand stars are visible to the naked eye. Those tiny points of light are like clocks, measuring the passage of time over a span of billions of years. Looking up at the distant stars and galaxies, we look back in time, because light takes thousands of years to journey down from them to Earth. The time scale of the cosmos is so vast that it is almost impossible to fathom. There are few places on Earth where we can begin to encounter time, the past and future together, and live it fully. The Ocean Reef Club at Key Largo, a place for those born under a lucky star, is one of them.



Time is a human construct and the way in which we experience it is subjective. An evening walk on the timeless oceanside streets of Ocean Reef inevitably makes you think about the nature of time. The light from even our closest stars takes aeons to reach the Earth, but when we look up to the night sky, we have an immediate experience of it. Time is as familiar and natural to us as the air we breathe. But contrary to air, we cannot observe time. It passes, but we cannot say what exactly it is that goes by. All we know is that past time cannot be retrieved.

At Ocean Reef one comes across a new temporal concept: QTL or quality time left. The entire Ocean Reef philosophy is based around this abbreviation and the challenge it entails. Every minute and hour is an opportunity for each of us; an opportunity to experience and enjoy life, an opportunity to turn every moment into quality time – regardless of our physical age. This is the purpose for which Ocean Reef was created six decades ago.

As we know, the future will always be different from the past. What was then a small-scale holiday oasis has turned into an everyday paradise that responds to today's challenges by coming up with new ones.

Quality over Duration of Life

Every civilization and every place around the world has a creation story that explains where we came from, how we came to be here and what will happen next. In the 1940s, a successful Minneapolis entrepreneur named Morris Baker discovered a slice of paradise in the Florida Keys and developed it into a fishing camp to enjoy with his closest friends and family. He named the slice Ocean Reef.



Today, the authentic lifestyle that Baker created is apparent to all who come to experience it.

Situated on the Atlantic Ocean, the Ocean Reef Club is a private, member-owned community that offers its residents and guests a "unique way of life", which is embodied in amenities, service and privacy that presidents, heads of state, industry leaders and celebrities have enjoyed for more than sixty years.

Through the years, the growth of Ocean Reef and its facilities has been guided by the interests and expertise of its members. The

main goal has been to preserve the club's rich traditions and gracious lifestyle for future generations. "The values of the club centre on family, and our strength comes from providing activities, events and traditional experiences that focus on generational interaction. Many of today's members are here because they first visited the club with their grandparents. Authentic in spirit and surrounded by nature on both land and sea, our location, weather and amenities make for a unique way of life for all our members," explains the club's President, Paul Astbury.

Words into Actions

The paradox of our experience of time is positively apparent at Ocean Reef. Time passes quickly but also very slowly. Things are always happening, and then time seems to pass swiftly, punctuated by the many events that take place. When nothing is happening, time seems to crawl. However, looking back later on one's days at Ocean Reef, these experiences of time are turned upside down: the eventful days that went by quickly are remembered as long periods that were filled with many happenings, whereas the leisurely days that felt longer then are only small specks in the memory.

The Ocean Reef Club invites its members and guests, young and old, to spend their time actively at the resort. Leisure amenities include





The Ocean Reef Club has been described by the United States Secret Service as one of the most secure communities in the country. Because the Club has hosted Presidents, Vice Presidents, heads of state and members of Congress, stringent security is second nature.



The primary mode of transportation at the Ocean Reef Club is the electric road cart, and there are more than 3000 cruising the Club's roads. A fleet is available for rent and members often personalise their own carts in interesting ways.

a 175-slip marina for boating, fishing and diving; two 18-hole championship golf courses; world-class tennis and lawn sports; jogging and cycling paths; a cooking school; a nature centre; an art league and a cultural centre; a range of children's activities and events, and much more.

As the club is surrounded on three sides by water, located adjacent to the only living coral reef in American waters and surrounded by exceptional fishing opportunities, Ocean Reef naturally offers a wide variety of water sports. "Whether scuba diving to take pictures on an underwater wreck or snorkelling in the shallow aqua waters to catch a lobster, it all begins moments away from our marina. The fishing is best divided into three main areas: the shallow flats where some of the largest bonefish are found along with permit, redfish and tarpon; the inshore and offshore reef where snapper and grouper are the desired catch; and the offshore waters of the Gulf Stream, often starting at only five miles from our shore, where mahi-mahi, tuna, sailfish and the occasional marlin roam. You can select whether you

want to catch them on traditional tackle or challenge yourself further by making the catch of the day on fly. For that purpose we are also an Orvis-endorsed location with an on-site Orvis retail store," explains Betsy Brown.

Ararity in the Florida Keys, the Ocean Reef Club offers not one but two 18-hole courses. "With significant recent investments into the golf experience at the club, Ocean Reef offers two very distinct golf courses, each of which challenges players in its own way. Our Hammock course is built inside a wildlife sanctuary. That means that each hole offers the beauty of surrounding nature while requiring accurate shot placement. The Dolphin course is closer to a links style with more open fairways and greater potential to be forgiving of errant shots. Coupled with a teaching programme, a practice area and the latest apparel and accessories in our award-winning pro shop, our golf experience is unforgettable."

"With our Men's and Ladies' Golf Associations, myriad tournaments, invitationals and weekly playing




groups, we are – among other things – a golf community. So much so that the major mode of transportation around the 2500-acre resort is the golf cart. We even have a third golf course that is private within the club for those who desire an even more exclusive golf experience," says Scott Kirkwood, golf pro at Ocean Reef.

Your Body is a Temple

The programme at the Ocean Reef Fitness Center was clearly planned with time and careful consideration. Your body is a temple, and that philosophy is embraced here with a large number of special courses, fitness classes and lifestyle workshops that assist you in developing towards a fitter and healthier body and soul – whatever your entry level.



Reminiscent of an old-fashioned town centre, the Ocean Reef Club Fishing Village offers everything from marine products to the club's exclusive logo items, plus electronics, jewellery, clothing, shoes, home décor, art, books, flowers and more.



"The Ocean Reef of today exceeds even the collective vision of those involved in the member purchase twenty years ago. It is a unique and irreproducible combination of the natural beauty of mangrove islands and live coral reefs, the activities of boating, diving, fishing, golf, tennis, and croquet, plus art and cultural facilities, all topped off with our own world-class medical clinic. But what makes Ocean Reef really special is our national cross-section of warm, friendly people.

I feel very lucky to live here and can't imagine living anywhere else."

Tom Davidson, Chairman of the Medical Center and member of the executive board of the Ocean Reef Community Foundation



The point is to challenge only yourself, and this is made easy for members with services that meld together seamlessly. The fitness centre works in concert with the Ocean Reef Medical Center's wellness programme, and, having had personal fitness evaluations and healthy living programmes made, members can rely on the expertise of the centres' instructors, who guide them towards genuine results on the path to a healthier lifestyle.

In addition to a fully equipped gym, there are classes ranging from Zumba, dance, spin and water aerobics to yoga, tai chi, Pilates, karate and self-defence. The fitness centre also has a McKenzie Method practitioner who assists members with ailing joints and pain, and an aquatic specialist for pool-based therapy.

In line with the philosophy of comprehensive well-being, there are also shorter workshops on topics such as meditation, breathwork, tai chi, journaling and other inspiring, life-changing techniques.

The hair salon and beauty spa, located in the same building as the fitness centre, are naturally a meaningful part of well-being.

Having the fitness and beauty centres under the same roof is a nod to the idea of overall health and well-being.



Oasis of Feasts

All the fitness and energy-consuming activities must be complemented by nutrition, and not just of the spiritual kind. The answer is found in the Ocean Reef Club Cultural Center, which provides an impressive array of entertainment and educational events, musical performances, live theatre and lectures, as well as first-run movies in the 300-seat theatre.

The club's restaurant selection is astonishing in its abundance. Fourteen restaurants offer amazingly diverse options, ranging from five-star fine dining to simpler sushi. After all, the club's members are seasoned world travellers who are

used to enjoying the delicacies and services of some of the globe's top restaurants. Why would they settle for less at their own club, which itself ranks among the world's elite?

The restaurants form the pillars of life at Ocean Reef, being the places where the active and social member base gathers together with friends, family and business partners to enjoy good food and great drinks, either as a part of daily activities or in conjunction with various events. There is something for everyone at the Ocean Reef Club, from fresh seafood and sushi to succulent steaks, Asian stir-fries and classic wood-fired pizzas. For the most passionate foodies there are dozens of cookery courses led by food writers, celebrity chefs and Ocean Reef's own chefs.

Never Sit Still

We asked Philippe Reynaud, Director of Culinary Operations at the Ocean Reef Club and therefore the man in charge of the club's restaurant selections, events and chef visits, how the offerings at the club are developed.



“Entertaining our elite membership roster on a daily basis requires consistent excellence; not only quality but variety of menu content, and also attracting world-class guest chefs. I love the ‘never sit still’ stimulation that comes with the responsibility of running a broad range of multiple kitchens. The ever-increasing variety of catered events, special functions, celebrations and traditions never get boring. I learn every day and thrive as a professional in this environment. Following every season we gather our member and guest feedback. With the new ideas we then formulate a plan, add a generous pinch of creativity and set this plan in motion,” Reynaud explains.




Originally hailing from the French Riviera, Philippe Reynaud had already built himself an impressive career in establishment – especially casino restaurants – in France and the United States, before ending up at the Ocean Reef Club in Key Largo in 2000. Together with his chefs, Reynaud formulates ambitious plans for the restaurants and their offerings.

“Our philosophy in food offering is based on quality ingredients and developing culinary talent. We have a true commitment to the finest quality in the ingredients we use, including meats that are natural and free of growth hormones, locally caught and sourced seafood and locally grown sustainable produce. We have also expanded vegetarian, gluten-free and our Fit & Sound healthy menu selections. We take pride in our kitchens and the way we present ourselves as professionals. We strive to provide our members and their guests with the finest food quality, preparation and presentation anywhere in Florida, whether they are dining in Club restaurants or privately at catered member events,” Reynaud stresses.





Offering the level of service captains expect when they enter large international sailing ports, the Ocean Reef Club's marina accommodates 175 yachts up to 175 ft. in length.



"We have had the privilege of living in Ocean Reef for over twenty five years. Ocean Reef is one of the most beautiful, secure, friendly private clubs in the world. Our children went to the Academy P-K-8 school, to play golf, caught every fish imaginable and learned to snorkel & scuba on our doorstep. We have made friends for life, our daughter Anna was married at Ocean Reef last November – a perfect wedding. Like many Ocean Reef members we have traveled all over the world and owned many homes – we always consider Ocean Reef the perfect home. It is always my pleasure to offer waterfront tours to potential members and those interested in property on my boat the Reef Explorer."

Mary Lee – Member of Ocean Reef Club, real estate professional with Russell Post Sotheby's International Real Estate



Catering to members who are accustomed to top restaurants and who make ample use of their services motivates Reynaud and his team to create the best possible food and offerings for the club.

"To develop our service I need to stay fresh, think outside the box, stay involved with clientele and interact with members on a daily basis, gathering feedback or informing and educating them about our food offerings. Market research, a.k.a. dining out, to see what other chefs do, is important to stay current. I constantly follow different restaurant menus, as well as different themes and ideas that are being executed elsewhere. A part of development is continuing professional education, and networking with other chefs keeps us ahead of the curve in food trends and interesting to our membership."

Close networking with other chefs is one of the main characteristics of restaurant operations at the Ocean Reef Club. Reynaud and his team receive ideas, trend updates and new cooking techniques from the experts that visit the resort.

"Every year our cooking school invites twenty culinary celebrities, including chefs and cookbook authors from around the world, to conduct three-hour demonstration classes while revealing their recipes, insights and personal stories in our interactive Culinary Arts Center. On top of this, our Ocean Reef Clubhouse hosts an exclusive "Vine to Table" dining series, pairing leading winemakers with star chefs who are challenged with the task of planning a menu to enhance their featured wines. This year we've hosted many chef celebrities, including Chicagoan star chef Rick Tramonto, television chef Sara Moulton, chef Thomas Buckley from Nobu Miami, chef David Pasternack from Esca in Manhattan and chef Michael Schwartz of Michael's

Genuine Food and Drink in Miami," Reynaud says.

Information is also shared within Reynaud's team, which consists of ambitious young master chefs. They are committed to the restaurants they are entrusted with, running them as if they were their own. This creates a constructive sort of competition between the restaurants, which benefits the club's members and guests. Their passionate creativity has also led to the birth of many modern classic dishes that have achieved great popularity among visitors. In other words, the culinary side is well taken care of at the Ocean Reef Club.

When it comes to wines, most of the restaurants at the resort have similar assortments. The selection is fairly narrow, focusing mainly on American wines. There are few options on offer from, for example, the classic French regions of Bordeaux and Burgundy. But it



is important to know that members can have almost any wine in the world shipped to the club through the Wine & Spirit store on site. In addition, customers are served by the club's energetic and competent Head Sommelier T. J. Solan, who is happy to assist in any wine-related matter – be it serving recommendations, purchase advice or event organisation.

Perhaps even more valuable than the great diversity of food and wine on offer at the Ocean Reef Club and its numerous restaurants is this knowledge that members are in the safe and highly competent hands of Reynaud and Solan, who have the ability and the willingness to fulfil even their wildest dreams when it comes to creating moments of sublime enjoyment.

Bridging Cultures

Ocean Reef also answers that most basic of human needs: to feel part of something much bigger. Ocean Reef

Club members hail from almost every state in the US and as many as 30 other countries. There are families with highly diverse histories and cultural backgrounds. They do share one significant factor, however: time – or rather, awareness of its limited nature and its opportunities. According to Paul Astbury, they also have in common authenticity and a strong community spirit: "Members hold the same values and perspectives, which aligns toward a family-friendly, active and engaging lifestyle where the choice of options for dining, golfing, fishing, learning, socialising and creating are important. They are people who are genuine and don't feel the need to express their success through material possessions, yet want to be surrounded by other successful people in an environment where they can enjoy the benefits that accrue to high achievers. It's all the amenities of a large city in a small-town atmosphere."

The sunrise dampens the starlight and awakens the ocean. The sun, with its energetic brilliance, shines off early-bird golfers and joggers, gilding the silhouettes of fishing boats that are coasting out to sea and drying the salty locks of early-morning swimmers. Time chugs on tirelessly on the wide streets of Ocean Reef, just like the quiet golf carts. No one seems to be in a hurry, yet everyone seems to be in motion. Motion is the embodiment of time and it cannot be stopped. Similarly, Ocean Reef never stops. This is ensured by its more than 4000 active members who, like myself, have fallen in love with this gorgeous place and its time passage. Although the days seem to go by quickly at the Ocean Reef Club, they are filled with valuable experiences and memories that will remain as permanent and bright as the stars in the night sky. ♣



Fit & Sound Menus

Health awareness is an important part of the philosophy at the Ocean Reef Club. The club's health and fitness programme also covers some of the restaurant offerings.

The three-course Fit & Sound menus have been created around the simple principle of preparing recipes using fresh and unprocessed ingredients.

The used recipes are nutritionally balanced: low in fat, sodium, and sugar only whole foods and grains are used maximum 4 oz. of animal protein per meal can be included most of the food is locally grown

"We do not exceed 600 calories per meal, allowing our members to enjoy a 5 oz. glass of wine (+125 cal.) per meal," Reynaud says, affirming that wine is good for you when consumed responsibly. To keep the meals low in calories yet substantial, low-density produce is used, such as cucumbers, tomatoes and potatoes, while high-density foods like butter, nuts, refined oils and foie gras are avoided.

Must-try dishes at the Ocean Reef Club

Ocean Reef Club members have selected the following as the Club's "signature dishes", those that are family favourites and that over the generations still define the traditional culture of local Keys dining.

Conch Chowder
Conch Fritters
Classic Yellowtail Snapper
Key Lime Pie

Reynaud says that although the members have a broad palate, these signature dishes are always among the first to be enjoyed when arriving at the Reef.

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The favourites among the more modern combinations in the different restaurants are:

The Islander and Sushi Bar Restaurant (casual)

Chef: Jason Stocks

Coriander-Crusted Line-Caught Tuna
Cornmeal-Dusted Key Largo Snapper with
Sweet Corn Succotash
Peekytoe Crab and Organic Arugula

The Ocean Room Restaurant (buffet)

Chef: Matthias Stumpff

Cucumber Finger Frappé
Strawberry Tango Mango Smoothie

The Ocean Room Saturday Night Seafood Buffet with full iced boat display of shrimp, shucked local oysters, steamed Maine lobster, locally caught stone crab claws, fresh king crab, an assortment of sushi and sashimi, plus various "fresh catch" ceviche-style martinis.

Also available are an own-aged Angus Prime Rib Roast, a Salt-Crusted Grouper and Northwestern-Style Cedar Plank Wild Salmon. The dinners have featured many local guest chefs preparing their own specialities, such as paella, cioppino, lobster or diver scallop risottos.

The Galley Restaurant (casual)

Chef: Kipp Bourdeau

Bourbon-Glazed Prime Iron Steak
Key Largo Cioppino, featuring locally caught seafood

The Clubhouse Restaurant (fine dining)

Chef: Dominic Gorton

Stuffed Baby Calamari with Sweet Italian Sausage
and Zucchini Blossoms
Fennel-Dusted Diver Sea Scallops, Butternut Squash Purée
with
Fall Spices and Watercress Salad with Pomegranate Vinaigrette

The Raw Bar (casual)

Cracked Stone Crab Claws with Traditional Mustard Sauce
Seared Fresh Tuna with Wasabi Cream Sauce

Information & inquiries on Ocean Reef

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