

**SAWGRASS MARRIOTT GOLF RESORT & SPA  
PRESS RELEASE**

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**FOR IMMEDIATE RELEASE**

**AUGUSTINE GRILLE AT SAWGRASS MARRIOTT GOLF  
RESORT & SPA TO HOST “FARM TO TABLE”  
FUNDRAISING DINNER**

PONTE VEDRA BEACH, Fla. (Oct. 18, 2010) – The Augustine Grille at the [Sawgrass Marriott Golf Resort & Spa](#) will host a “Farm to Table” Dinner Benefit & Silent Auction on Saturday, Nov. 6 at 6:30 p.m. A fundraiser for the Beaches Local Food Network’s Children’s Gardening Program and Slow Food First Coast’s school garden installations, the benefit will be held at the award-winning Augustine Grille and will feature a five-course meal prepared by Northeast Florida’s finest chefs – Augustine Grille’s own Executive Chef David Scalise, Chef de Cuisine Brett Smith and Ted Peters of One Ocean, Herman Muller of Ponte Vedra Inn and Club, Scotty Schwartz from 29 South Eats, Thomas Tolxdorf from the Ritz Carlton and David Bearl from the Southeast Institute of Culinary Arts. The cost for the event is \$150 per person and space is limited.

The five-course dinner will spotlight seasonal and signature dishes using fresh ingredients from local and regional farmers and artisans. Coastal Wine & Spirits will provide organic wines paired with each course from the world-class Lapostolle winery in Chile. Guests will also enjoy a cocktail reception featuring a selection of artfully prepared hors d’oeuvres. A silent auction will follow the dinner and will showcase

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locally-made and green lifestyle products and items which promote environmental awareness.

“At Augustine Grille and other restaurants at the Sawgrass Marriott, we are committed to using local vendors and farmers whenever possible, and we are honored to host this event for the Beaches Local Food Network and Slow Food First Coast, two vital organizations that makes a difference in our community,” said Mark Butcher, director of food and beverage for the Sawgrass Marriott Golf Resort & Spa. “The next generation is an important link in furthering the cause of growing food in a responsible manner, and the Beaches Local Food Network’s Children’s Gardening Program and Slow Food First Coasts’ school garden installations are ways to bring joy and fulfillment while learning to protect the environment and be responsible at the same time.”

For more information about the Farm to Table Dinner Benefit, contact the Beaches Local Food Network at (904) 270-0273. For more information about the Augustine Grille or the Sawgrass Marriott Golf Resort & Spa, call (904) 285-7777 or visit [www.sawgrassmarriott.com](http://www.sawgrassmarriott.com).

### **About Sawgrass Marriott Golf Resort & Spa**

[The Sawgrass Marriott Golf Resort & Spa](http://www.sawgrassmarriott.com), host of THE PLAYERS Championship, is Northeast Florida’s premiere destination for vacations, conferences and special events. The award-winning resort has been ranked as the #1 Best Golf Resort in Florida and the ninth best golf resort in the country by *Travel and Leisure Golf Magazine*. Guests of the resort have exclusive access to eight championship courses including THE

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PLAYERS Stadium course, a Pete Dye-designed course ranked by Golf.com as the #1 best course to play in Florida and ranked #10 by Golf Magazine for best course to play in the United States. Other amenities of the resort include the Spa at Sawgrass and the Cabana Beach Club, a private and relaxing beachfront getaway for the entire family to enjoy the simple pleasures of Ponte Vedra Beach. The newly renovated club features private beach access, a Junior Olympic heated swimming pool, three restaurants, shower and changing facilities, a playground, towel service and beach rentals.

To visit the Sawgrass Marriott Golf Resort & Spa, travel J. Turner Butler Boulevard East to State Road AIA South toward Ponte Vedra/St. Augustine. Turn right on PGA TOUR Boulevard and turn left into the Sawgrass Marriott Golf Resort & Spa. For more information about the resort, call (904) 285-7777 or visit online at [www.sawgrassmarriott.com](http://www.sawgrassmarriott.com).

### **About Beaches Local Food Network**

The Beaches Local Food Network is dedicated to promoting local farmers and bringing healthy foods to the community. It is planning to convert a section of its current Beaches Organic Community Garden into a dedicated Children's Garden. The children's area will have sensory gardens, raised vegetable beds and a shaded structure for bi-monthly children's activities.

### **About Slow Food First Coast**

Slow Food First Coast (SFFC) is a non-profit organization that promotes a food system

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based on quality and pleasure, environmental sustainability, and social justice. As part of declaring 2010 the “Year of the Young Eater,” SFFC has focused on programs centered on the youth of our region, including offering school garden grants to St. Johns County teachers with a goal of establishing a school garden in every elementary school in the District, all in an effort to promote a healthier, more sustainable food system and educate children about making more informed food and nutrition choices. More school garden grants will be offered in Spring 2011 for interested educators. For more information regarding this and other Slow Food First Coast programs, please visit [www.slowfoodfirstcoast.com](http://www.slowfoodfirstcoast.com).

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