

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

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FOR IMMEDIATE RELEASE

**SAWGRASS MARRIOTT GOLF RESORT & SPA HOSTS
“FARM TO TABLE” FUNDRAISING BENEFIT
RAISES \$7,100 FOR BEACHES LOCAL FOOD NETWORK AND
SLOW FOOD FIRST COAST**

PONTE VEDRA BEACH, Fla. (Nov. 15, 2010) – \$7,100 was raised at the “Farm to Table” Dinner Benefit & Silent Auction recently hosted by the award-winning Augustine Grille at [Sawgrass Marriott Golf Resort & Spa](#). Guests enjoyed locally-grown gourmet cuisine while benefitting the Beaches Local Food Network’s Children’s Gardening Program and the Slow Food First Coast’s school garden installations.

The evening began with a cocktail reception followed by a five-course meal prepared by Northeast Florida’s finest chefs, including the Augustine Grille’s own Executive Chef David Scalise and Chef de Cuisine Brett Smith. Chef Scott Schwartz from 29 South Eats, Executive Chef Thomas Tolxdorf from the Ritz Carlton Amelia Island and Chef David Bearl from the Southeast Institute of Culinary Arts also participated.

Guests dined on such seasonal specialties as Florida spiny lobster, grass-fed beef shortribs and quail. Ingredients for the dishes were provided by local and regional

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farmers and artisans such as Twinn Bridges Farms, Joe's Bees, Sweet Grass Dairy, Fresh Start Hydroponic Farms, Down to Earth Farms, Howard Griffins Farm, Plantation Quail, DelKat Farms, Simple Specialties, Uncle Matt's Organic Citrus, Naked Bee Honey Farm and Connor's A-Maze-ing Acres.

Delectable desserts, including pumpkin roulade, chocolate pave and a sweet potato milkshake, were provided by Erica Davis, pastry chef at Ponte Vedra Inn & Club and also a contestant on "Top Chef - Just Desserts."

Each course was paired with organic wines from the world-class Lapostolle winery in Chile, and winery representative Ginevra Altomara of Casa Lapostolle was on hand as host and to share knowledge of biodynamic farming.

"Our guests experienced the benefit and importance of fresh, locally grown ingredients at our 'Farm to Table' event," said Mark Butcher, director of food and beverage for the Sawgrass Marriott Golf Resort & Spa. "The Sawgrass Marriott is committed to supporting the Slow Food movement at our restaurants and helping the next generation learn responsibility so they can continue this trend into the future. The children's and school gardening programs of Beaches Local Food Network and Slow Food First Coast are vital for reconnecting our community to the origins of their food, and we are so pleased to have raised money toward these wonderful causes."

Dinner guests also participated in a silent auction that showcased locally-made green lifestyle products and items that promote environmental awareness.

For more information about the Augustine Grille or the Sawgrass Marriott Golf Resort & Spa, call (904) 285-7777 or visit www.sawgrassmarriott.com.

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About Sawgrass Marriott Golf Resort & Spa

[The Sawgrass Marriott Golf Resort & Spa](#), 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 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 A1A 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.

About Beaches Local Food Network

The Beaches Local Food Network is dedicated to promoting local farmers and bringing healthy foods to the community. It runs the Beaches Green Market and Beaches Organic

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Community Garden, as well as outreach programs and educational workshops for both children and adults. It is planning to convert a 2,000-foot section of its current Beaches Organic Community Garden into a dedicated Children's Garden, with sensory areas, raised vegetable beds, herbs, flowers and a shaded structure for children's activities. For more information, call (904) 270-0273 or visit www.beacheslocalfoodnetwork.org.

About Slow Food First Coast

Slow Food First Coast (SFFC), a chapter of the International Slow Food organization, is a non-profit organization that promotes a food system based on quality and pleasure, environmental sustainability and social justice. SFFC has focused on programs centered on the youth of our region, including offering school garden grants to St. Johns County teachers with the goal of establishing a school garden in every elementary school in the district. More school grants will be offered in the spring of 2011 to interested educators. For more information about this and other SFFC programs, visit www.slowfoodfirstcoast.com.

Photography:

Picture 1: North Florida's Premier Chefs Came Together to Support Beaches Local Food Network and Slow Food First Coast with a "Farm to Table" benefit dinner at Sawgrass Marriott Golf Resort & Spa.

Picture 2: Augustine Grille's Executive Chef, David Scalise, mingled with guests at the "Farm to Table" benefit dinner.

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