

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

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FOR IMMEDIATE RELEASE

**SAWGRASS MARRIOTT'S CHEF DAVID SCALISE TO BE
FEATURED SPEAKER ON SUSTAINABLE CUISINE
AT CHEF TO CHEF CONFERENCE IN SAN FRANCISCO**

PONTE VEDRA BEACH, Fla. (Jan. 4, 2011) – Executive Chef David Scalise of the [Sawgrass Marriott Golf Resort & Spa](#) has been selected as a featured speaker at the 2011 Chef to Chef Conference. The conference, one of the premier annual events for the club and resort industry, will be held March 6 to 8 in San Francisco at The Fairmont San Francisco Hotel.

Scalise's program, titled "Sustainable Foods Are Here To Stay," will discuss how to make sustainability an effective and ingrained practice in any food and beverage program, regardless of the setting, customer profile or operating budget.

"The trend toward incorporating sustainability and responsibility into resort restaurants is more than simply a trend – it is here to stay," said Scalise. "I am honored to speak to chefs from around the country on the subject of using locally grown food, something I am passionate about. We have put these principles into practice at the Sawgrass Marriott, and the response from our patrons and community has been very positive."

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While at the Sawgrass Marriott, Scalise has set and maintained the goal of providing the finest cuisine while using all-natural, sustainably-grown products. The resort's award-winning Augustine Grille follows standards set by Slow Food First Coast, which focuses on providing local food while maintaining quality, authenticity and sustainability. The resort also incorporates menu items produced by local and regional vendors into their catering service and other restaurants.

Scalise is passionate about celebrating regional farmers and artisans who grow and raise food consistent with the resort's philosophy of caring for the land and protecting food in danger of becoming extinct. The Sawgrass Marriott works with an array of local and regional farmers and artisan vendors to help preserve and support family farms and the security of the region's food supply.

Scalise joined the Sawgrass Marriott in 2008 and is responsible for directing all culinary aspects of the resort including restaurants, banquet and catering operations. He began his culinary career at the age of 15 as a dishwasher in a small Italian restaurant and worked his way up to be restaurant chef, banquet chef, and finally executive chef overseeing staffs of more than 100 at some of the nation's finest resorts. His career spans more than 25 years, including executive chef positions at the Lodge of Four Seasons Resort and Spa in Lake of the Ozarks, Mo., the Radisson Resort and Spa in Scottsdale, Ariz., and the Laguna Cliffs Resort and Spa in Dana Point, Calif. He is a member of the Chaine des Rotisseurs, the Societe Mondiale du Vin, and the American Culinary Federation. He also serves on the Interstate Hotels and Resorts Council of Chefs.

For more information about the Sawgrass Marriott Golf Resort & Spa, call (904)

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285-7777 or visit 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 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.

Photography:

- 1.) Executive Chef David Scalise of the Sawgrass Marriott Golf Resort & Spa will be a featured speaker at the 2011 Chef to Chef Conference in San Francisco.

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