



FACT SHEET

CONTACT INFO: *Kenzie's*
Mystic Dunes Resort & Golf Club
7900 Mystic Dunes Lane
Celebration, FL 34747
407-787-5646
www.mystic-dunes-resort.com

DESCRIPTION: *Kenzie's*, located at the *Mystic Dunes Resort & Golf Club* clubhouse, is a family-friendly full-service restaurant offering panoramic views of the Mystic Dunes golf course, serving breakfast, lunch and dinner daily. A full-service bar and banquet and catering services are also available.

THE INSPIRATION: *Kenzie's* is named after Dr. Alister MacKenzie, the esteemed golf course architect who became a legend for the unique types of greens he designed for world-renowned courses including Augusta National, home of The Masters tournament. "MacKenzie greens" are uniquely identified by their large size, distinct elevations, and severe undulation patterns. Dr. MacKenzie's inspiration lives on through the unique topography and challenging layout of the Mystic Dunes course designed by Champions Tour Professional and NBC Golf Analyst Gary Koch. Nearly every green at Mystic Dunes is notable for either its extreme contour, its nine-foot elevation changes, or the dramatic yet supple shaping surrounding the putting surface. As if sculpted from blocks of marble, the graceful curves of Mystic Dunes' greens are perhaps the closest examples of "MacKenzie greens" that Florida has to offer.

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EXPERIENCE: As the “MacKenzie greens” and other unique features of *Mystic Dunes Golf Club* create a lasting impression for our golfers, *Kenzie's* will equally inspire with its welcoming atmosphere, panoramic views of the course, and wide variety of freshly prepared dishes. Whether enjoying a post-round lunch or a quiet family dinner, *Kenzie's* is the place to enjoy good food in a warm and inviting atmosphere celebrating the legends and traditions of golf.

MENU: American fare featuring Black Angus steaks, chicken and seafood dishes, as well as soups, salads, appetizers and desserts.

EXECUTIVE CHEF: Executive Chef Anthony E. Bernabeo has been with *Mystic Dunes Resort & Golf Club* since 2004. He has extensive experience in hotel, restaurant, and health care food service operations. Chef Tony has completed several programs at The Culinary Institute of America including the Executive Chef Program, the Ethnic Cooking Program, the American Regional Program and the Flavor Dynamics Program.

OWNERSHIP: Established in December 1997, Tempus Resorts International, Ltd. is a customer-focused vacation ownership development and management company based in Orlando, Florida. Tempus is a multi-faceted enterprise comprised of ten distinct companies which support its resort and golf development, hospitality operations, and marketing, financial and technology services. Built on a solid foundation of strong and experienced management, industry-leading systems and technology, compelling products, and a diverse team of talented, committed employees, Tempus has delivered memorable vacation experiences to over 650,000 owners and guests. Tempus is an active member of the American Resort Development Association and the Interval International exchange service network, which has designated *Mystic Dunes Resort & Golf Club*, Tempus' flagship Orlando resort, as a “Premier Resort”, its highest level of recognition.

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