

Restaurants and Chefs, thank you for sourcing ingredients grown by Alabama farmers! You know that Alabama grown food is high-quality, better for the environment and just downright tastes better. Let Sweet Grown Alabama help you share this good news with your restaurant patrons.



David Bancroft
Head Chef and Owner
Acre Restaurant and Bow & Arrow
Auhurn

"Sweet Grown Alabama is all the flavors that encompass the foods produced in our great state and the nostalgia that you can really sink your teeth into."

## **Questions?**

Ellie Watson, Director Ellie@SweetGrownAlabama.org 334-399-7748

## Membership Incentives

- ✓ Your restaurant listed in our online searchable database for consumers
- ✓ Use of the Sweet Grown Alabama logo on your menu
- Exposure through our statewide marketing campaign encouraging consumers to purchase Sweet Grown Alabama products
- ✓ Blog feature of your restaurant on SweetGrownAlabama.org
- Recognition of your restaurant on Sweet Grown Alabama's social media channels
- ✓ Consumer advocacy on your behalf encouraging local eating
- ✓ "Proudly Serving Sweet Grown Alabama Ingredients" window decal for your restaurant
- Networking with other Sweet Grown Alabama member restaurants, markets and farmers through online group and events



## Membership

Estimated Annual Sales	Annual Membership Dues
Less than \$50,000	\$100
\$50,001 - \$250,000	\$200
\$250,001 - \$500,000	\$500
\$500,001 - \$750,000	\$750
\$750,001 - \$1 million	\$1,000
\$1 million - \$10 million	\$2,500
Over \$10 million	\$4,800

For More Information, And To Apply, Visit: SweetGrownAlabama.org