



**FOR IMMEDIATE RELEASE**

Contact: Rosalind Jarrett  
[publicity@sagawards.org](mailto:publicity@sagawards.org)  
(310) 235-1030

## **16th Annual Screen Actors Guild Awards® “By the Numbers”**

**LOS ANGELES** (Jan. 12, 2010) – The 16th Annual Screen Actors Guild Awards ceremony will be simulcast live on TNT and TBS from the Los Angeles Shrine Exposition Center on Saturday, Jan. 23, at 8 p.m. (ET/PT), 7 p.m. (CT) and 6 p.m. (MT). An encore presentation will air on TNT at 11 p.m. (ET/PT). (Viewers watching via satellite or in HD should check local listings.) Preceding the SAG Awards® ceremony will be the premiere of “TNT and PEOPLE Magazine Present the SCREEN ACTORS GUILD AWARDS® RED CARPET SHOW” at 7:30 p.m. (ET/PT), 6:30 p.m. (CT) and 5:30 p.m. (MT) and the annual [tnt.tv](http://tnt.tv) and [tbs.com](http://tbs.com) Red Carpet Webcast at 6:15 p.m. (ET), 5:15 p.m. (CT), 4:15 p.m. (MT) and 3:15 p.m. (PT).

To create a dramatic arrivals area, impressive set and intimate dinner setting for the world’s leading actors who are gathering on Saturday, Jan. 23 at the Shrine Exposition Center, the SAG Awards® will...

- Lay 17,193 square feet of red carpet in the arrivals area, edged by 442 lineal feet of 30” tall hedge and 157 lineal feet of 8’ tall hedge
- Accommodate nearly 300 fans in two six-foot three-row bleachers placed along a 207’ section of the red carpet arrivals area
- Lay 11,800 square feet of black carpet in the interior Shrine entrance and the showroom.
- Cover the showroom walls with 15,000 square feet of black drape to create a neutral background and block sunlight.
- Post five 10’ Actor® statues along the red carpet and onstage.
- On the stage, install 700 feet of steel tubing to support 120 running feet of 22’ high set walls punctuated by eight gold and platinum fluted columns and a central radiating backlit golden sunburst. Two stepped deco arches will be accented by 30 feet of translucent etched fins. Crowning the stage will be 400 feet of gold-leafed and copper-leafed deco molding, illuminated by 400 feet of warm white neon tubing.
- Float a 20’ wide “silver screen” framed by a platinum and gold screen-surround illuminated by 80 feet of embedded LED lights at center stage in front of 200 running feet of 30’ high fiber-

optic star cloth.

- Line the stage floor with 150 '4'x8' sheets of black Formica.
- Above the stage hang a 5-foot square crystal beaded art deco chandelier that will be echoed by the four chandeliers hung from the Expo Hall's ornate ceiling.
- Place over 1200 Regency champagne glasses, 1200 Vinea Bordeaux Magnums and 1200 Opus water glasses, 2,400 pieces Montecito silver plated flatware and 1,200 Smoked Elegance Charger plates, on 86 rectangular dinner tables and over 2,000 glasses at two 16' beverage bars and two wine tasting bar.
- Create custom table coverings from 800 yards of platinum ridge-textured silk, complemented by 1,200 soft gold bisque lined silk napkins
- Soften 1200 Fanfare Gold Chameleon chairs with 1200 silver stretch seat cushions 1,200 black padded seat cushions.
- Create a stunning visual setting through the use of florals spanning each of the tables in a bridge/arched silver container, designed by Keith Greco, consisting of over 2,000 cream toned roses, highlighted by hundreds of white hydrangeas, accentuated by over 1,000 various white orchids (phaeleanopsis, dendrobium and cymbidium) and supplemented with hundreds of arabicum lilies. Adding a garden/green texture to each of the arrangements are hundreds of bunches of various foliage such as bear grass, bells of Ireland, galax, green safari sunset and trachelium. The use of the various white flowers with the dramatic touches of foliage create the movement and look of a floating arched garden.

Guests will dine on an antipasto plate conceived by James Beard Award-winning chef Suzanne Goin, deliciously prepared and artfully arranged by Lucques Catering, consisting of:

- Roasted Winter Vegetables with Cous Cous, Pomegranate Salsa and Green Harrissa
- Slow-Roasted King Salmon with Cucumbers, Yogurt and Ginger-Mint Chutney
- Chopped Chicken with Endive, Bacon, Appland Roaring Forties
- Sliced Lamb with French Feta Salsa Verde
- Freshly Baked Breadsticks

To prepare this menu, Lucques order for the SAG Awards® from their select group of purveyors includes:

➤ Anchovies	40	Michael Phung
➤ Apples	165	Windrose Farms
➤ Bacon	30 lbs	Specialty Foods
➤ Belgium endive	250	Pacific Exotic Mushrooms
➤ Black pepper	12 cups	Michael Phung
➤ Butter	8 cups	Provvista
➤ Capers	4 cups	Michael Phung
➤ Caraway	2 cup	Provvista
➤ Carrots	500	Rutiz Farms
➤ Cheese, blue	24 lbs	Cheese Works
➤ Cheese, feta	8 lbs	L.A. Specialty

➤ Cilantro	65 bunches	Tamai Farms
➤ Couscous, dry	90 cups	Provvista
➤ Cumin	2 cups	Provvista
➤ Dill	10 cups	Pacific Exotic Mushrooms
➤ Chicken	50 chickens	Premier Meat Co.
➤ Fleur de sel	5 cups	Forever Cheese
➤ Garlic	7 heads	Schaner Farms
➤ Ginger	3 cups	Pacific Exotic Mushrooms
➤ Honey	1 cup	Energy Bee Farm
➤ Jalapenos	75	Pacific Exotic Mushrooms
➤ Lamb, Colorado	140 lbs	Premier Meat Co.
➤ Lemon	175	Schaner Farms
➤ Mint	25 bunches	Tamai Farms
➤ Mustard, Dijon	2 cups	Provvista
➤ Mustard, whole grain	4 cups	Provvista
➤ Olive oil	12 gallons	Provvista
➤ Oregano	11.5 tb	Coleman Farms
➤ Parsley	175 bunches	Rutiz Farms
➤ Parsnips	475	Weiser Farms
➤ Persian cucumbers	62	Beylik Farms
➤ Pomegranates	140	Schaner Farms
➤ Pomegranate molasses	15 cups	Pacific Exotic Mushrooms
➤ Radicchio	77 heads	Coleman Farms
➤ Romaine lettuce	154 heads	Tamai Farms
➤ Salmon	120 lbs	Ocean Jewels
➤ Salt, kosher	4 cups	Sysco
➤ Shallots	400	Schaner Farms
➤ Sherry vinegar	1.2 gallons	Provvista
➤ Tarragon	3 cups	Pacific Exotic Mushrooms
➤ Thyme	5 cups	Rutiz Farms
➤ Turnips	475	Flora Bella Farms
➤ Yogurt	2 gallons	Pacific Exotic Mushrooms
➤ Yogurt, greek	2 gallons	Pacific Exotic Mushrooms

Some interesting facts from Lucques Catering Director Jessica Goin about the purveyors chosen by Chef Suzanne Goin:

“Provvista ([www.provvista.com](http://www.provvista.com)) is a great specialty food company started by Joe Guth, a close friend who Suzanne cooked with at Chez Panisse!

Barbara and Bill Spencer own Windrose Farm ([www.windrosefarm.org](http://www.windrosefarm.org)), a small family farm. They're really amazing people who grow incredible chiles, heirloom apples, tomatoes, beans, etc. They even came to Suzanne's wedding.

Another great family farm is Rutiz Farms ([www.rutizfarms.com](http://www.rutizfarms.com)), owned by Jerry Rutiz. Suzanne describes his carrots in her cookbook, "This exotic spiced snapper dish evolved from the most mundane ingredient in the mix: the everyday carrot. But the carrots that inspired it, grown by local farmer Jerry Rutiz, are by no means ordinary. His funky-shaped, dirt-encrusted carrots are the sweetest and most delicious of any I've tasted."

Alex Weiser, of Weiser Farms ([www.weiserfamilyfarms.com](http://www.weiserfamilyfarms.com)) is another favorite. He grows the most beautiful romanesco (like cauliflower but fractals) that we've ever seen.

Bill Coleman farms Coleman Farms with his (I think) SIX grown children. Romeo Coleman is so handsome we call him the Antonio Banderas of Carpinteria (but not to his face because he's very shy.)

Schaner Farms – Peter Schaner is probably one of our favorite people in all the world (and I think he beats Bill Coleman by two kids!) We even held his brother's wedding at Lucques. We get our suckling pigs from another brother. Peter has incredible citrus, avocados, pomegranates, child raising tips....

Ocean Jewels is owned by Julie Harman, who we call what else -- Ocean Julie. She does amazing work finding great sustainably-fished product, it seems like she and Suzanne drive themselves crazy hunting for the most delicious fish that has the smallest impact on the environment. (i.e. are you better off with a local fish that isn't fished as sustainably or a fish that is more sustainable but has to be flown in?)

Flora Bella Farm ([www.florabellafarm.com](http://www.florabellafarm.com)) is owned by James Birch. Here's how Suzanne described him in her cookbook: "If you leaned against your sink, closed your eyes, and focused on conjuring up the quintessential organic farmer, James Birch would appear in your kitchen. He looks like a cross between a grizzly bear and an overgrown Little Prince. And he is, in fact, the king of broccoli."

Number of farmers who came to chef Suzanne Goin's wedding to chef David Lentz: six.

Beverages for guests include:

- For the tables: 102 magnums of Dry Creek Vineyard's exclusive 10th Anniversary SAG Awards® Cabernet-based 2007 Cuvée and 204 bottles of Dry Creek Vineyard's 2007 Russian River Valley Chardonnay]
- Dry Creek Vineyard's wine-tasting bars will offer a selection that includes the 2008 Sonoma County Fumé Blanc and the 2007 Sonoma County Heritage Zinfandel. A total of 192 bottles will be available for tasting.
- 234 magnums of Champagne Taittinger Brut La Française served in the showroom
- 144 magnums of Champagne Taittinger Brut La Française served in at the post-Awards gala
- 1548 glass decanters of Voss sparkling and still water served in the showroom
- Another 6,720 unbreakable third-liters of Voss still water for our more than 700 media and 300 fans in the bleachers
- At the showroom and gala bars: 108 bottles of Grey Goose Original Vodka and 7 bottles each of Grey Goose La Poire, Grey Goose L'Orange and Grey Goose Le Citron

Sources:

John Shaffner & Joe Stewart, SAG Awards Production Designers  
Keaton Walker, SAG Awards Art Director  
Mickey Moszynski, SAG Awards Arrivals Art Director  
Keith Greco, Keith Greco Designs, SAG Awards Art Director  
Andrea Wyn Schall, A Wynning Event, SAG Awards Event Supervisor  
Chris Matsumoto, CJ Matsumoto & Sons, Florist  
Suzanne Goin, Chef & Jessica Goin, Catering Director, Lucques Catering  
Sabrina Keraudren, Brand Manager, Kobrand Corporation  
Kim Stare Wallace, Dry Creek Vineyard Vice President  
Cynthia Kistler, SAG Awards Associate Producer

- 30 -

**Jeff Margolis Productions in association with Screen Actors Guild Awards®, LLC**

phone 310.235.1030 • fax 310.235.1032 • e-mail [awardspr@sagawards.org](mailto:awardspr@sagawards.org) •

web [www.sagawards.org](http://www.sagawards.org)

1401 Westwood Boulevard • Suite 300 • Los Angeles, CA 90024 • Airs Saturday, January 23,  
2010 on TNT & TBS