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HARMONY GOLF PRESERVE & GREENSIDE'S RESTAURANT ADDS TWO KEY PLAYERS TO FOOD & BEVERAGE OPERATION

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May 7th 2007 -

Harmony Golf Preserve & Greenside's Restaurant adds two key players to food & beverage operation

Harmony Golf Preserve proudly announces the addition of Primo Rodriguez-Director of Food & Beverage and John Greene-Sous Chef. Each have been named as recent additions to Food & Beverage Operations at Harmony Golf Preserve including Greenside's Restaurant, the 19th Hole & complete Harmony banquet facilities.



Primo Rodriguez, F&B Director Harmony Golf Preserve

Primo Rodriguez has enjoyed a career of more than 20 years in Food & Beverage leadership positions across the country. He holds extensive experience in high-end, high-volume catering and fine dining operations, including the 2000 AT&T & 2000 U.S. Open at Pebble Beach and the Inn & Links at Spanish Bay in Monterey, California. Career stops also include leadership roles at The Santa Lucia Preserve in Carmel, California and

Grand Bohemian Hotel in Orlando, Florida. Primo's commitment to hands on leadership and development make him a welcome addition to the Harmony team. "The people at Harmony are wonderful – I feel privileged to represent such a fine organization within the town of Harmony and Troon Golf", says Rodriguez.



John Greene, Sous Chef Harmony Golf Preserve

Born in the Philippines, Greene relocated to the US at a very young age. He began his journey in Las Vegas, Nevada while attending culinary school and exercising his passion for the arts by observing the professionals at New York-New York Casino and the Venetian. John has since held Sous Chef positions at Black Rock Country Club in Boston, MA and Prejean's Restaurant in Lafayette, LA. In prior roles, John ran kitchen operations

for Katrina workers during the New Orleans City cleanup effort and has appeared

on TV several times and performed cooking tours with Cajun and Creole cuisine presentations. "I am really excited to join the team at Harmony and I want to work with our Executive Chef to make Greenside's Restaurant an unparalleled dining destination", said Greene.

Both Primo and John may be reached for comment at Harmony Golf Preserve 407-891-8525. For reservations at Greenside's Restaurant, for Mother's Day Brunch at Harmony or information about banquet packages, please contact 407-891-2630. www.harmonygolfpreserve.com

The first Johnny Miller Signature design in central Florida, Harmony Golf Preserve was carved from 280 acres of natural Osceola County wilderness. The club's magnificent 18,000 square-foot clubhouse houses the 19th Hole, comprehensive banquet facilities, and acclaimed, Greenside's Restaurant, which was one of 20 carefully selected participants for the 15th Annual Chef's Gala at EPCOT World