



# THE RESORT AT PAWS UP

*Greenough, Montana*

**B**etween 1935 and 1943 the Works Progress Administration Federal Art Project printed more than two million posters in 35,000 different designs to stir the public's imagination. Many of these posters were designed to promote the nation's magnificent national parks. Today, these vintage posters are just as effective, if not more, in inspiring us to travel—sparking a sense of wonder and a yearning for adventure. These historic posters inspired this year's cover of the Paws Up Program Guide.

At Paws Up, our land, our views, our staff and our guests inspire us every day. It's a topic that moves us so much that we created a series at The Resort called, fittingly, INSPIRE. In this motivational and educational series, guests will rub shoulders, take part in adventures and exchange ideas with visiting scientists, writers, visionaries and leaders—all in the name of inspiration and enlightenment.

In addition to this year's extensive offering of special events, we are very proud to announce that Sunny Jin has grabbed the executive chef reins at The Resort at Paws Up. Sunny is a masterful chef who has shared his talents with such luminary dining establishments as Napa Valley's French Laundry and Catalonia's El Bulli.

While we do believe that 37,000 acres is relatively spacious for a resort, we still felt compelled to add a few more. The year 2018 marks the addition of Paws Up's new Island Lodge at Salmon Lake. Few places on earth are better suited for a day of frolicking in the water than an idyllic island situated in one of the most picturesque high-mountain glacier lakes in North America.

Let Paws Up and the glorious Montana wilderness inspire you. Join us this year at *The Last Best Place*.

The Lipson Family, Proprietors







*Late Winter*



# WINTERFEST

## THE COOLEST CULINARY EVENT ON EARTH

January 25 – 28



The excitement around Paws Up's annual WinterFest culinary weekend is snowballing. This year, we're featuring James Beard Award nominee and *Top Chef* Season 15 competitor Bruce Kalman and *Top Chef* winner Brooke Williamson. Join us for three and a half days of intimate cooking demonstrations, gourmet winter-themed feasts, wine tastings, a festive ice bar and an exhibition curling match.

Between meals, you'll get to explore the glittering landscape on snowmobile, dogsled or the back of a horse. There are also sleigh rides, skijoring, ice skating, cross-country skiing, clay shooting, snowshoeing, spa services and dips in the hot tub. It's a full menu served against a backdrop of incredible snow-covered mountains. So be sure to come hungry.

### FEATURED CHEFS



**Chef Sunny Jin**  
Executive Chef  
The Resort at Paws Up  
(Greenough, MT)  
Veteran of the French Laundry  
and El Bulli



**Chef Bruce Kalman**  
Chef/Owner  
Knead & Co. (Los Angeles, CA)  
Union (Pasadena, CA)  
James Beard Award Nominee  
2018 Bravo's Top Chef Competitor



**Chef Brooke Williamson**  
Co-Chef/Co-Owner  
Hudson House  
(Redondo Beach, CA)  
Da Kikokiko (Playa Vista, CA)  
Playa Provisions, The Tripel  
(Playa del Rey, CA)  
2017 Bravo's Top Chef Winner

### FEATURED VINTNER



**Ehren Jordan**  
Owner/Winemaker  
Day Zinfandel, Failla Wines  
St. Helena, CA



**Glacier Distilling Company**  
Coram, MT

### FEATURED DISTILLER



## ANDREA HARSELL, MUDSLIDE CHARLEY AND JOHN FLORIDIS

January 25 – 27



Guitarist and singer-songwriter Andrea Harsell performs on Thursday night, artfully blending bluegrass, country and rock. Her voice channels Janis Joplin, Alison Krauss and Alanis Morissette.

On Friday night, Mudslide Charley joins in on the WinterFest fun. The band's combo of gutbucket blues and ramshackle soul is as authentic as it is compelling.

Listen during dinner on Saturday night as guitarist and singer-songwriter John Floridis fills the air with bluesy, folk-rock melodies. He's shared the stage with Bruce Cockburn, Shawn Colvin and Emmylou Harris.



Andrea Harsell



Mudslide Charley



John Floridis



## VALENTINE'S DAY

February 14



# DON'T WRITE A LOVE SONNET. LIVE ONE.

What could be more romantic than nestling with that special someone in your very own wilderness cottage in front of a raging fire? Perhaps gazing at each other over an exquisitely prepared intimate dinner, with no reservations required? Or enjoying horseback riding or snowmobiling through forested trails or a relaxing couple's massage at a world-class spa? With so many ways to say "I love you," no wonder Paws Up has been featured in *Bridal Guide*, in *Destination Weddings & Honeymoons* and on *Honeymoons.com*. Whatever your hearts desire, it's the perfect opportunity to spend time together, away from it all on Valentine's Day.

## WINE WEEKEND WITH CHATEAU MARGENE

WINE AND DINE YOUR VALENTINE.

February 16 – 18



Raise a toast to wintertime and Valentine's Day with our February Wine Weekend, featuring special guests Margene and Michael Mooney of Chateau Margene and Mooney Family Wines. We're hosting receptions and a behind-the-scenes seminar where you'll get to know the winemaker and hear what it takes to oversee a true family-run vino business. Between sips, you'll get to enjoy winter adventures with an array of outdoor activities such as snowmobiling, horse-drawn sleigh rides and dogsledding, plus a bevy of spa services. Nosh nightly on dinners expertly prepared by Executive Chef Sunny Jin and carefully paired with featured wines. Then retreat to your luxurious accommodations with an over-the-top cozy fireplace and a private hot tub under a starry sky.

## FEATURED VINTNERS



**Margene Mooney**  
Operations Manager  
Chateau Margene and  
Mooney Family Wines  
Creston, CA



**Michael Mooney**  
Viticulturist and Winemaker  
Chateau Margene and  
Mooney Family Wines  
Creston, CA

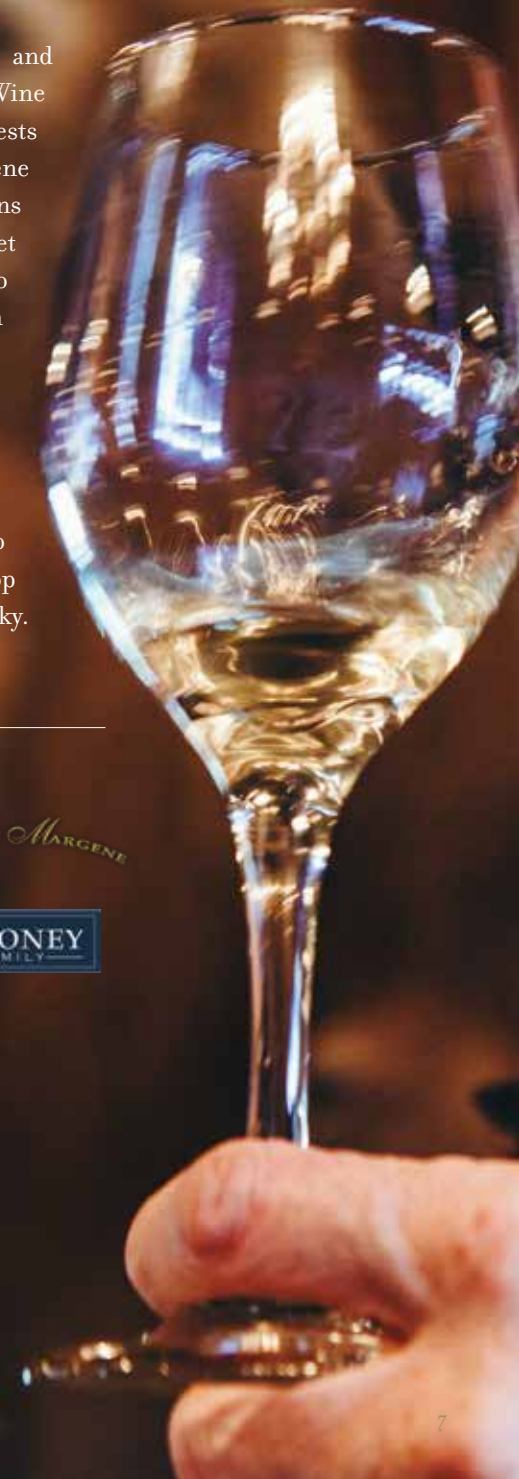
CHATEAU MARGENE



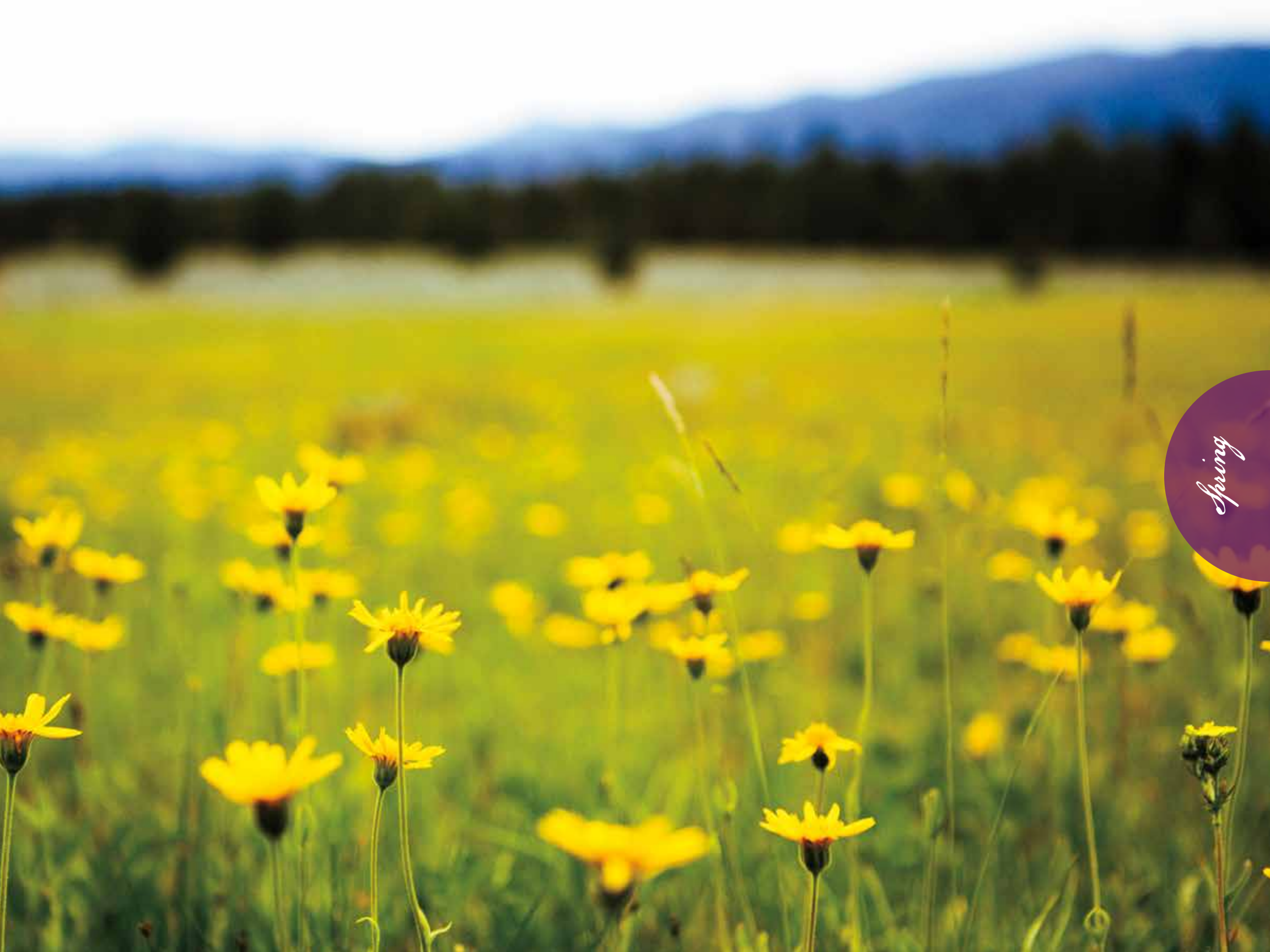
## FEATURED CHEF



**Chef Sunny Jin**  
Executive Chef  
The Resort at Paws Up  
Greenough, MT







*Spring*



## OPUS ONE + DEAN FEARING TOO— SW CUISINE BY CHEF DEAN FEARING

A PAWS UP PAIRING FOR THE CULINARY AGES

March 23 – 24

Imagine kicking off your spring by experiencing the wonders of Montana and Chef Dean Fearing's cooking. For one exclusive weekend, Fearing will leave his legendary Dallas restaurant, Fearing's, and plate his masterpieces for The Resort at Paws Up. And because it's also our spring Wine Weekend, his innovative dishes will be paired with wines made by none other than Michael Silacci, creator of the famed Opus One wines. Discover what's behind Fearing's dishes, and hear Silacci discuss Napa's finest wines, as you explore new culinary heights and the Montana wilderness. This truly is a five-star, 95+ Paws Up opportunity. Adding to the excellence, Paws Up Executive Chef Sunny Jin will also be a featured chef during the event.



**Chef Dean Fearing**  
Chef/Owner  
Fearing's Restaurant  
Dallas, TX

Known as the Father of Southwestern Cuisine, Chef **FEARING'S** Dean Fearing literally wrote the bible on the topic—*The Texas Food Bible*. A graduate of the Culinary Institute of America, Fearing spent 20 years serving up tantalizing dishes at the exclusive Mansion on Turtle Creek. He opened Fearing's, an uber-popular restaurant at the Dallas Ritz-Carlton in 2007. Always seeking new ways to combine fresh ingredients, Fearing finds inspiration in the Texas countryside—everything from local peppers to wild game. What might his culinary curiosity uncover when he visits Montana?



**Michael Silacci**  
Winemaker  
Opus One Winery  
Oakville, CA

Since joining Opus One in 2001 as director of viticulture and enology, Michael Silacci has become the heralded head winemaker. His passion for great wine is rooted in a viticulture and winemaking education that took him from earning a master's degree at the University of California, Davis, to intensive studies at the prestigious University of Bordeaux. Prior to joining Opus One, Silacci spent some half-dozen years at the Stag's Leap Wine Cellars in Napa Valley, as well as six years at the historic Beaulieu Vineyard. Today, Silacci reflects the Opus One founders' philosophy of excellence with every vintage.



## JOHN FLORIDIS AND DAN DUBUQUE

March 23 – 24



On Friday night in Tank, enjoy a performance by John Floridis, a Missoula-based musician who sings and plays guitar along with sampled and looped sounds. He's shared the stage with Shawn Colvin and Patty Griffin, among others. During Opus One + Dean Fearing Too, he may even share the stage for a time with a certain guitar-playing Dallas chef.

On Saturday night in Tank, revel in the sounds of Dan Dubuque. A free-sounding solo acoustic guitarist, Dubuque is known for his unique approach to the Weissenborn, a slide guitar that's played lap-style. He often adds percussive effects, playing the guitar like a drum while infusing every song with a style that's all his own.

## COOKBOOK LIVE PRESENTS THE TEXAS FOOD BIBLE FEATURING CHEF AND AUTHOR DEAN FEARING

March 24



Earning a rave review from none other than Wolfgang Puck, Chef Dean Fearing folds his many Southwest regional influences into the masterful recipes in his best-selling book, *The Texas Food Bible*. As part of our Cookbook Live™ series, Fearing will hold an interactive cooking demo during Opus One + Dean Fearing Too.





## INSPIRE: SPACE

AN OUT-OF-THIS-WORLD SPRING BREAK

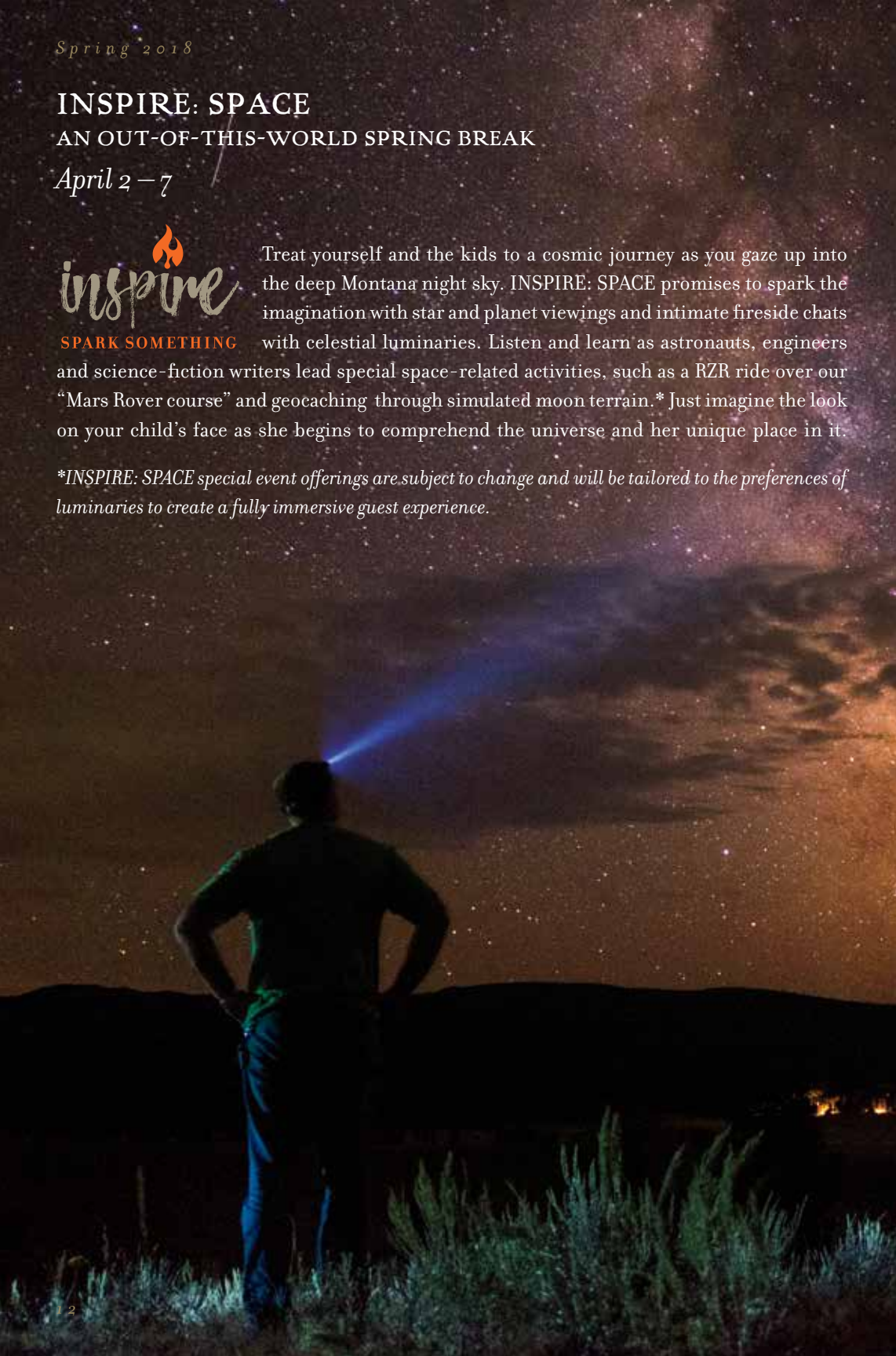
April 2 – 7



**SPARK SOMETHING**

Treat yourself and the kids to a cosmic journey as you gaze up into the deep Montana night sky. INSPIRE: SPACE promises to spark the imagination with star and planet viewings and intimate fireside chats with celestial luminaries. Listen and learn as astronauts, engineers and science-fiction writers lead special space-related activities, such as a RZR ride over our “Mars Rover course” and geocaching through simulated moon terrain.\* Just imagine the look on your child’s face as she begins to comprehend the universe and her unique place in it.

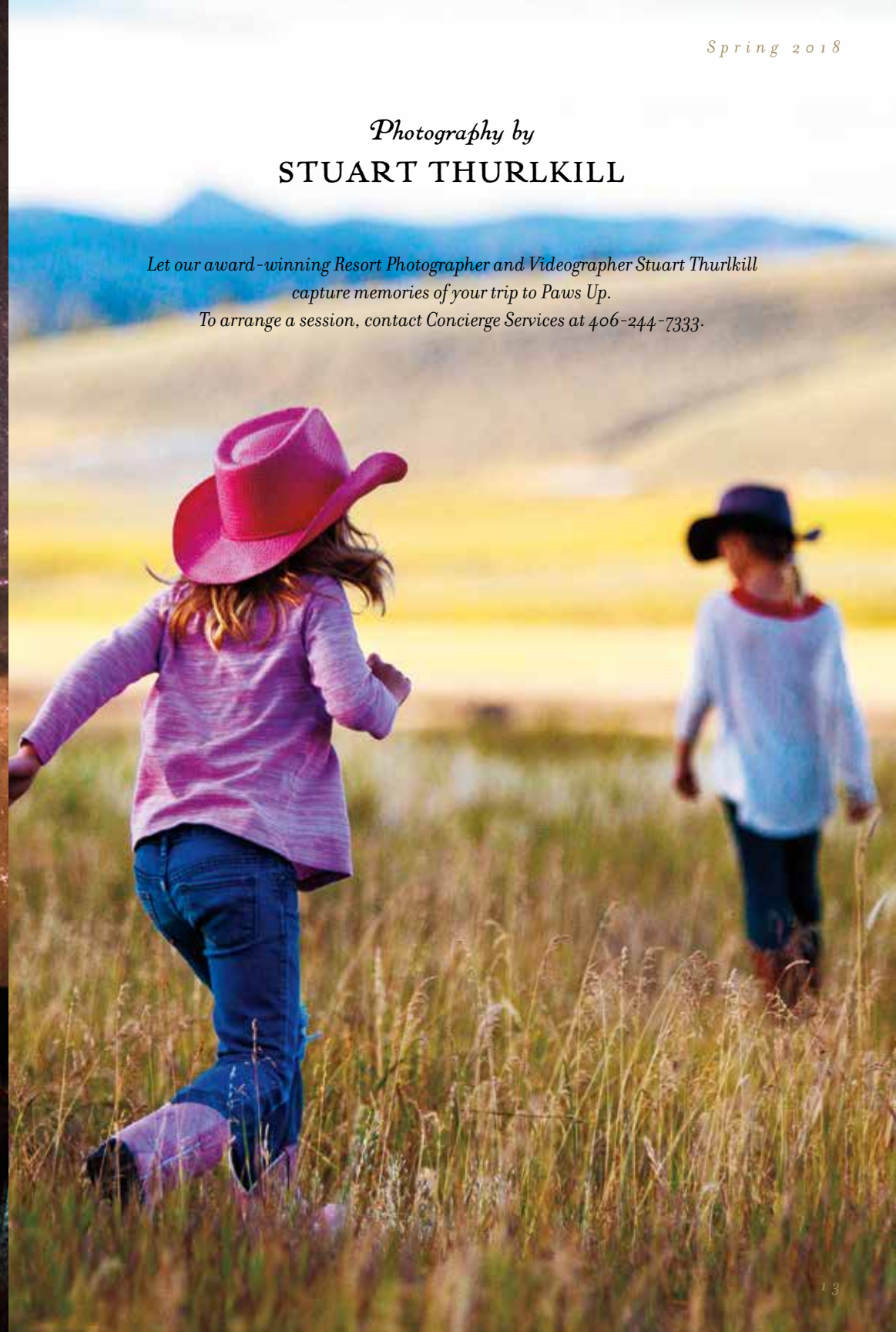
*\*INSPIRE: SPACE special event offerings are subject to change and will be tailored to the preferences of luminaries to create a fully immersive guest experience.*



## Photography by STUART THURLKILL

*Let our award-winning Resort Photographer and Videographer Stuart Thurlkill capture memories of your trip to Paws Up.*

*To arrange a session, contact Concierge Services at 406-244-7333.*





## WILDFLAVOR

A TOP CHEF, TOP-SHELF EVENT

April 19 – 22



Spend a long weekend with the cream of the crop in culinary talent. Join us for our second-annual WildFlavor event featuring three *Top Chef* stars, including 2017 winner Brooke Williamson, as well as Paws Up Executive Chef Sunny Jin. Guests will be able to whet their appetites throughout the weekend and watch these chefs “fork it out” during a live cook-off challenge. Of course, expertly crafted meals will be served throughout this delicious four-day event.

And don't forget to toast with exquisitely paired fine vino, compliments of Melville Winery. Along with plenty of wilderness activities to burn off those calories, WildFlavor is the perfect blend of food and fun.

## BRAVO TOP CHEFS



**Chef Sunny Jin**  
Executive Chef  
The Resort at Paws Up



**Chef Sam Talbot**  
Bravo Top Chef  
Semifinalist, Season 2



**Chef Casey Thompson**  
Bravo Top Chef  
Finalist, Season 3



**Chef Brooke Williamson**  
Bravo Top Chef  
Winner, Season 14

## FEATURED VINTNER

melville



**Chad Melville**  
Melville Winery  
Lompoc, CA

WILD FLAVOR

JOHN FLORIDIS  
AND ANDREA HARSELL

April 20 – 21



Listen during dinner on Friday night as guitarist and singer-songwriter John Floridis fills the air with bluesy, folk-rock melodies. He's shared the stage with Bruce Cockburn, Shawn Colvin and Emmylou Harris.

Guitarist and singer-songwriter Andrea Harsell performs on Saturday night, artfully blending bluegrass, country and rock. Her voice channels Janis Joplin, Alison Krauss and Alanis Morissette.





## COWGIRL SPRING ROUNDUP

### WHERE WOMEN GROW UP TO BE COWGIRLS

April 26 – 29



Springtime at The Resort at Paws Up—when snow melts, flowers bloom and women become cowgirls. It's your chance to ride alongside National Cowgirl Museum Hall of Famers. Join them on scenic trail rides and cattle drives. Learn from them about barrel racing, Western art and photography. Dine with them on some of the finest grub this side of the Rio Grande. Days in the saddle are followed by nights in the lap of luxury. One thing you'll never forget—how hard you laughed around the campfire each night.

*Note: Limited to first 50 registrants, 12 and older.*



#### FEATURED VINTNER



PLANETA

Patricia Zanatta  
Planeta Winery  
Menfi, Italy

## COWGIRL HALL OF FAME HONOREES

Sharon Camarillo | *Former barrel racer, current equestrian teacher*



As a teacher of all things equestrian, Sharon Camarillo draws upon a rich background. She rode her love of competition to a rodeo National Intercollegiate World Championship. As a pro barrel racer, Camarillo was a four-time National Finals Rodeo qualifier. Today, her clinics on handling horses and barrel racing draw big crowds. But at Paws Up, she'll be teaching an intimate group of Roundup attendees.

Veryl Goodnight | *Accomplished Western sculptor and painter*



From red foxes to wild horses, Veryl Goodnight's body of wildlife painting is as expansive as it is gorgeous. Her sculptures—more than 200 of them—further set her apart from other artists. Goodnight's art has been shown extensively in museums such as the Autry Museum of the American West. Imagine painting by her side, with a mountainous Montana backdrop. We can make that happen.

Marilyn Williams Harris | *Ranch owner, champion rider*



Running her grandfather's historic Arizona cow-calf operation with her sister, Marilyn Williams Harris truly embodies the term *cowgirl*. Her lifelong passion for riding horses led to American Quarter Horse Association World Championships in multiple categories. Her enthusiasm about sustaining the cowgirl way of life for future generations is unmatched. Harris's zest for Western land stewardship is contagious.

Barbara Van Cleve | *Award-winning ranch-life photographer*



Her photographs prove just how passionate Barbara Van Cleve is about Western ranch life. With 55 solo exhibits under her belt buckle, she exemplifies the grace and skill of Cowgirl Museum Hall of Famers. Her book, *Hard Twist: Western Ranch Women*, is where the old West and the new West merge into art. Come shoot up Montana with the master herself.



## COWGIRL SPRING ROUNDUP TRUNK SHOW

April 28



At The Resort at Paws Up, we think life is better in cowboy boots, which is why you should make your way to the Wilderness Outpost during the Cowgirl Spring Roundup Trunk Show. On Saturday from 3-5PM, you'll meet our favorite artisans and be introduced to talented premium vendors while you enjoy refreshments and perhaps a little live music from a Montana local. Watch for updates on your Paws Up App.

Hear talks and demonstrations from exciting artisanal purveyors, such as:



### C. Martini

Modern couture jewelry and one-of-a-kind wearable art  
Missoula, MT



### Red Wing

Handcrafted leather boots, footwear and accessories  
Red Wing, MN



### Whiskey Leatherworks

Beautiful, rugged handmade leather belts and accessories  
Missoula, MT

Vendors subject to change.



## ADRENZEN: SPRING

FEEL THE RUSH. FIND THE RELAXATION.

May 4 - 7

There's no better place to jump-start your health goals than right here in Montana. With help from leading wellness experts in the Missoula area, we'll get your adrenaline pumping and put you on a path to Zen-like tranquility. Our AdrenZen wellness weekends are designed to engage both the body and mind. One-of-a-kind activities include Buti and vino yoga classes, glide barre and mat Pilates classes and outdoor cardio and muscle building with a former pro bodybuilder utilizing our 37,000 acres of wilderness. Guided outdoor adventures and unique activities like the Sky Line Aerial Adventure Park only add to the fun. You'll even learn the art of juicing and preparing raw foods.

When you need a minute to rest, the scenery alone invites you to unwind. Meditate on the banks of the Blackfoot or find your bliss in a massage at our serene Spa Town®. Gourmet cuisine with a health-conscious twist will be freshly prepared and served all weekend with wine pairings via FitVine. AdrenZen: Spring is the ideal getaway to relax, recharge and renew.



### FEATURED WELLNESS EXPERTS



**Elke Govertsen**  
Founder and CEO  
Mamalode Magazine  
Missoula, MT



**Alison Laundrie**  
Certified Move Barre, Move  
Glide and Pilates Instructor  
Move Missoula  
Missoula, MT



**Jessica Maisel**  
Co-Owner  
Green Source  
Missoula, MT



**Ken Meriwether**  
Former WNBF  
Bodybuilder and  
Personal Trainer  
Missoula, MT



**Jenny Passuccio**  
Certified Move Barre, Move  
Glide and Pilates Instructor  
Move Missoula  
Missoula, MT



**Laura Russell-Nygard**  
Spa and Wellness Director  
The Resort at Paws Up  
Greenough, MT



FitVine  
Clements, CA





## ADRENZEN TRUNK SHOW

May 5



Discover a new take on fitness and adventure chic during our AdrenZen Trunk Shows. From 3–5PM on Saturday, you'll be introduced to our favorite local artisans and talented premium vendors while being treated to fitness-forward refreshments and perhaps some live music. Watch for updates on your Paws Up App. Namaste.

Hear talks and watch demonstrations from our exciting partners, such as:



### C.Martini

Modern couture jewelry and one-of-a-kind wearable art  
Missoula, MT



### Love Heals

Socially conscious bohemian-chic fashion jewelry  
Ojai, CA



### Antonia Wolf

Artistic landscape photography and unique beaded jewelry  
Missoula, MT

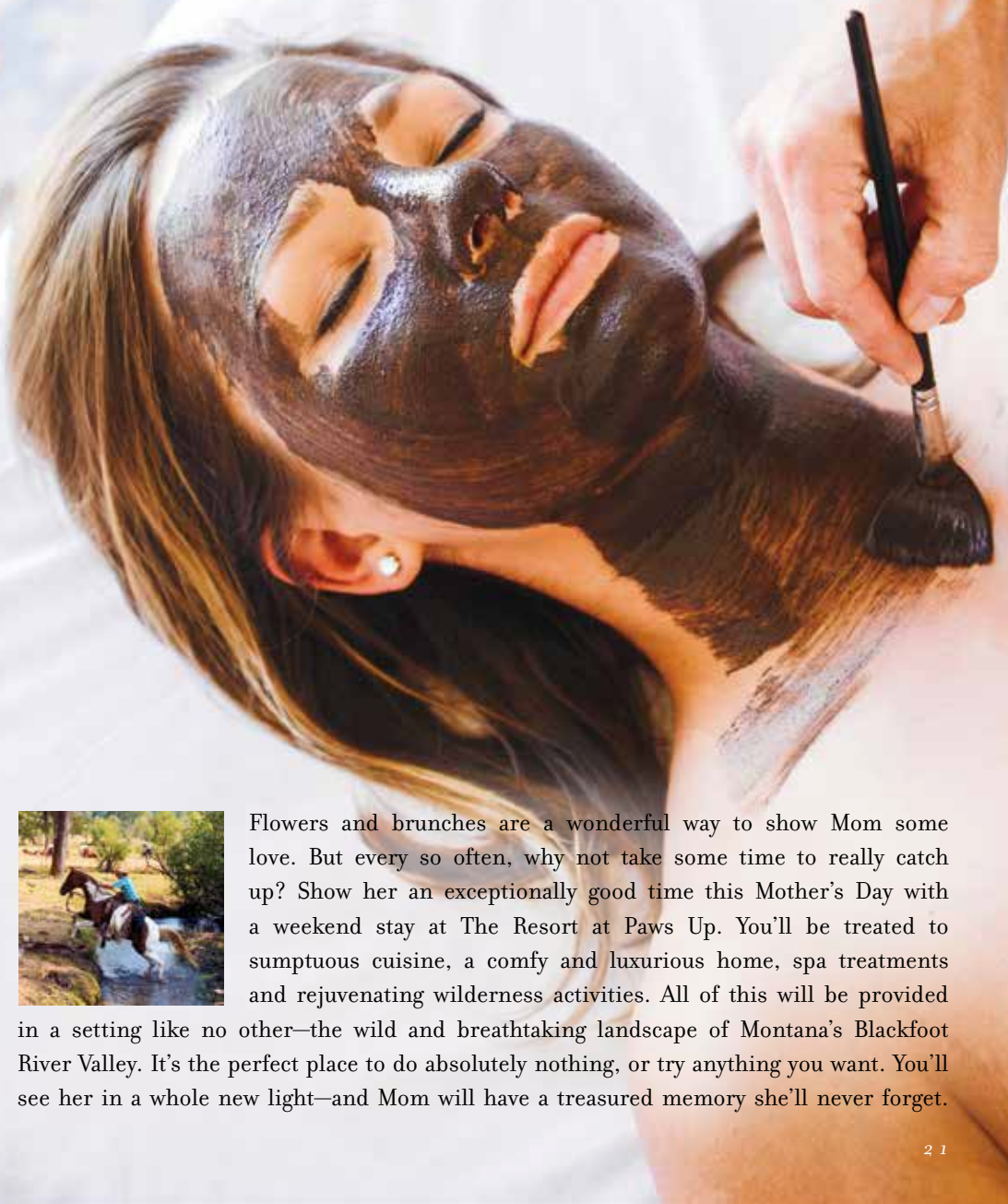
Vendors subject to change.



## MOTHER'S DAY WEEKEND

May 11 – 13

# HAPPY MUDDER'S DAY



Flowers and brunches are a wonderful way to show Mom some love. But every so often, why not take some time to really catch up? Show her an exceptionally good time this Mother's Day with a weekend stay at The Resort at Paws Up. You'll be treated to sumptuous cuisine, a comfy and luxurious home, spa treatments and rejuvenating wilderness activities. All of this will be provided in a setting like no other—the wild and breathtaking landscape of Montana's Blackfoot River Valley. It's the perfect place to do absolutely nothing, or try anything you want. You'll see her in a whole new light—and Mom will have a treasured memory she'll never forget.



# MONTANA MASTER GRILLERS

## WELL DONE—FINE EATS FROM GRILLING GREATS

May 25–28



We've stoked the flames of anticipation for this year's Montana Master Grillers with an all-new lineup of grilling greats. This year's weekend-long event features maestros of the grill who have worked their fiery magic from deep in the heart of Texas to Boston's Fenway Park. Each has a unique take on BBQ delights. You'll also get your fill of wilderness adventures, local microbrews, whiskeys and the like. Toss in nightly music, and this may be the most memorable Memorial Day since the dawn of cooking fires.

### FEATURED CHEFS, GRILL MASTERS AND GOOD OL' BBQERS



**Chef Tim Byres**  
Owner and Chef  
*Smoke* (Dallas, TX)  
James Beard  
Award-Winning Author



**Chef Burke Holmes**  
Owner  
*The Notorious P.I.G. BBQ*  
(Missoula, MT)  
Voted Best BBQ and Best New  
Restaurant in Missoula



**Chef Sunny Jin**  
Executive Chef  
*The Resort at Paws Up*  
(Greenough, MT)



**Chef Pat Martin**  
Owner and Chef  
*Hugh-Baby's*  
*BBQ & Burger Shop,*  
*Martin's Bar-B-Que Joint*  
(Nashville, TN)



**Chef Nicole Pederson**  
Former Executive Chef  
*Found Kitchen and*  
*Social House* (Evanston, IL)  
Food & Wine People's  
New Chef Nominee



**Chef Steve "Nookie" Postal**  
Owner and Chef  
*Commonwealth*  
(Cambridge, MA)  
Finalist in Bravo's  
*Around the World in 80 Plates*



**Glacier Distilling Company**  
Coram, MT



**KettleHouse Brewing Company**  
Missoula, MT



**Wagner Family of Wine**  
Rutherford, CA

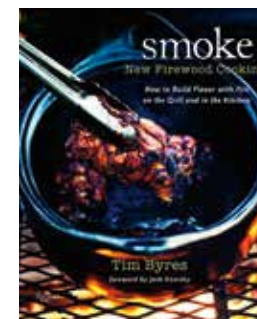


### COOKBOOK LIVE PRESENTS *SMOKE* FEATURING CHEF AND AUTHOR TIM BYRES

May 26



Not only can you taste the very best of live fire cooking at Montana Master Grillers, you can also learn from the best. Watch as Chef Tim Byres demonstrates recipes from his James Beard Award-winning book, *Smoke: New Firewood Cooking*. Join Byres for Cookbook Live™ and you'll take home new skills and techniques to your backyard, so you can recreate your Montana Master Grillers experience and leave your neighbors in awe.



### THE LIL SMOKIES, DAN DUBUQUE, THE TIMBER RATTLERS AND ANDREA HARSELL

May 25–27



You're darn straight it's a fitting name to headline Sunday night at Montana Master Grillers. The Missoula-based Lil Smokies won the band competition at the 2015 Telluride Bluegrass Festival, and they'll get everyone moving with their energetic blend of traditional bluegrass and newgrass music.

Dan Dubuque and the Timber Rattlers will kick off the weekend's musical festivities and Andrea Harsell will open for the Lil Smokies.





*Summer*



# Campfire Chefs

HOLD ONTO TO YOUR MESS KIT.  
THIS CHANGES EVERYTHING.



June 6–9

**Chef Beau MacMillan**  
*Executive Chef*  
Sanctuary's Elements  
Paradise Valley, AZ  
Iron Chef America Winner

## Beau's Bull Barn Dinner

Featuring Chef Beau MacMillan  
and Vintner Rich Aurilia

June 7

Chef Beau MacMillan pitched us an interesting idea: a special dinner in our rustic and elegant Bull Barn open to all guests. And he wanted his cuisine to be paired with distinctive vintages from Red Stitch Wine. Owner, winemaker and former MLB star Rich Aurilia will be in attendance, as well, now that he's made into the big leagues of viticulture.

Throughout the Summer



When we invented glamping, we wanted to elevate every single thing about sleeping outdoors, including the food. So this summer, we're introducing Campfire Chefs, and it promises to take things to a whole new level.

Imagine sitting down for a nice meal in your camp Dining Pavilion, admiring the view of the Blackfoot, when suddenly you spot a James Beard Award-winning chef peeking out from the kitchen. You're sliding a marshmallow onto a skewer, and one of the country's foremost pastry chefs leans over to give you a hand. Or, you're biting into a particularly scrumptious dish, and you think, "Huh, this reminds me of that time I dined at the best restaurant in the world, El Bulli!"

For 2018, Campfire Chefs welcomes Chef Beau MacMillan, Chef Charlie McKenna, Chef Garrison Price and Chef Jonathon Sawyer—plus our own Executive Chef Sunny Jin. And helping us celebrate National S'mores Day (August 10) is Chef Amanda Rockman. The best part? No jacket required.



June 30–July 3

**Chef Jonathon Sawyer**  
*Owner and Chef*  
Greenhouse Tavern and Trentina  
Cleveland, OH  
James Beard Award Winner



July 23–26

**Chef Garrison Price**  
*Executive Chef*  
Il Buco Alimentari & Vineria  
New York, NY



July 29–August 4

**Chef Charlie McKenna**  
*Owner and Chef*  
Lillie's Q  
Chicago, IL  
Best New BBQ Restaurants  
in the Country, Food & Wine



August 10–14

**Chef Amanda Rockman**  
*Executive Pastry Chef*  
South Congress Hotel  
Austin, TX



By sneak attack!

**Chef Sunny Jin**  
*Executive Chef*  
The Resort at Paws Up  
Greenough, MT



## MONTANA LONG TABLE: ARTISANAL PICNIC

### CHICAGO FLAVOR FOR MONTANA TO SAVOR

June 16



What do you call a gathering of some of the best Chicago chefs crafting outdoor delights? We call it a very special Artisanal Picnic. This Montana Long Table event is part authentic farmers market and part scenic festival. You'll have a chance to chat and dine with local purveyors as well as these illustrious Midwesterners. And dine well you will. Our visiting chefs are known for their Chicago dogs and gourmet sausages, honey butter fried chicken and craft pies. They're all served up with tasty tunes, lawn games and refreshing beverages to kick off your Father's Day weekend.



#### FEATURED CHEFS



**Chef-Owner Michael Ciapciak**  
Bang Bang Pie & Biscuits  
Chicago, IL



**Chef Christine Cikowski**  
Honey Butter Fried Chicken  
Chicago, IL



**Chef Joshua Kulp**  
Honey Butter Fried Chicken  
Chicago, IL



**Chef Doug Sohn**  
Hot Doug's  
Chicago, IL

#### FEATURED BREWER



#### FEATURED DISTILLER



#### A SAMPLING OF LOCAL PURVEYORS

Blue Willow Farm • Deluge Farms  
Hillside Hutterite Colony  
Le Petit Outre Bakery  
Montana Natural Lamb  
Ole World Oils



## DAN DUBUQUE

June 16



A solo acoustic guitarist, Dan Dubuque is known for his unique approach to the Weissenborn, a slide guitar that's played lap-style. Dubuque adds percussive effects, playing the guitar like a drum while infusing every song with his free-sounding style.

## PAINT 'N' POUR

### UNCORK YOUR CREATIVE JUICES.

June 17, July 8, August 5



There's nothing like a little wine to awaken your inner Frida Kahlo, Vincent van Gogh or even Bob Ross. Please allow us to pour you a glass of wine while our talented local artist Linds Sanders instructs you on the finer points of painting. Sanders will join the highly creative guests of Paws Up for several dates throughout the summer as part of the incredibly popular Paint 'n' Pour Wilderness Workshop. With step-by-step guidance in a fun and friendly atmosphere, you'll be creating a masterpiece of your own making in no time. Canvases, paint, wine and laughter are all provided. No experience needed.

*Sanders is also available on a fee basis for private demonstrations or lessons. Contact Concierge Services to schedule.*



ARTIST IN RESIDENCY:  
Linds Sanders





# Campfire Stars

TAKE YOUR SEAT NEXT TO A STAR.

Throughout the Summer



Just imagine. You're winding down after a long day of activities and a wonderful meal enjoyed in your Dining Pavilion with family and new friends. Then, along comes a well known musician wielding a guitar and a smile. You've just discovered one of Paws Up's newest and most-popular diversions—Campfire Stars. This new concert series is your chance to interact with and be entertained by featured performers from festivals, concert halls and television—around our campfires and in intimate performances across The Resort.

This summer we welcome back Chicago's Aly Jados, who appeared not only on *American Idol* but also on *The Voice*, as well as Nashville's Austin Jenckes and Austin's Brian Pounds, both veterans of *The Voice*. We'll also feature the leader of our Drum Circle Madness workshop Scott Besaw, Chicago singer-songwriter and *Voice* contestant Lupe Carroll and Grammy nominee and legendary Americana artist Robbie Fulks. You may even encounter Paws Up's singing and strumming s'moreologist Conor Dannis. So don't be shy. Take your place at a campfire sing-along with an artist who's sung and strummed for millions—and who will now perform just for you.



June 19–23

**Robbie Fulks**  
(Two-time Grammy nominee)

June 25–30

**Aly Jados**  
(*American Idol*,  
*The Voice*)



July 1–7, July 16–21

**Scott Besaw**  
(Chicago's Old Town School of Folk Music)

July 8–13

**Austin Jenckes**  
(*The Voice*)



July 22–27

**Brian Pounds**  
(*The Voice*)

August 4–9

**Lupe Carroll**  
(*The Voice*)





## BBQ AT THE YARD

THE WILD WEST NEVER LOOKED SO CIVILIZED.

*Every Tuesday, June 19–August 21 (except July 3)*



In some parts, Tuesdays can make a place seem like a ghost town—but not at The Resort at Paws Up. Here, you're in for a night of great food, cocktails and live entertainment. You'll begin with a beer, a glass of fine wine or a craft cocktail concocted right in front of you at our beloved bar, Tank. Then a buffet-style dinner is served outdoors on The Yard at the Cook Shack, along with more libations mixed at our outdoor bars. And everyone's invited for the meal and fun lawn games, too.

A who's who of accomplished local and regional musical acts provide the tunes, and there's even a Wild West show for your entertainment, featuring several of our talented staff members. So keep an eye out as you enjoy the fun. We've had a few outlaws causing trouble in the area. Good thing we have the best sheriff in the West!



### FEATURED ENTERTAINMENT

June 19	Hardwood Heart
June 26	Aly Jados
July 10	Austin Jenckes
July 17	Scott Besaw
July 24	Brian Pounds
July 31	Dan Dubuque
August 7	Lupe Carroll
August 14	Hardwood Heart
August 21	Mudslide Charley



## INSPIRE: MONTANA

GOING BEYOND THE SCENERY

*Throughout the Summer*



**SPARK SOMETHING**

Known the world over for picture-postcard looks and thrilling outdoor adventures, Montana also has a history and culture all its own. Get to know the place like a true Montanan during our brand-new speaker series. INSPIRE: MONTANA features luminaries from around the state who'll cover a variety of topics, from the firsthand experiences of a Missoula smoke jumper or a former copper miner from Butte to Native American academics who'll discuss the history of the land and tribes of the region. Join us in our intimate bar, Tank, where we invite you to sit back and enjoy a cocktail and appetizers while you take part in a meaningful Montana discussion.

Scheduled INSPIRE: MONTANA guests include Ryan Montgomery, owner of Montgomery Distillery; *New York Times* bestselling author Laura Munson; Jonathan Sepp and Brittany Masters, owners of Roam Free Bison Bites and former smokejumper and legislator Willis Curdy.

*INSPIRE: MONTANA will be held at 4PM between June and September. All ages are welcome. Paws Up will also provide a chaperone to host outdoor games for younger children on The Yard at the Cook Shack. Call for dates.*





## NATURE, ABSTRACTED

OUR LANDSCAPE IS OPEN TO INTERPRETATION.

June 21, July 26, August 9, August 16



Find inspiration in the beauty of our surrounding landscape. In this unique Wilderness Workshop, you'll put paint to canvas using your own artistic interpretation, completely without boundaries.

Abstract artist Danielle LaGoy will introduce you to a variety of techniques using palette knives and regular brushes, along with unconventional tools, so you can create a Montana masterpiece that is truly one-of-a-kind.

Hailing from the Adirondack region of New York, LaGoy describes herself as a painter interested in the suspension and abstraction of the natural environment. "Throughout my life, I've learned to appreciate time alone to absorb my surroundings," says LaGoy. You'll leave Nature, Abstracted with a Montana memory of your own making and vision. All artistic skill levels and ages are welcome.



ARTIST IN RESIDENCY:

*Danielle LaGoy*

*LaGoy is also available on a fee basis for private demonstrations or lessons. Contact Concierge Services to schedule.*

## BBQ-U

GET FIRED UP ABOUT LEARNING.

June 22 – 24



This June, attend summer school at Paws Up. In just three days, you can receive your MGA (Master of Grilling Awesomeness). It's a unique program with less lecturing and more casual interaction and hands-on experiences.

Evan LeRoy and Wayne Mueller, both Montana Master Grillers alums, will employ a USDA grading system to provide a delicious experience for all. The only requirements are a daily regimen of eating (yummy BBQ and sides), drinking (local craft cider and microbrews), playing (live music, lawn games and wilderness adventures) and sleeping (in a luxury home or tent). Enroll now.

### FEATURED PIT MASTERS



**Chef Evan LeRoy**  
Co-Owner and Chef  
LeRoy and Lewis  
Austin, TX

*Named in Zagat's 30 Under 30*



**Chef Wayne Mueller**  
Owner/Pitmaster  
Louie Mueller Barbecue  
Taylor, TX

*James Beard Award Winner*

### FEATURED CIDERY



Western Cider Co.  
Missoula, MT



## ROBBIE FULKS AND DODGY MOUNTAIN MEN

June 23 – 24



Fresh off his twin 2017 Grammy nominations, Robbie Fulks brings his folk/American roots sound to our Saturday night festivities. On Sunday, tap your toes to the Dodgy Mountain Men. They're pure home-brewed Montana energy, blending bluegrass, blues and rock into a sound all their own.



## SUNSET PHOTOGRAPHY FOCUSING ON THE GOLDEN HOUR

*June 23, July 7, August 4*



Picture this: the sun is making its final breathtaking appearance across the Montana landscape and, this time, you have the skills to capture it with justice. Join Resort Photographer Stuart Thurlkill for a brief tutorial on how best to capture subjects and landscapes in the setting sunlight. You'll learn expert tips and techniques, then venture out with him into the field to take photos from a panoramic viewpoint. Bring your camera, or feel free to use the one on your phone. Don't forget your hiking shoes!

*Thurlkill is also available on a fee basis for private lessons, demonstrations or portrait sessions. Contact Concierge Services to schedule.*



ARTIST IN RESIDENCY:  
*Stuart Thurlkill*



## GETTIN' PRIMITIVE: PUT THE WHOLE FAMILY IN A TIMEOUT.

*June 24 – June 30, July 16 – July 22,  
July 28 – August 3*



Gary Steele, the resident outdoorsman at Paws Up, is a real deal Montana mountain man. Spend four days at his self-built camp, and you and your family will receive expert instruction in primitive skills and survival techniques such as edible plant identification, fire making, knot tying, longbow archery, shelter building and tracking. No cell phone use allowed (except for pictures, of course). Throw in some music making and storytelling and it's guaranteed to be a party in the woods.

Designed to bring families together in an environment that fosters confidence, responsibility and self-esteem, the Gettin' Primitive workshop is sure to ignite your children's imagination. Be on the lookout for Gary Steele at the Kids Corps of Discovery, around the luxury camps and at chuck wagon dinners.

*Steele is also available on a fee basis for private demonstrations or lessons. Contact Concierge Services to schedule.*

OUTDOORSMAN IN RESIDENCY: *Gary Steele*



## DRUM CIRCLE MADNESS: TAP INTO YOUR INNER MUSICIAN.

*July 1 – 7, July 16 – 21*



Sometimes, the wilderness seems a little too quiet. That's when we're pleased to welcome Scott Besaw back for an annual event that turns even the rhythmically challenged into stellar stars of the drum. It's a hands-on drumming course (literally, no sticks required!) that teaches kids and grown-ups alike the basic principles of music and team building. Besaw hails from Chicago's world-famous Old Town School of Folk Music and brings with him an infectious passion for all things musical. Come join the lively group of percussionists and learn how to truly march to the beat of your own drum.

*Besaw is also available on a fee basis for private performances or lessons. Contact Concierge Services to schedule.*

ARTIST IN RESIDENCY: *Scott Besaw*



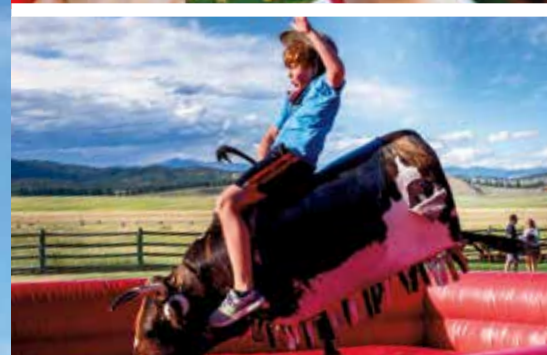


## FOURTH OF JULY

July 4

THERE'S PLENTY OF SEATING ALONG  
OUR PARADE ROUTE.

Picnics, pies, parades, epic fireworks: We have all of your Fourth of July favorites at The Resort at Paws Up. In fact, it's become a tradition for many families to return year after year. And what's not to look forward to? Along with those quintessential elements of an American celebration, there are also outdoor activities—fly-fishing, horseback riding, hiking—expansive starry skies, live music, craft cocktails, line dancing, a float-decorating contest, lawn games, gunnysack races, glamping in the fresh mountain air and relaxing family time. If you haven't been before, spend Independence Day with us. It's an experience you'll never forget, and one you'll want to repeat again and again.



## THE DOUBLE DOWN BAND

July 4



Tap your boots this Fourth of July to the sounds of the Missoula-based Double Down Band. These good ol' boys crank out some of the best country music in Montana. They play twangy hits of the ages—for all ages. Come have a listen while you toast up some s'mores.



## FOURTH OF JULY TRUNK SHOWS

July 4



Wear your patriotism on your sleeves, around your neck or in your home. Join us for our Fourth of July Trunk Shows from 3–5PM on July 4 and you'll meet our favorite local and regional artisans and be introduced to talented premium vendors while you enjoy refreshments and perhaps even a little live music from a Montana local. Watch for updates on your Paws Up App.

Hear talks and watch demonstrations from our exciting partners, such as:

**Behring Made Knives**  
Custom, handmade hunting  
and fishing knives and cutlery  
Missoula, MT

**C.Martini**  
Modern couture jewelry and  
one-of-a-kind wearable art  
Missoula, MT

**Peyote Bird**  
Contemporary and vintage global-  
artisan fashion jewelry  
Santa Fe, NM

Vendors subject to change.



## BRUSHES WITH GREATNESS: TAKE THE LANDSCAPE HOME WITH YOU.

July 9 – 15



Celebrated American painter George Van Hook honed his artistic skill the old-fashioned way. As a young man, he visited the Louvre and traveled through France, Italy and Holland to study and be inspired by the masters. For more than 35 years, this award-winning artist has painted and exhibited on three continents. He has also helped beginner and experienced painters alike improve on their technique and discover new talents. Van Hook will conduct this “plein air” watercolor workshop in a variety of eye-popping settings throughout The Resort at Paws Up. We promise your work of art will be one of your favorite souvenirs ever.

*Van Hook is also available on a fee basis for private demonstrations or lessons. Contact Concierge Services to schedule.*



ARTIST IN RESIDENCY:  
*George Van Hook*



## MONTANA LONG TABLE: TASTE OF NAPA

GOOD TASTE RUNS IN THE FAMILY.

July 14



One of the West's foodie power couples, celebrated *Top Chef* Casey Thompson and her winemaking husband Michael DeSantis, pair up for a little wining and dining at The Resort at Paws Up. She'll be bringing her California-inspired style and skills and showcasing them using regional and seasonal ingredients. His boutique wine's name, Harumph, hints at the tone we'll set: it's about friends, food and fun.



Local Montana chefs, along with Paws Up Executive Chef Sunny Jin, will create mouthwatering appetizer courses. Like Thompson, they'll be crafting dishes with foods from our local farmers market. Consider this culinary event all in the family—a very extended Napa to Montana family.

### FEATURED CHEF



**Chef Casey Thompson**  
*Bravo Top Chef Finalist*

### FEATURED VINTNER



**Michael DeSantis**  
*Harumph Wines  
St. Helena, CA*

### A SAMPLING OF LOCAL PURVEYORS

**Blacksmith Brewing Company**  
*Stevensville, MT*

**Blue Willow Farm**  
*Stevensville, MT*

**Deluge Farms**  
*Camas, MT*

**Hillside Hutterite Colony**  
*Sweetgrass, MT*

**Le Petit Outre Bakery**  
*Missoula, MT*

**Montana Natural Lamb**  
*Big Timber, MT*

**Montgomery Distillery**  
*Missoula, MT*

**Ole World Oils**  
*Ritzville, WA*

**Summit Beverage**  
*Butte, MT and Missoula, MT*

**Western Montana  
Growers Co-op**  
*Missoula, MT*





# MONTANA LONG TABLE: TASTE OF MISSOULA

## LONG TABLE GOES LOCAL.

July 28



Missoula, Montana. Home to artists, famous writers and many other creative types—including a wealth of chefs and artisanal food and drink purveyors. So The Resort at Paws Up decided to tap their talents at one fantastic Montana Long Table, complete with a farmers market, live music and lawn games. Paws Up Executive Chef Sunny Jin and his culinary team will take the lead, sharing their commitment to sourcing food from local growers and ranchers. By the time we set out their dishes overflowing with artisanal baked goods, fresh veggies, sweet cherries and desserts...well, this will be a spread of deliciousness to behold. Spare table leaves, anyone?



### FEATURED CHEF



**Chef Sunny Jin**  
The Resort at Paws Up  
Greenough, MT

### FEATURED BREWER



**KettleHouse  
Brewing Company**  
Missoula, MT

### FEATURED DISTILLER



**Montgomery Distillery**  
Missoula, MT

### A SAMPLING OF LOCAL PURVEYORS

**Blue Willow Farm**  
Stevensville, MT

**Deluge Farms**  
Camas, MT

**Hillside Hutterite Colony**  
Sweetgrass, MT

**Le Petit Outre Bakery**  
Missoula, MT

**Montana Natural Lamb**  
Big Timber, MT

**Ole World Oils**  
Ritzville, WA

**Summit Beverage**  
Butte, MT and Missoula, MT

**Western Montana  
Growers Co-op**  
Missoula, MT



# MONTANA LONG TABLE: THE ULTIMATE BACKYARD BBQ

## UP IN SMOKE WITH BBQ MAGICIANS

August 11



The starter course for good times at this Paws Up barbecue is an authentic Montana farmers market packed with local purveyors. They'll provide the ingredients for our smokeologists. These giants of sauce slathering, these titans of handmade salty rubs will not only prepare great dishes while you watch, they'll surely spin a few yarns at the long table. Expect a heapin' helpin' of stunning scenery, local libations and live music. Bring your appetite. And a supersized bib.



### FEATURED CHEFS AND GENERALLY SMOKY DUDES



**Chef Danny Fischer**  
Baby Blues BBQ  
Venice, CA



**Chef Sam Huff**  
Sam's BBQ-1  
Marietta, GA



**Chef Sunny Jin**  
The Resort at Paws Up  
Greenough, MT



### FEATURED DISTILLER



**Whitefish Handcrafted Spirits**  
Kalispell, MT

### A SAMPLING OF LOCAL PURVEYORS

**Blacksmith Brewing Company**  
Stevensville, MT

**Blue Willow Farm**  
Stevensville, MT

**Deluge Farms**  
Camas, MT

**Hillside Hutterite Colony**  
Sweetgrass, MT

**Le Petit Outre Bakery**  
Missoula, MT

**Montana Natural Lamb**  
Big Timber, MT

**Ole World Oils**  
Ritzville, WA

**Summit Beverage**  
Butte, MT and Missoula, MT

**Western Montana  
Growers Co-op**  
Missoula, MT





## COWBOY DAYS WITH BYRON WALKER

August 16 – 23

During Cowboy Days with Byron Walker, guests will enjoy outdoor adventures and stories 'round the campfire with ProRodeo Hall of Fame inductee Byron Walker. Walker was an honoree at Paws Up's Cowboy Experience 2017, and he'll lead excursions such as sporting clays, fly-fishing, cattle drives and trail rides. Later, join Walker around the campfire and listen to this cowboy hero share wild stories about his four decades as a champion rodeo star.



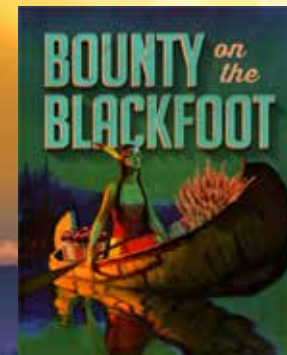
## MONTANA LONG TABLE: BOUNTY ON THE BLACKFOOT

INSPIRED DINING WITH CHEF BROOKE WILLIAMSON

August 18



The long table at The Resort at Paws Up snakes on and on, much like the Blackfoot River itself. Both give rise to a farm-to-table experience that will unfold right before your eyes. Guest Chef Brooke Williamson will take the best of the Missoula farmers market and create a one-of-a-kind, one-night-only dinner. When she takes a seat at the table, along with many local purveyors of goodness, you'll have a chance to talk food and really get in sync with Montana's gastronomic wonders. Now pull up a seat. We have quite a few.



**Chef Brooke Williamson**  
Co-Chef/Co-Owner  
Hudson House,  
Redondo Beach, CA;  
Da Kikokiko, Playa Vista, CA;  
Playa Provisions and  
The Tripel, Playa del Rey, CA  
2017 Bravo Top Chef Winner



### A SAMPLING OF LOCAL PURVEYORS

**Blacksmith Brewing Company**  
Stevensville, MT

**Blue Willow Farm**  
Stevensville, MT

**Deluge Farms**  
Camas, MT

**Hillside Hutterite Colony**  
Sweetgrass, MT

**Le Petit Outre Bakery**  
Missoula, MT

**Montana Natural Lamb**  
Big Timber, MT

**Montgomery Distillery**  
Missoula, MT

**Ole World Oils**  
Ritzville, WA

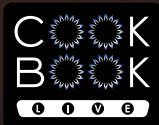
**Summit Beverage**  
Butte, MT and Missoula, MT

**Western Montana  
Growers Co-op**  
Missoula, MT

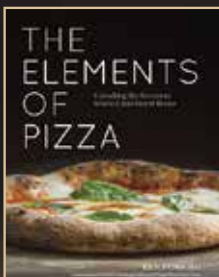


COOKBOOK LIVE PRESENTS  
*THE ELEMENTS OF PIZZA*  
 FEATURING CHEF AND AUTHOR  
 KEN FORKISH

August 31 – September 2



Master the art of making America's favorite dish with pizza expert and James Beard Award-winning author Ken Forkish. He'll guide you through a savory and hands-on-Cookbook Live™ weekend, where you'll use fresh local ingredients to bring to life recipes from his book *The Elements of Pizza*, a finalist in the 2017 James Beard Awards. Through these interactive cooking demonstrations, you'll learn the secrets and skills behind his famous Portland pizzeria and bakery.







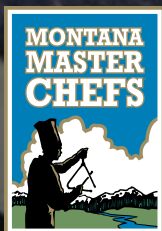
*Autumn*



# MONTANA MASTER CHEFS®: THE WONDER WOMEN OF FOOD AND WINE

A GOURMET GATHERING OF OUR CULINARY HEROINES

September 27–30



One of the most exciting highlights of fall every year is Paws Up's Montana Master Chefs. And this year, it's even more special, because we're celebrating the best of the best—not just among women, but among all who rule in food, wine, beer and spirits. Join us as we plate up our first female-inspired signature culinary event.

It's a gathering place for foodies, oenophiles, spirits fans and beer connoisseurs who appreciate the finer things in life. In addition to gourmet meals, the weekend-long event offers live music, celebrity cook-offs, spa treatments, wilderness adventures and a little mixing and mingling with talented stars under Montana skies. Men and women unite to experience the great outdoors and taste the ultimate in cuisine and wine pairings.

## FEATURED CHEFS



**Chef Renee Erickson**  
Owner, Chef and Author  
*The Walrus and the Carpenter,  
The Whale Wins, Barnacle*  
Seattle, WA  
James Beard Award Winner—  
Best Chef: Northwest



**Chef Sarah Grueneberg**  
Chef and Partner  
*Monteverde Restaurant  
& Pastificio*  
Chicago, IL  
James Beard Award Winner—  
Best Chef: Great Lakes



**Chef Jessica Largey**  
Chef and Co-Owner  
*Simone*  
Los Angeles, CA  
James Beard Award Winner—  
Rising Star Chef of the Year



**Chef Mindy Segal**  
Chef and Owner  
*Mindy's HotChocolate*  
Chicago, IL  
James Beard Award Winner—  
Best Pastry Chef



**Chef Julia Sullivan**  
Chef and Co-Owner  
*Henrietta Red*  
Nashville, TN  
Veteran of Per Se,  
Graduate of the Culinary Institute  
of America

## FEATURED BREWER, DISTILLER AND VINTNERS



**Alison Sokol Blosser**  
CEO and Co-President  
*Sokol Blosser Winery*  
Dayton, OR



**Merry Edwards**  
Winemaker and Owner  
*Merry Edwards Winery*  
Sebastopol, CA  
James Beard Award Winner—  
Best Wine, Beer or Spirits  
Professional in the United States



**Violet Grigich**  
President  
*Grigich Hills Estate*  
Rutherford, CA



**Lauren Oscilowski**  
Managing Partner and  
Architect of Alchemy  
*Spotted Bear Spirits*  
Whitefish, MT



**Kristin Smith  
Sarah Sorenson**  
Co-Founders and Owners  
*Cabinet Mountain  
Brewing Co.*  
Libby, MT

## CRYSTAL BOWERSOX, BLUE MOON AND FASTER RABBIT

September 27–29

Singer-songwriter and *American Idol* runner-up Crystal Bowersox headlines the weekend on Saturday night with her captivating blend of blues, country, folk and rock. She's performed with Joe Cocker, Harry Connick Jr., B.B. King, Alanis Morissette and John Popper, among others. Tap your feet while she sings original tunes, such as "Holy Toledo." Blue Moon, with lead singer and bass player Mary Place, gets things started on Thursday. Their smoky jazz and blues goes perfectly with a night by the fire with s'mores. And on Friday, Faster Rabbit brings you Americana music with a distinct Montana flavor.



Crystal Bowersox





## WINE &amp; BITCH DINNER

BONE APPETITE!

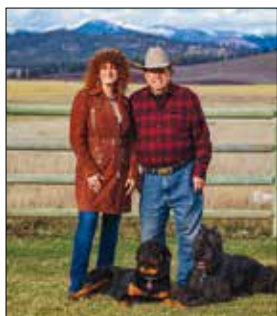
October 6

## Wine &amp; Bitch

for all dog lovers to mix, mingle and enjoy some quality time with their canine BFFs.

Paws Up Executive Chef Sunny Jin will be preparing a dog-gone delicious meal, complete with wine pairings, decadent desserts and gourmet dog bones. While you enjoy dinner, your pup will enjoy supervised play time with other canines in our expansive indoor arena.

## YOUR HOSTS

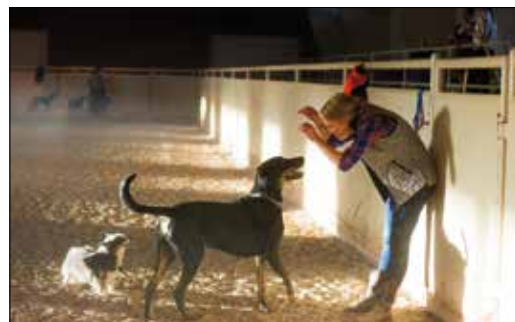


Nadine and Dave Lipson  
with Coco and Fenway  
Greenough, MT

## FEATURED CHEF



Chef Sunny Jin  
Executive Chef  
The Resort at Paws Up  
Greenough, MT



It's a culinary event fit for kings—Cavalier kings, that is—and their owners. This gourmet event kicks off our fabulous furry weekend and is an opportunity

for all dog lovers to mix, mingle and enjoy some quality time with their canine BFFs.

## CANINE CLASSIC

HAPPY TAILS TO YOU

October 7



CANINE CLASSIC  
AT PAWS UP

Lace up your sneakers and leash up your four-legged friend for the tenth-annual Canine Classic. Choose between a two-mile walk, a five-mile run or a half-marathon through the scenic trails of Paws Up. Following your walk or run, enjoy a barbecue extravaganza, along with an appearance by the Honest Kitchen's founder Lucy Postins, who'll share recipes and holistic pet food samples. Since its inception, the Canine Classic has raised over \$300,000, with all proceeds going to the Humane Society of Western Montana.



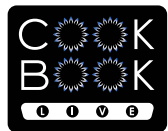
The mission of the Humane Society of Western Montana is to provide a safe, compassionate shelter for pets in need, place these animals into loving, lifelong homes and advocate for the welfare of all companion animals.



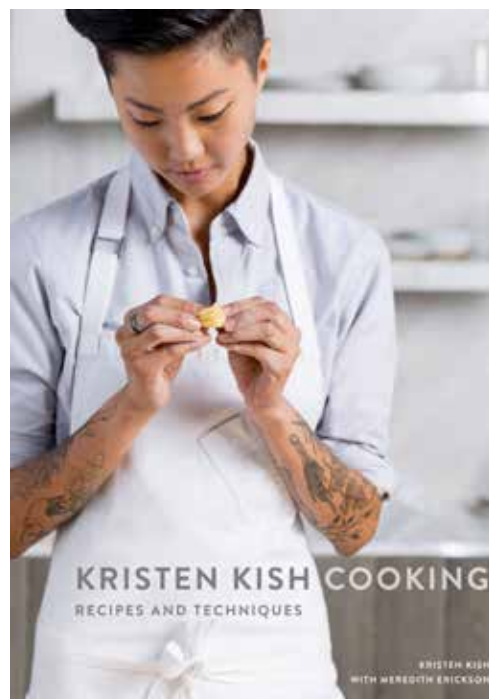


COOKBOOK LIVE PRESENTS  
**KRISTEN KISH COOKING**  
 FEATURING CHEF AND AUTHOR  
 KRISTEN KISH

October 12 – 14



Bridging the culinary traditions of Korea, the Midwest and Boston, Kristen Kish has been called “one of the most talented chefs around” by acclaimed Momofuku Chef David Chang. In her first cookbook, she takes everyday ingredients and turns them into unexpected masterpieces. Watch as she brings her recipes to life in a flavor-filled October edition of Cookbook Live™.



## COWBOY EXPERIENCE

CAMPFIRES, CATTLE DRIVES AND LEGENDARY COWBOYS

October 18 – 21



It comes just once a year—and it's a must for anyone with a little cowboy in the blood. Join us for a weekend of workshops, trail rides and demonstrations by ProRodeo Hall of Famers. You'll get to ride alongside these accomplished cattlemen and hear their stories from the saddle. You'll also get to chow down on gourmet cuisine served with small-batch fine whiskeys. All under the starry blanket of the big Montana sky.

We partner with the ProRodeo Hall of Fame and Museum of the American Cowboy whose missions are to educate others about the history of rodeo and its impact on Western American culture.



### FEATURED PRORODEO HALL OF FAME INDUCTEES



**Scott "Ote" Berry**  
 Steer Wrestling  
 1998 Inductee  
 ProRodeo Hall of Fame



**Paul Tierney**  
 All-Around Cowboy  
 2008 Inductee  
 ProRodeo Hall of Fame





## HALLOWEEN

October 27 – 29

# IT'S SCARY HOW MUCH FUN WE HAVE IN THE FALL.



For a truly spellbinding visit to the Blackfoot River Valley, join us in late October, when the trees creak, the owls screech and the clouds turn the sky moody and gray. Go for a quiet hike and witness unusual sights like glowing, golden tamarack leaves. Or play it safe inside: It's the perfect time of year to roast s'mores by the fire or try a new potion at the bar. Whether you come for the night or stay for the week—don't worry. We'll have your back.

## WINE WEEKEND WITH CHAPPELLET

A TOAST TO THE SEASON

November 9 – 11



Join Chappellet—one of the most celebrated family-owned and -run Napa Valley wineries—at Paws Up for our autumn Wine Weekend. Get to know Chappellet owners Amy and Dominic Chappellet against a Montana fall backdrop, then explore our Big Sky landscape on horseback or on the back of an ATV. Gourmet cuisine by Executive Chef Sunny Jin will be mixed with expert pairings. You'll also enjoy informative and tasty wine seminars, wilderness adventures such as sporting clays shooting, retail therapy, a host of spa services and, of course, soaking in your private outdoor hot tub under a starlit sky.



**Amy Chappellet**  
Sales Manager  
Chappellet Vineyard and Winery  
St. Helena, CA

**Dominic Chappellet**  
Owner, Board Member,  
Vice President  
Chappellet Vineyard and Winery  
St. Helena, CA





## THANKSGIVING WEEKEND

November 21 – 25

# FAMILY TIME IN MONTANA. LET US GIVE THANKS.

Kick off the holiday season with a one-of-a-kind weekend in Montana. Of course, the centerpiece is a masterfully prepared Thanksgiving meal with all the farm-to-table trimmings—a menu carefully crafted by our Executive Chef Sunny Jin and our special guest chef, Chicago's Charlie McKenna. Each meal comes complete with wine pairings that bring out the beauty in every bite. You can either join us for the spectacular spread at Pomp or have your feast delivered to your private home.

For the adventurer in all of us, we offer a menu of outdoor activities too—hayrides, ATV tours, horseback riding and more. And in the spirit of the holiday, there has to be touch football for the family, pro football on the television and the one-and-only Thanksgiving Day Parade. For the kids, we offer a special petting zoo, fireside s'mores and laser tag. After one Thanksgiving in Montana, we think you'll agree—it's the best weekend of the year for everyone, young and old.



## FEATURED CHEFS



**Chef Sunny Jin**  
*Executive Chef*  
*The Resort at Paws Up*  
*Greenough, MT*  
*Veteran of El Bulli and*  
*the French Laundry*



**Chef Charlie McKenna**  
*Owner and Chef*  
*Lillie's Q*  
*Chicago, IL*  
*Best New BBQ Restaurants in*  
*the Country, Food & Wine*  
*First-Place Award, 2016*  
*Memphis in May World*  
*Championship BBQ Contest*







*Early Winter*



## CHRISTMASTIME

Late December



# RIGHT OUT OF A STORYBOOK, RIGHT OUTSIDE YOUR WINDOW.

Five-star amenities under a starry sky—and then, of course, there's that twinkling star on top of the tree. That's Christmastime in Montana. Enjoy real-life sleigh rides, gingerbread house building, game nights, dogsledding, bonfires, even a Christmas Eve kid's party—all set against a background of snow-covered mountains. All guests have their own tree in their own private home, and everyone gets a personal visit from Santa—complete with an exclusive Paws Up Christmas stocking.

Naughty or nice, we make no distinction because everyone is treated to fantastic holiday meals artfully prepared by acclaimed Executive Chef Sunny Jin. Join the fun at one of our amazing restaurants or we'll happily deliver your meals to your luxury home. Treat yourself to some chill time at the spa, or browse for unique gifts at the Wilderness Outpost. After one amazing night, you'll know why the holidays at The Resort at Paws Up are truly magical.



## CHRISTMASTIME TRUNK SHOWS

Late December



After your horse-drawn sleigh ride, stop by our Christmastime Trunk Shows at the Wilderness Outpost, where you'll find holiday shopping at its finest. You'll meet our favorite artisans and be introduced to talented premium vendors while you enjoy refreshments and perhaps even a little live music from a Montana local. Watch for updates on your Paws Up App.

Hear talks and watch demonstrations from our exciting partners, such as:



**Behring Made Knives**  
Custom, handmade hunting and fishing knives and cutlery  
Missoula, MT



**C.Martini**  
Modern couture jewelry and one-of-a-kind wearable art  
Missoula, MT



**Mark Gibson Fine Art**  
Oil paintings and other original works of art  
Missoula, MT



**Whiskey Leatherworks**  
Beautiful, rugged handmade leather belts and accessories  
Missoula, MT

Vendors subject to change.



## NEW YEAR'S

December 31 – January 1

# IF A CORK POPS IN THE FOREST, DOES IT MAKE A SOUND?

We have so much fun at New Year's, we're already counting down to 2019. With thousands of twinkling lights in our trees and billions of twinkling stars in the sky, it's no wonder families come back time after time to close out the holidays and make their resolutions. Choose from countless activities from dogsledding to cross-country skiing or ice skating to tubing with your own snowmobile escort. Sit down to lavish wintery meals by the fire.

You'll celebrate with bubbly, live music, fire dancing and fireworks—all in a quiet and secluded wilderness. Then you'll retire to your luxurious vacation home with your own fireplace, a heavenly bed and a relaxing hot tub surrounded by snow. There's no better place to renew, recharge and take a deep breath as you embrace the new year.

## WINTERFEST

February 15 – 18, 2019



WINTERFEST  
THE COOLEST CULINARY EVENT ON EARTH

# HUMANS WEREN'T MEANT TO HIBERNATE.



Come for a romantic Valentine's Day, then stay for the coolest culinary event on earth. We'll have you dining on delectable bites through Presidents' Day. For WinterFest '19, we're featuring independent winemakers and visionary chefs from California. You'll experience three and a half days of intimate cooking classes and demonstrations; wine, beer and spirits tastings; live entertainment and, of course, gourmet, winter-themed feasts—complete with thoughtful wine pairings—created by our award-winning guest chefs. Wilderness adventures are also on the menu. Finally, the West Coast meets the foothills of Montana.



### FEATURED CHEFS



**Chef Budi Kazali**  
Chef/Co-Owner  
The Gathering Table  
(Ballard, CA)  
Voted Among the Best Chefs  
in California's Central Coast



**Chef Brooke Williamson**  
Co-Chef/Co-Owner  
Hudson House  
(Redondo Beach, CA)  
Da Kikokiko (Playa Vista, CA)  
Playa Provisions, The Tripel  
(Playa del Rey, CA)  
2017 Bravo's Top Chef Winner



**Chad Melville**  
Melville Winery  
Lompoc, CA



**Andrew Murray**  
Andrew Murray Vineyards  
Los Olivos, CA

melville

ANDREW MURRAY VINEYARDS





S C H E D U L E A T A G L A N C E

LATE WINTER

1/25–28	WinterFest	4–5
1/25–27	Stars at Night: Andrea Harsell, Mudslide Charley and John Floridis	5
2/14	Valentine's Day	6
2/16–18	Wine Weekend with Chateau Margene	7

SPRING

3/23–24	Opus One + Dean Fearing Too	10–11
3/23	Stars at Night: John Floridis	11
3/24	Cookbook Live: Dean Fearing	11
3/24	Stars at Night: Dan Dubuque	11
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4/19–22	WildFlavor	14–15
4/20	Stars at Night: John Floridis	15
4/21	Stars at Night: Andrea Harsell	15
4/26–29	Cowgirl Spring Roundup	16–18
5/4–7	AdrenZen: Spring	18–20
5/11–13	Mother's Day Weekend	21
5/25–28	Montana Master Grillers	22–23
5/26	Cookbook Live: Tim Byres	23
5/26–27	Stars at Night: The Lil Smokies, Dan Dubuque, The Timber Rattlers and Andrea Harsell	23

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6/16	Stars at Night: Dan Dubuque	29
6/17, 7/8, 8/5	Wilderness Workshop: Paint 'n' Pour	29
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Throughout the Summer: INSPIRE: MONTANA		33
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LATE WINTER

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Event dates and details  
are subject to change.





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