



HANDSDOWN

OUR BEST FOURTH EVER.



Paws Up regulars returned in droves to celebrate the country's birthday, and new friends joined in the revelry with high expectations. Whether they were racing on three legs or speeding through a pie-eating contest, riding horses or whooping it up on a raft or just flat out wrapping themselves in patriotism, this was a day to remember. Watching the kids decorate their floats, I realized that department store parades have nothing on Paws Up. And, at the end of the day, what says quality family time more loudly than a father and daughter with matching face paint? To all our guests and our dedicated staff, here's a Statue-of-Liberty-sized THANK YOU.

STEVE HURST | PAWS UP MANAGING DIRECTOR



THE BIG SKY

WASN'T ALL THAT WAS

BURSTING

WITH EXCITEMENT.







Visually, this year's Fourth of July at Paws Up really exemplified the best version of Americana you can imagine. Like Steve Hurst told me, "With kids' painted faces, our gorgeous new hot air balloon and fireworks...how can you not get great shots?" I agree. And hopefully, the images you see on these pages will bring back memories for you and your family. But the Fourth also had its unexpected visual moments. The sight of our chefs with a chandelier-style rack holding 40 pounds of sausage and roasted chickens. Hand-painted bulbs in red, white and blue on the Paws Up sign. A mechanical bull so well integrated into the festivities it took on a life of its own. Everything was done at such a high level it was a pleasure trying to capture all the action.

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STUART THURLKILL | PAWS UP PHOTOGRAPHER AND FILMMAKER























YOUR HOME AWAY FROM HOME FOR THE HOLIDAYS



Come share a lavish farm-to-table Thanksgiving spread, crafted by Executive Chef Sunny Jin and BBQ legend Chef Sam Huff. PS—be sure to bake in some time for hayrides and horseback tours.



Dogsleds give Santa's sleigh a run for its money in a breathtaking Montana wonderland, where your luxury home sits in the loveliest spot this side of the North Pole and awaits a visit from none other than Santa himself.



Celebrate the dawn of a New Year beneath snow-laden trees and starry nights, with fine cuisine (including Chef Mindy Segal's peerless hot chocolate), live music, bonfires and gourmet s'mores.



For WinterFest 2020, we're featuring SoCal's most creative cuisine with Chef Timothy Hollingsworth, Chef Waylynn Lucas and Chef Brooke Williamson. Plus perfect pairings by Oregon's Domaine Drouhin.



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