

A large piece of sizzling meat, likely ribs, is the central focus, resting on a black metal grill. The meat is dark brown and glistening. In the background, several pots are visible, some with lids, in a kitchen or grill area. The overall scene is set against a dark, smoky background with a fire visible at the bottom.

IF YOU THINK FRESH MONTANA AIR SMELLS GOOD,
WAIT UNTIL YOU ADD
SIZZLING MEAT.

MONTANA MASTER GRILLERS: HALL OF FLAME

MAY 26–29, 2017



Get ready for a weekend of grilling greatness. We've rounded up some of the country's top grillers and celebrity chefs to bring you the smoky, savory, finger-lickin' magic that only open flames can provide. With our signature wild adventures to work up your appetite, plus nightly live music to wash it all down, you're looking at a Memorial Day weekend you'll savor for years to come.

MEET THE MASTER GRILLERS



Chef Ben Jones
Executive Chef
The Resort at Paws Up
2016 James Beard House
Headlining Chef



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



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



Chef Wayne Mueller
Louie Mueller Barbecue
Taylor, TX
James Beard Award Winner



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

SWEET SOUNDS EVERY NIGHT



On Friday night, revel in the sounds of blues, hip-hop and R&B masterfully woven together by Missoula, Montana's MudSlide Charley.

On Saturday night, get ready for an honest-to-goodness hoedown with one of Montana's best country artists, Shane Clouse.

On Sunday night, top off the weekend with our headliners and the winners of the 2014 Telluride Bluegrass Festival band competition, Trout Steak Revival. Their lively and soulful mix of Americana and bluegrass will make for an unforgettable final night.

FEATURED VINTNERS, DISTILLER AND BREWER

Cakebread Cellars



Cakebread Cellars
Rutherford, CA

MULLAN
ROAD
CELLARS

Mullan Road Cellars
Walla Walla Valley, WA



Glacier Distilling
Coram, MT

PHILIPSBURG
BREWING CO.
MONTANA

Philipsburg Brewing Company
Philipsburg, MT

RSVP for a weekend with our grilling MVPs. For reservations, call 866-929-7571 or visit pawsup.com/mmg

All-inclusive rates start at \$1,004 per person, per night (four days/three nights, based on two adults).

SCHEDULE HIGHLIGHTS

Friday, May 26, 2017

- Lunch in Trough at your leisure
- Retail Therapy trunk show at the Wilderness Outpost
- Welcome reception with the Master Grillers, followed by the Meat and Greet Dinner
- Live entertainment by MudSlide Charley

Saturday, May 27, 2017

- Breakfast in Trough or Dining Pavilions at your leisure
- Grilling demonstrations with Featured Chefs
- Lunch in Trough at your leisure
- Sporting clays shooting and reception with Dennis Cakebread
- Trunk show and a variety of wilderness adventures at the Wilderness Outpost
- Cocktail hour at Tank, followed by dinner at Pomp with Chef Charlie McKenna
- Live entertainment by Shane Clouse

Sunday, May 28, 2017

- Breakfast in Trough or Dining Pavilions at your leisure
- Butchering demonstration with Chef Ben Jones
- Chuck wagon lunch on the Blackfoot River
- Trunk show and a variety of wilderness adventures at the Wilderness Outpost
- Wine tasting and a book signing with Chef Ben Jones and Chef Jonathon Sawyer
- County Fair featuring all Master Grillers, with live entertainment by Trout Steak Revival

Monday, May 29, 2017

- Breakfast in Trough or Dining Pavilions at your leisure

Note: Schedule details are subject to change.

