DAVE LIPSON
1938 – 2019

THE BIG DOG LEGEND LIVES ON!
As we look ahead at all the excitement 2020 promises, we can’t help but notice one thing that’ll be missing. We lost an enormous presence on the Ranch in 2019: Dave Lipson—husband, father, grandfather, partner and visionary. And although we called him The Big Dog, we’re reminded of him in a million tiny ways, every single day. He liked his bacon limp, not crisp. He reveled in the flavor of huckleberry ice cream. He treasured his old truck. And he lived for licks from his Rottweiler. He loved small things.

It’s the same for everyone, really—details heighten our senses and help us see the larger truths about life.

For those of us here at The Resort at Paws Up, it means that nothing is trivial. We want to ensure that when guests experience Montana, they’ll have an abundance of moments they can add up and cherish.

So, we obsess over the feel of a well-worn leather strap. We ponder for weeks on end which fly and line to use for catching the most elusive trout. The menu? Do you have a few days to listen as we describe every element of a Montana Master Chefs weekend, from foraged ingredients and precise wine pairings to the well-seasoned cast iron skillets we select for our visiting chefs? Could we bend your ear as we describe the precise shade of brownish gray that we’ve chosen for the luxury SUVs guests drive to and from their homes?

Tending to the finer points. It’s what we do. It’s what we’re passionate about. And it’s what gives us joy. Heaven forbid you have a similar affliction. But if you do, you might appreciate being among kindred spirits.

Small things are important. Because the mind has a way of remembering the things that truly matter. We hope you’ll take the time to revel in them while you’re here.

The Lipson Family, Proprietors
Late Winter
For a weekend as big and bold as the finest Bordeaux-style blend, Opus One winemaker Michael Silacci returns to Paws Up to demonstrate his knowledge of terroir and to share a few winemaking anecdotes. Expect him to be pouring wines worthy of the 92+ ratings the label frequently earns and pairing them with tasty bites from Executive Chef Sunny Jin.

FEATURED CHEF
Chef Sunny Jin
Executive Chef
The Resort at Paws Up
Greenough, MT
Veteran of the French Laundry and El Bulli
WINTERFEST
FOR THIS YEAR’S WINTERFEST, WE’RE POURING OUR HEARTS OUT.
February 14–17

Come for a romantic Valentine’s Day, then stay for WinterFest. This three-day culinary weekend features some of the country’s hottest independent winemakers plus a who’s who of hot Los Angeles chefs. You’ll experience hands-on cooking demonstrations, wine tastings, live entertainment, curling matches and winter-themed feasts, complete with thoughtful pairings. Naturally, invigorating wilderness adventures are also on the menu.

FEATURED CHEFS

Chef Timothy Hollingsworth
Chef and Restaurateur
C.J. Boyd’s, Free Play, Otium
(Los Angeles, CA)

Chef Waylynn Lucas
Cofounder of fōnuts
Author of Sunny-Side Up
(Los Angeles, CA)

Chef Brooke Williamson
Co-Chef/Co-Owner
Da Kikokiko (Playa Vista, CA)
Hudson House (Redondo Beach, CA)
Playa Provisions, The Tripel
(Playa del Rey, CA)

FEATURED VINTNERS

Aron Bell
Assistant Winemaker
Domaine Drouhin Oregon
Dayton, OR

Ashley Bell
Director of Sales and Education
Domaine Drouhin Oregon
Dayton, OR

COOKBOOK LIVE® PRESENTS SUNNY-SIDE UP
FEATURING AUTHOR AND CHEF WAYLYNN LUCAS
February 14–17

Get an up close peek at Sunny-Side Up from author, chef and Cake Wars star judge Waylynn Lucas. She’ll demonstrate a recipe or two from the book, which includes some of her favorite dishes—from egg concoctions to pastries to breakfast pops. She might even delve into the yummy “Syrup Required” chapter.

February 14
MUDSLIDE CHARLEY
Missoula-based original gutbucket blues and ramshackle soul

February 15
THE TIMBER RATTLERS
Acoustic dance tunes—covers and originals—with bluegrass roots

February 16
JOHN FLORIDIS
Bluesy, folk-rock melodies perfect for sparking romance
It’s a temple of haute cuisine that revolutionized fine dining. But The French Laundry turns out far more than artfully plated contemporary cuisine. Equal parts university and finishing school for young chefs, this Napa institution also fosters great, award-winning chefs, including our own Executive Chef Sunny Jin. Join him and fellow French Laundry alums for a reunion of epic eating.

The French Laundry Unfolded: A Gathering of Chef Alumni

Old friends. Great food. And lots of good, clean fun.

February 28–March 1

Featured chefs for this event include Chef Erik Anderson, executive chef of Truss at the Four Seasons (Napa Valley, CA); Executive Chef Sunny Jin of The Resort at Paws Up (Greenough, MT); Chef Jeremy Miller, manager of The Southern Salad (Augusta, GA) and Pastry Chef Courtney Park.
SPRING BREAK, MONTANA-STYLE
THIS YEAR, TRADE YOUR SAND SHOVELS FOR THROTTLES.
March 12–18 and April 6–19

Break away from the beach and try something exciting, like how to gentle a mustang. Take aim on the sporting clays course or go fly-fishing. Or, get muddy on an ATV tour. At Paws Up, there are Wilderness Workshops and classes, too, plus stunning scenery to enjoy while you get in some serious downtime (or spa time). It’s trips like these that your family will never forget.

FEATURED WILDERNESS WORKSHOPS

March 13–18 and April 6–12
GETTIN’ PRIMITIVE WITH GARY STEELE

March 22 and April 19
PAINT ‘N’ POUR WITH LINDS SANDERS

April 11
RUSTIC RINGS WITH PEGGY WEN

FEATURED CLASSES

March 12–14
COOKING WITH CHEF STEVE “NOOKIE” POSTAL

April 11
RUSTIC RINGS WITH PEGGY WEN

March 12–14
COOKING WITH CHEF STEVE "NOOKIE" POSTAL

April 7–10
COOKING WITH CHEF VALERIE GORDON

April 16–19
COOKING WITH CHEF MATT SIGLER

Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.
SPRING SONGWRITER WEEKEND
A NOTEWORTHY THREE DAYS
March 27–29

When was the last time you were schooled by a real-deal music star? During our intimate Songwriter Series, you’ll be noodling your own lyrics and hammering out melodies with pro composers. It’s a chance to stoke your creative fire while being surrounded by the inspiring scenery of Montana. At night, just sit back and watch as these seasoned performers rock your world.

LYNN HUTTON
Nashville, TN
Songwriter for Eric Church, Florida Georgia Line and Darius Rucker

AUSTIN JENCKES
Nashville, TN
Grand Ole Opry Performer, Rolling Stone’s “10 Artists You Need to Know”

TAMMI KIDD
Nashville, TN
Songwriter for LeAnn Rimes, Pam Tillis and Don Williams

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SPRING WINE WEEKEND WITH HOLUS BOLUS, JELLY ROLL AND JOY FANTASTIC
WHEN THE SNOW BEGINS TO MELT, THE WINE GUSHES IN.
March 27–29

A crash course in the finer points of noteworthy reds, this is your chance to learn pairing tips while sipping on velvety, bold and layered varietals. You’ll hear what it takes to farm a vineyard and create delicious vintages. Of course, you’ll also be treated to perfectly paired gourmet meals from Executive Chef Sunny Jin. Say “cheers!” and join us.

AMY CHRISTINE AND PETER HUNKEN
Holus Bolus Winery, The Joy Fantastic Wines
Lompoc, CA

CAROLINE STYNE
A.O.C., The Larder at Maple Drive and Tavern
Los Angeles, CA

CHEF SUNNY JIN
Executive Chef
The Resort at Paws Up
Greenough, MT

JIM KNIGHT
Jelly Roll Wines
Potter Valley, CA

Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.

JOHN FLORIDIS
Bluesy, folk-rock tunes mixed with adventurous acoustic guitar

FEATURED VINTNERS

FEATURED SOMMELIER

FEATURED CHEF
EASTER WEEKEND
April 10–12

Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.

A HOPPIN’ GOOD TIME FOR ALL

As bright-green hues return to the Ranch, spring’s first crop of wildflowers sprout up from the earth. There are bunnies and lots of other creatures waking up and being born. So, when Easter rolls around, you’ll be treated to a sweet celebration, complete with a bountiful buffet, games, egg decorating and even a petting zoo. Keep an eye out for the Easter Bunny, who’ll kick off the world’s most scenic hunt for eggs.

WILDERNESS OUTPOST TRUNK SHOWS
Throughout the Summer

By no means are the big names and exciting goings-on here limited to musicians, cowgirls and chefs. At the Wilderness Outpost, you can get to know designers, jewelry makers and other artisans. Our highly curated retail collection features clothing, accessories, jewelry, home decor and artwork that exude the independent spirit of the American West. Come browse, sip a little wine and listen to live music as we introduce you to the talented craftspeople behind these unique items. Trunk shows throughout the summer offer you the chance to talk with them in person, learn what inspires them and maybe even find something you just can’t live without.

SOME OF THE ARTISAN BRANDS YOU MIGHT SEE INCLUDE:

Beargrass Leather
Artisan-made leather handbags, wallets, accessories and jewelry. 
Lakeside, MT

Behring Made Knives
Beautiful handcrafted hunting knives and cutlery. 
Missoula, MT

Calleen Cordero
Eponymous handmade line of Western-inspired footwear, handbags and accessories. 
Los Angeles, CA

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

Dian Malouf Jewelry
Bold, statement rings crafted of sterling silver and gold with diamonds and semiprecious stones. 
Dallas, TX

Filson
Heritage brand outfitter since 1741. 
Seattle, WA

Lindsey Thornburg Cloaks
Fashion-forward designer cloaks created from Pendleton Wool. 
New York, NY

Love Heals Jewelry
Handmade jewelry with a bohemian bent and a commitment to giving back. 
Ojai, CA

Peyote Bird Designs
Timeless jewelry from the American Southwest for men and women. 
Santa Fe, NM

Pure Venatic Leggings
Handstitched leggings inspired by the great outdoors. 
Alberton, MT

Red Wing
Rugged footwear for men and women. 
Red Wing, MN

For dates and more information, contact Concierge Services.
COWGIRL SPRING ROUNDEL
THE COWGIRLS ARE COMING—
AND YOU’RE INVITED ALONG FOR THE RIDE.
April 23–26

Bring your inner cowgirl to life alongside some pretty amazing women: honorees of the National Cowgirl Museum and Hall of Fame. You’ll meet Lindy Burch, the first woman to ever win the National Cutting Horse Association Futurity; Donna Howell-Sickles, a master of Western and cowgirl-inspired art; Patricia E. Kelly, the founder of Ebony Horsewomen; Pam Minick, a champion rodeo competitor, promoter and commentator and Barbara Van Cleve, a respected Western ranch-life photographer.

You’ll spend your days brushing up on your horsewomanship and other important ranch skills with scenic trail rides, enlightening demonstrations and interactive workshops. And at night, you’ll relive your adventures as you shoot the breeze around a roaring campfire. It will all be peppered with exceptional cuisine and pairings from Chef Paula Disbrowe and winemaker Janell Dusi.

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

COOKBOOK LIVE® PRESENTS THANK YOU FOR SMOKING AND COWGIRL CUISINE FEATURING AUTHOR AND CHEF PAULA DISBROWE
April 23–26

Go inside the pages of Thank You for Smoking from BBQ expert Paula Disbrowe. She’ll discuss and demonstrate how to impart smoky nuances to everything from meat and fish to unique starters and decadent desserts. She’ll also share secrets from her Cowgirl Cuisine cookbook. Giddyap!

Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.
THE WONDER WOMEN OF FOOD AND WINE
A CULINARY KA-POW!
May 1–3

They’ve replaced their capes with chef jackets, but their powers are no less incredible. These are the wonder women of food and wine. And, on this three-day epicurean extravaganza, you’ll have unprecedented access to our heroines as you sip and sample their artistry, then get to know what makes them tick on thrilling outdoor adventures. Live music only amps up the action.

FEATURING CHEFS

Chef Charleen Badman
Scottsdale, AZ
Best Chef: Southwest
James Beard Award, 2019

Chef Anita Lo
New York, NY
Food & Wine’s Best New Chef in America, 2001

Chef Jenn Louis
Portland, OR
Food & Wine’s Best New Chef, 2012

Chef Nancy Silverton
Los Angeles, Newport Beach, CA
Food & Wine’s Best New Chef
James Beard Award: Outstanding Chef, 2014

FEATURED FOOD AND LIFESTYLE WRITERS

Chrisay Wittmann
RecipeGirl.com
Scottsdale, AZ

Sandy Coughlin
ReluctantEntertainer.com
Bend, OR

Lori Lange
RecipeGirl.com
Scottsdale, AZ

CALL YOUR MOM. BETTER YET, SEND HER A LASTING MESSAGE.

Isn’t it time to give Mom a Montana-sized lovefest to remember forever? Not only will she enjoy an elaborate brunch, with Bloody Marys plus toe-tapping live music. She’ll also get to spend time with the people she cares about most: her family. Be sure to go horseback riding or hot air ballooning together, before she heads off to Spa Town® for an indulgent massage.

MOTHER’S DAY
May 10

BRITT ARNESEN
Original bluegrass melodies played solo on acoustic guitar

Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.
MONTANA MASTER GRILLERS®
THE CULINARY EVENT THAT’S A PORTERHOUSE CUT ABOVE THE REST
May 22–25

Come Memorial Day weekend, the only thing bigger than a Lone Star barbecue will be the one right here at The Resort. Pit masters from Texas to North Carolina convene to help us put on our meatiest event of the year. It’s a smokin’ good time with craft beverages, fine wine and lots of rollicking live music. If you’re a fan of amazing BBQ, be sure to sear it into your calendar.

FEATURED CHEFS

Chef Tim Byres
Bar Belmont, Chicken Scratch, The Foundry and Smoke
Dallas, TX
James Beard Award Winner

Chef Evan LeRoy
LeRoy & Lewis
Austin, TX
Named in Zagat’s 30 Under 30

Chef Elliott Moss
Dustin Hall BBQ
Asheville, NC
James Beard Award Finalist

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

FEATURED BREWER

Tim Chisman
Blackfoot River Brewing Co.
Helena, MT

FEATURED DISTILLER

John McKee
Headframe Spirits
Butte, MT

FEATURED VINTNER

Diane Cline
Round Pond Estate
Rutherford, CA

Additional featured guests for this event include Chef Sam Jones, owner of Sam Jones BBQ (Winterville, NC).

COOKBOOK LIVE® PRESENTS SMOKE FEATURING CHEF AND AUTHOR TIM BYRES
May 22–25

Watch and learn as Chef Tim Byres demonstrates recipes from his cookbook Smoke: New Firewood Cooking, a James Beard Award winner. Join Byres for Cookbook Live and you’ll take new skills home to your own backyard, so you can leave your BBQ guests in awe.

Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.
Campfire Stars

WARM YOUR TOES IN YOUR FRONT-ROW SEAT.
Throughout the Summer

Settle into your reclined Adirondack chair and have yourself a listen.

Campfire Stars brings in big-name talent—featured musicians from festivals and television—for live, intimate performances across The Resort. It could be your favorite competitor from The Voice or a Grammy-nominated artist who’s picking away at a guitar by the light of the moon. And it’s a special treat just for you and your fellow glampers. A famous singer is there just for you.

June 29–July 5
SETH GLIER
Grammy-Nominated Singer-Songwriter

July 13–17
JOHN DOE
Songwriter, Actor and Founder of the Legendary Los Angeles Band X

July 21–26
BETH // JAMES
Austin, Texas Songwriters

July 28–August 2
LUPE CARROLL
Chicago-Based Songwriter and Competitor on The Voice

August 3–8
CHUCK RAGAN
Founder of the Influential Florida Band Hot Water Music

August 13–16
RHETT MILLER
Solo Artist and Front Man for the Old 97’s
Imagine returning to camp after a day of wilderness adventures and dining on the cuisine of a James Beard Award finalist or a Top Chef competitor. Visit Paws Up during one of our Campfire Chefs events, and not only will you savor the delectable cuisine of these sought-after chefs, but you’ll also get to dish with them about how to create a seasonally inspired menu or the best way to create gourmet s’mores. And the best part is, no jacket required.

Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.
As a champion race car driver, Scott Pruett is used to living life in the fast lane, but the track isn’t the only place he’s racked up awards. Together with his wife Judy, he founded Pruett Vineyard in 2006, and they’ve been earning rave reviews for their estate Syrahs and Cabernets ever since. Spend a weekend with the Pruetts and you’ll quickly see and taste how they’ve bottled magic on their family-owned vineyard in California’s Sierra Foothills.

SUMMER WINE WEEKEND WITH PRUETT VINEYARD
PUT YOUR PALATE IN OVERDRIVE THIS SUMMER IN MONTANA.
June 5–7

Judy and Scott Pruett
Pruett Vineyard
Northern Sierra Foothills, California

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

Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.

THE WONDER WOMEN OF HOLLYWOOD: SEX AND THE CITY GOES TO THE COUNTRY
MANHATTAN, STRAIGHT UP—WITH A MONTANA TWIST
June 5–7

Jenny Bicks
Emmy-Winning Screenwriter, Producer and Director

Cindy Chupack
Emmy- and Golden Globe-Winning Screenwriter, Author, Producer and Director

Elisa Zuritsky and Julie Rottenberg
Emmy-Nominated Writing Partners

Julia Sweeney
Actor, Comedian, Author and Former Saturday Night Live Cast Member

June 6
JILL SOBULE
Acclaimed Singer-Songwriter and Guitarist
We've handpicked the freshest flavors of the Blackfoot River Valley, sourced from regional purveyors, and served them up on the lawn of a working cattle ranch. Come sit down to a meal where you'll enjoy food and drink from local growers and beverage crafters. You can peruse the creations of local artisans, as well, and listen in as Missoula-based musicians play. It's a glorious evening, proving that Montana's resources, culinary and otherwise, are as supersized as the landscape itself.

**MONTANA LONG TABLE:**
**TASTE OF MONTANA**
**A LONG-STANDING PAWS UP TRADITION**
**June 13 and August 8**

We've handpicked the freshest flavors of the Blackfoot River Valley, sourced from regional purveyors, and served them up on the lawn of a working cattle ranch. Come sit down to a meal where you'll enjoy food and drink from local growers and beverage crafters. You can peruse the creations of local artisans, as well, and listen in as Missoula-based musicians play. It's a glorious evening, proving that Montana's resources, culinary and otherwise, are as supersized as the landscape itself.

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

**A SAMPLING OF LOCAL PURVEYORS**
Blacksmith Brewing, Cool Spring Hutterite Colony,
Le Petit Outre, Montgomery Distillery, Tucker Family Farm
Western Montana Growers Cooperative,
Yellowstone Grassfed Beef

The beauty of a Montana landscape seems to go on forever. In this unique Wilderness Workshop, you’ll put paint to canvas 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. You’ll leave Montana with a memory of your own making.

**NATURE, ABSTRACTED**
**TURN YOUR IMPRESSIONS INTO A WORK OF ART.**
**June 18, July 9, July 23, August 6, August 20, September 9**

The beauty of a Montana landscape seems to go on forever. In this unique Wilderness Workshop, you’ll put paint to canvas 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. You’ll leave Montana with a memory of your own making.

**ARTIST IN RESIDENCY:**
**DANIELLE LAGOY**

LaGoy is also available for private demonstrations or lessons. Contact Concierge Services to schedule.
If you talk with your hands, then help them say something spectacular. Craft yourself a customized ring that speaks volumes about your personality. Join Peggy Wen, painter and jewelry designer, for this fun Wilderness Workshop where you’ll choose from a wide variety of eye-catching beads and gems to create one-of-a-kind, wire-wrapped art. Leave with a statement piece that fits—and flaunts—your style. All ages welcome. No experience necessary.

There’s no online video that’ll teach what Gary Steele knows. Primitive skills are something you acquire the old-fashioned way. Join Paws Up’s resident outdoorsman (and real-deal Montana mountain man) as he provides hands-on instruction around The Resort and at his self-built camp. He’ll show you and your family survival techniques such as edible plant identification, fire making, knot tying, longbow archery, shelter building and tracking.

Wen is also available for private demonstrations or lessons. Contact Concierge Services to schedule.

Steele is also available for private demonstrations or lessons. Contact Concierge Services to schedule.
BIG SKY PHOTOGRAPHY WITH STUART THURLKILL
PHOTOGRAPH MOTHER NATURE IN ALL HER GLORY.
June 30, July 16, July 30, August 13, August 27, September 18

In this family-friendly workshop, Resort Photographer and Filmmaker Stuart Thurlkill teaches how best to photograph landscapes, wildlife and other features of the great outdoors. You and your kids will learn expert tips and techniques in a brief tutorial, then venture out with Thurlkill into the field to take photos from a panoramic viewpoint. Bring your camera, or feel free to use the one on your phone.

Thurlkill is also available for private demonstrations or lessons. Contact Concierge Services to schedule.

FOURTH OF JULY
July 4

VISIT WHEN WE STAR SPANGLE THE BIG SKY.

Picnics, pies, parades, epic fireworks! Along with those quintessential elements of a proper Fourth of July celebration, we’ll also host outdoor activities, live music, craft cocktails, line dancing, a float-decorating contest, lawn games, gunnysack races, glamping in the fresh mountain air and relaxing family time. Local artist Ann Karp will also be on hand to add imaginative face painting to the Fourth festivities.
Whether it’s the feathery eyelashes of a woolly bison or a horse’s sun-flecked mane, Mother Nature’s creatures truly are awe-inspiring. But how do you go from breathtaking to brushstrokes? Award-winning wildlife artist James Corwin knows, and he’ll take you on an inspiring journey in this fine art Wilderness Workshop. With his instruction, you’ll learn how balancing gestural technique with detailed precision leads to remarkably lifelike results.

The boulder-strewn waters of the Blackfoot River? The Garnet peaks? The forests of Ponderosa pines? Whichever parts of the landscape speak to you, watercolor artist George Van Hook will help you capture them on canvas. He conducts his “plein air” workshops in a variety of settings around The Resort, so you can learn from a pro as well as find plenty of inspiration for your work.

A picture of a bear looking at the camera.

Corwin is also available for private demonstrations or lessons. Contact Concierge Services to schedule.

A picture of a man painting.

Van Hook is also available for private demonstrations or lessons. Contact Concierge Services to schedule.
MONTANA LONG TABLE:
ARTISANAL PICNIC
THE WINDY CITY BLOWS IN,
BRINGING THE MOST IRRESISTIBLE SMELLS.
July 18

Chicago, with its world-famous sausages, heartland cooking and mouthwatering pies, has a second home here in the Blackfoot River Valley. Year after year, The Resort welcomes a few of its top chefs for our Artisanal Picnic. Adding to our recipe for devilishly delicious success are the fresh local ingredients, from top Montana farmers and ranchers to exceptional brewers. We’ll also be featuring regional artists and artisans as well, and you can linger to shop their wares.

FEATURED CHEFS

Chef 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

COOKBOOK LIVE® PRESENTS PITMASTER: RECIPES, TECHNIQUES AND BARBECUE WISDOM FEATURING CHEFS AND AUTHORS CHRIS HART AND ANDY HUSBANDS
July 10–12

Chef Andy Husbands
Award Winning Griller and Author
Boston, MA

Chef Andy Husbands teamed up with fellow barbecue expert and contest champ Chef Chris Hart to pen their tome on all things grilling-related in 2017. Barbecue is a way of life for these two and they’re sure to spill some long-guarded secrets in this up close and hands-on walkthrough of their popular BBQ cookbook.

FEATURED CHEFS

Chef Valerie Gordon
Valerie Confections
Los Angeles, CA

Chef Chris Hart
Award Winning Griller and Author
Boston, MA

Chef Andy Husbands
The Smoke Shop
Boston, Cambridge, Somerville, MA

COOKBOOK LIVE® PRESENTS PITMASTER: RECIPES, TECHNIQUES AND BARBECUE WISDOM FEATURING CHEFS AND AUTHORS CHRIS HART AND ANDY HUSBANDS
July 10–12
Summer-lovin’ foodies, this one’s for you. Right on the welcoming banks of the Blackfoot River, you’ll find a one-night-only, farm-to-table feast dreamed up by the visiting Chef Brooke Williamson. It’s your chance to enjoy the very best of Montana’s lush growing season. And, as if the feast alone weren’t enough, you can also tap your toes to live music, take in the scenery and get to know the ranchers and farmers who made your meal possible.

**BOUNTY ON THE BLACKFOOT**
A MONTANA LONG TABLE EVENT YOU CAN BANK ON
August 22

**FEATURED CHEF**
Chef Brooke Williamson
Co-Chef/Co-Owner
Da Kikokiko (Playa Vista, CA)
Hudson House (Redondo Beach, CA)
Playa Provisions, The Trill (Playa del Rey, CA)
2017 Top Chef Winner

NATIONAL S’MORES DAY
August 10

**THE FINEST S’MORES, THE BIGGEST S’MILES!**

Nothing makes kids happier than graham crackers, chocolate and roasted marshmallows. And nowhere do they taste better than at The Resort at Paws Up, where a certified s’moreologist serves them up. To celebrate National S’mores Day, we also host a s’more-making competition with help from a world-class confectioner. The winner earns the title of Paws Up S’moreologist, plus bragging rights amongst foodies and pint-size campers everywhere.

**FEATURED CHEF**
Chef Jessica Foster
Owner and Chocolatier
Jessica Foster Confections
Santa Barbara, CA

**BOUNTY ON THE BLACKFOOT**
A MONTANA LONG TABLE EVENT YOU CAN BANK ON
August 22

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Chef Brooke Williamson
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Da Kikokiko (Playa Vista, CA)
Hudson House (Redondo Beach, CA)
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**FEATURED CHEF**
Chef Jessica Foster
Owner and Chocolatier
Jessica Foster Confections
Santa Barbara, CA
If you like panting in the great outdoors, invite your dog and go for a two-mile walk, a five-mile run or a half-marathon. Then follow your nose to a Montana-size spread of tantalizing barbecue cuisine. There’s also live music, along with prizes for pooches and people. It’s all in good fun, and it gives us a chance to raise funds for the Humane Society of Western Montana, whose mission is to provide a safe, compassionate shelter for pets in need, to place these animals into loving, lifelong homes and to advocate for the welfare of all companion animals.

Go ahead and let your tongue hang out. This annual evening kicks off a whole fur-loving weekend. The special dinner, meticulously prepared, comes complete with wine pairings and decadent desserts, as well as tail-wag-worthy gourmet dog treats. Four-legged companions enjoy supervised play time in our expansive indoor arena. Hosted by The Resort’s Nadine Lipson and her doggie duo, Coco and Fenway, Wine & Bitch promises good times for people and pups alike.

WINE & BITCH DINNER
A DOGGONE DELICIOUS MEAL
August 29

THE CANINE CLASSIC WALK/RUN/HIKE
THIS RACE WILL HAVE YOU LICKED.
August 30

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Can you feel the pull of Fish and Feast? This Labor Day weekend feeding frenzy is served up with fly-fishing adventures on the legendary Blackfoot River. Elite chefs visit from all over the country to battle cutthroats and rainbows along with our guests. And each night, they plate up masterful cuisine to pair with phenomenal wines. It’s a reel good time, for expert anglers and novices alike.

**FISH AND FEAST**

**CHEFS ARE DRAWN TO PAWS UP LIKE FAT TROUT TO AN ELK HAIR CADDIS.**

**September 4-7**

Can you feel the pull of Fish and Feast? This Labor Day weekend feeding frenzy is served up with fly-fishing adventures on the legendary Blackfoot River. Elite chefs visit from all over the country to battle cutthroats and rainbows along with our guests. And each night, they plate up masterful cuisine to pair with phenomenal wines. It’s a reel good time, for expert anglers and novices alike.

**FEATURED CHEFS**

Chef Kelly Liken
Executive Chef
Vail, CO
James Beard Award Nominee

Chef Lee Wolen
Executive Chef/Partner
Boka, Somerset
Chicago, IL
James Beard Award Nominee

Dennis Cakebread
Chairman of the Board,
Co-Owner
Cakebread Cellars
Rutherford, CA

**FEATURED VINTNER**

Tom Morgan Rodsmiths
Bozeman, MT

**FEATURED ROD MAKER**
MONTANA MASTER CHEFS®: THE SOUTH

TASTE THE SOUL OF THE SOUTH IN THE HEART OF THE WEST.

September 24–27

It’s a region that’s known for artfully combining storied culinary traditions with boundary-pushing innovations. We’re celebrating the South with all-star chefs from hotbed cities. They’re meeting up to collaborate on the most mouthwatering meals this side of the Mississippi. If you’re wondering what they’ll create with our ranch-to-table ingredients, you’ll have to visit this fall to find out. An endless array of outdoor activities, plus delicious spirits, live musical performances and, of course, luxe accommodations serve as the perfect dessert.

FEATURED CHEFS

Chef David Bancroft
Acre, Bow & Arrow
Auburn, AL
James Beard Award Finalist

Chef Nina Compton
Bywater American Bistro, Compère Lapin
New Orleans, LA
James Beard Award Winner

Chef Kevin Gillespie
Cold Beer, Gunshow
Atlanta, GA
Decatur, GA
James Beard Award Finalist

Harlen Wheatley
Buffalo Trace
Frankfort, KY
James Beard Award Nominee

Steven Grubbs
Empire State South
Atlanta, GA
James Beard Award Finalist

Lyle Railsback
Kermit Lynch Wine Merchant
New York, NY
Wine Enthusiast 40 Under 40 Tastemaker

Additional featured guests for this event include
Chef Chefdie Kumar, chef and owner of Garland (Raleigh, NC).

COOKBOOK LIVE® PRESENTS PURE PORK AWESOMENESS
FEATURING CHEF AND AUTHOR KEVIN GILLESPIE
September 24–27

Watch as Top Chef fan favorite Chef Kevin Gillespie demonstrates recipes from his second cookbook, Pure Pork Awesomeness: Totally Cookable Recipes from Around the World. Join Gillespie for Cookbook Live and you’ll learn the secrets behind some of his favorite recipes, such as Homemade Pork Rinds or Pork Fat Pommes Frites.

Due to current circumstances, schedule and guest participants for this event may have changed. Please contact Reservations at 866-991-1354 or reservations@pawsup.com for up-to-date details.
Three experts. Two illustrious labels. One magnificent, wine-soaked event. This November, get ready to sip alongside owners from both Chappellet Winery and Melville Winery in the splendor of western Montana.

Spend the weekend with Amy and Dominic Chappellet as they share what goes into their iconic Pritchard Hill vintages. And get to know Chad Melville as he uncorks his experience at one of Wine & Spirits Magazine’s Top 100 Wineries in the world.

FALL WINE WEEKEND WITH CHAPPELLET AND MELVILLE
A FULL-BODIED EXPERIENCE, INSIDE AND OUTDOORS
November 6–8

With help from the James Beard Foundation, we’re bringing in culinary elite from across the country. You’ll taste innovative flavors, plated to perfection and paired with post-worthy wines. You’ll attend a Friday cocktail party where you can get to know the chefs, nosh on native bites and sip a glass of wine. Or two. On Saturday, these James Beard Foundation-recognized chefs will work together to plate up inventive dishes that’ll leave you fully satisfied—not just with dinner, but with life itself.

COOKBOOK LIVE® PRESENTS
GRILLED CHEESE, PLEASE! AND MAC & CHEESE, PLEASE!
FEATURING AUTHOR LAURA WERLIN
November 6–8

Cheese and wine expert Laura Werlin has written six books, including The All American Cheese and Wine Book, a 2004 James Beard Award winner. Get up close and personal with Werlin as she presents her fan-favorite books on an American classic sandwich and side.
What’s on the menu this Thanksgiving? How about hayrides, horseback riding and ATV tours? There’s something to satisfy everyone’s appetites. Enjoy holiday crafts, wagon rides and fireside s’mores with your little ones, plus grown-up fun like wine tastings, football viewing on TV and outdoor adventures in the gorgeous wilderness. For the main course, Executive Chef Sunny Jin will be joined by special guest chef and BBQ legend Sam Huff to prepare a lavish dinner with all the farm-to-table trimmings.

THANKSGIVING WEEKEND
November 25–29
WE’RE SERVING EXTRA HELPINGS OF TOGETHER TIME.

What’s on the menu this Thanksgiving? How about hayrides, horseback riding and ATV tours? There’s something to satisfy everyone’s appetites. Enjoy holiday crafts, wagon rides and fireside s’mores with your little ones, plus grown-up fun like wine tastings, football viewing on TV and outdoor adventures in the gorgeous wilderness. For the main course, Executive Chef Sunny Jin will be joined by special guest chef and BBQ legend Sam Huff to prepare a lavish dinner with all the farm-to-table trimmings.
Early Winter
A MONTANA CHRISTMAS
Late December

HERE, HE VISITS WHEN THE CREATURES ARE STIRRING.

Round up your nearest and dearest and leave the crowds behind for a picture-perfect holiday getaway. Imagine twinkling lights and glittering snow, gingerbread houses and holiday treats, a personal visit from Santa and your very own sleigh ride. You’ll dine on festive cuisine dreamed up by renowned Executive Chef Sunny Jin. You can take the family snowshoeing through a forest full of Ponderosa pines and Douglas firs or simply watch the snow fall from inside your cozy luxury home. Either way, Montana makes Christmas feel extra magical. It’s the ideal setting to focus on what matters most: spending together time with the ones you love.

A NEW YEAR’S CELEBRATION
December 31, 2020–January 1, 2021

LET OTHER PEOPLE WAIT FOR ONE MEASLY BALL TO DROP.

At midnight in Montana there are fireworks, live music and plenty of bubbly. But the highlight of our New Year’s party is what falls from the sky. Say goodbye to 2020 on a snowy expedition via horseback, snowmobile or dog sled. Or choose to relax and recharge, instead, with a spa visit or a dip in your outdoor hot tub. We’ll have gourmet meals paired with vintage wines and crackling fires indoors and outside. It’s a season that covers the landscape with a fresh clean slate every few days. And that’s one magnificent way to embrace the year ahead.

December 31
JOSH FARMER BAND
Original jazz-pop-soul, evoking Herbie Hancock, Norah Jones and Jason Mraz
Make your plans early for our annual WinterFest culinary weekend. You’ll enjoy 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. Naturally, exhilarating wilderness adventures are also on the menu, including curling matches on the Paws Up Cook Shack Pond.

**FEATURED VINTNERS**

**Lynn and Ron Penner-Ash**  
Winemaker-Owner and Founder  
Penner-Ash Wine Cellars  
Newberg, OR

**PAWS UP AND LEXUS: A MATCH MADE IN MONTANA**

These days, people traveling the dusty—and often snowy—roads of The Resort can do so in more comfort and safety than ever before. World-renowned automaker Lexus is now the official supplier of Paws Up vehicles. That means a new fleet of sleek Lexus NX models and Lexus LX vehicles, with all-wheel drive and the latest luxury features, are making their way over bridges, through pastures, up steep inclines and beyond. Visit this year, and you’ll really love the drive.
### LATE WINTER

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/17–19</td>
<td>Winter Wine Weekend</td>
<td>6–7</td>
</tr>
<tr>
<td>2/14–17</td>
<td>WinterFest</td>
<td>8–9</td>
</tr>
<tr>
<td>2/14–17</td>
<td>Cookbook Live: Waylynn Lucas</td>
<td>8</td>
</tr>
<tr>
<td>2/14</td>
<td>Stars at Night: Mudslide Charley</td>
<td>9</td>
</tr>
<tr>
<td>2/15</td>
<td>Stars at Night: The Timber Rattlers</td>
<td>9</td>
</tr>
<tr>
<td>2/16</td>
<td>Stars at Night: John Floridis</td>
<td>9</td>
</tr>
<tr>
<td>2/28–3/1</td>
<td>The French Laundry Unfolded</td>
<td>10–11</td>
</tr>
</tbody>
</table>

### SPRING

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/12–18</td>
<td>Spring Break*</td>
<td>14–15</td>
</tr>
<tr>
<td>3/27–29</td>
<td>Spring Songwriter Weekend*</td>
<td>16</td>
</tr>
<tr>
<td>3/27–29</td>
<td>Spring Wine Weekend*</td>
<td>17</td>
</tr>
<tr>
<td>3/28</td>
<td>Stars at Night: John Floridis</td>
<td>17</td>
</tr>
<tr>
<td>4/10–12</td>
<td>Easter Weekend*</td>
<td>18</td>
</tr>
<tr>
<td>4/23–26</td>
<td>Cowgirl Spring Roundup*</td>
<td>20–21</td>
</tr>
<tr>
<td>4/23–26</td>
<td>Cookbook Live: Paula Disbrowe</td>
<td>21</td>
</tr>
<tr>
<td>5/1–3</td>
<td>The Wonder Women of Food and Wine*</td>
<td>22</td>
</tr>
<tr>
<td>5/2</td>
<td>Stars at Night: Britt Arnesen</td>
<td>22</td>
</tr>
<tr>
<td>5/10</td>
<td>Mother's Day*</td>
<td>23</td>
</tr>
<tr>
<td>5/22–25</td>
<td>Montana Master Grillers*</td>
<td>24–25</td>
</tr>
<tr>
<td>5/22</td>
<td>Stars at Night: Tom Catmull*</td>
<td>25</td>
</tr>
<tr>
<td>5/22</td>
<td>Stars at Night: The Timber Rattlers</td>
<td>25</td>
</tr>
<tr>
<td>5/23</td>
<td>Stars at Night: Travis Yost*</td>
<td>25</td>
</tr>
<tr>
<td>5/23</td>
<td>Stars at Night: Mudslide Charley</td>
<td>25</td>
</tr>
</tbody>
</table>

### SUMMER

Throughout the Summer: Campfire Stars 28–29
Throughout the Summer: Campfire Chefs* 30–31
6/5–7  Summer Wine Weekend* 32
6/5–7  The Wonder Women of Hollywood 33
6/6  Stars at Night: Jill Sobule 33
6/13, 8/8  Montana Long Table: Taste of Montana 34
6/18, 7/19, 7/23, 8/6, 8/20, 9/9  Wilderness Workshop: Nature, Abstracted 35
4/11, 6/25, 7/20, 8/24, 9/2  Wilderness Workshop: Rustic Rings 36
6/30, 7/16, 7/30, 8/13, 8/27, 8/18  Wilderness Workshop: Big Sky Photography 38
7/4  Fourth of July 39
7/7, 8/11, 9/15  Wilderness Workshop: Wildlife Painting 40
7/9–15  Wilderness Workshop: Brushes with Greatness* 41
7/10–12  Live Fire Legends 42
7/10–12  Cookbook Live: Chris Hart and Andy Husbands 42
7/18  Montana Long Table: Artisanal Picnic 43
8/10  National S’mores Day 44
8/22  Montana Long Table: Bounty on the Blackfoot 45
8/29  Wine & Bitch Dinner 46
8/30  The Canine Classic Walk/Run/Hike 47
9/4–7  Fish and Feast 48–49

### AUTUMN

9/24–27  Montana Master Chefs: The South* 52–53
9/24–27  Cookbook Live: Kevin Gillespie 53
10/9–11  Friends of James Beard Weekend 54
11/6–8  Fall Wine Weekend 55
11/6–8  Cookbook Live: Laura Werlin 55
11/6–8  Wilderness Workshop: Photography with Barbara Van Cleve 56
11/25–29  Thanksgiving Weekend 57

### EARLY WINTER

Late December: A Montana Christmas 60
12/31/20–1/1/21  A New Year’s Celebration 61
12/31  Stars at Night: Josh Farmer Band 61

### LATE WINTER 2021

2/12–15  WinterFest 62

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