A lot can be said about nature in our not-so-small corner of the American West: the rolling foothills leading into Rocky Mountain peaks and the wide-open pastures with nothing but rivers and creeks dividing up the land. Everywhere you turn, there’s beauty for your eyes to discover. But even in Montana, what gets us excited to greet each sunrise is the hope of seeing something else: people.

As protectors of these stunning 37,000 acres, it’s actually connection with our fellow humans that drives us. Meaningful interactions. The spirit of community, even when the distances are great and the differences mighty. Our similarities are still striking. Those who live here and those who visit The Resort at Paws Up® have a deep-seated desire to make the most of each day. And like us, they strive to see the world with a keener sense of understanding.

We’ve been bringing together families, friends and colleagues, as well as artists, chefs, musicians, cowgirls, anglers and other fascinating individuals for more than 15 years now. What we think you’ll find, if you got to know them as well as we do, is that they share a commitment to happiness. They find purpose in helping others experience more of what life offers, whether it’s developing hidden talents, learning a new song or tasting a dish that perfectly pairs with an exemplary wine.

The Resort at Paws Up is not a common experience, to be sure. But it is a place to enjoy what we have in common. To rub elbows with the kind of folks you don’t often meet. It’s true, ranch life is quite different from the city or suburbs. We wave at strangers. We help our neighbors. And we open our hearts to young and old.

When you surround yourself with others who believe in that vision, it doesn’t matter where you come from or how you vote. You can’t help but feel inspired. In this year’s Program of Events, you’ll see we have high hopes for the next 12 months and beyond. Join us and uncover the one thing that unites us all: the undaunted human spirit.

The Lipson Family, Proprietors
Late Winter

This is a place to be enjoyed.

The five-course dinner and wine pairing was exquisitely well paired. While we were enjoying the food, we met some wonderful people who are becoming our new friends.

We brought a bottle of champagne down to snow tubing where we had a dance party followed by a paint n’ sip event with an amazing winery from Napa Valley. It won’t be soon enough.

We are already talking about our next visit and when that will be. All we know is that we are going to come back. We can’t get better food and service anywhere and the resort as a whole is beyond kind and helpful and the food is perfection. The staff are beyond kind and helpful and the resort as a whole is...
WINTER BREAK
TAKE ALL YOUR SNOW DAYS IN A ROW,
January 1–10

By January in Montana, the white stretches out in every direction. No one is going to school on Monday or Tuesday or Wednesday or Thursday. Your family can try a once-in-a-lifetime thrill, like dogsledding or skijoring, and head out for old favorites like snow tubing and skating. If you need to warm up, come inside and learn how to paint or create amazing photographs. Take Winter Break at Paws Up and you won’t have to worry about that pesky snowplow getting to your block.

WINTERFEST
BRAVO PUTS THE BEST OF TOP CHEF ON THE AIR. PAWS UP PUTS THEM AT YOUR TABLE.
February 12–15

Imagine celebrating Valentine’s Day surrounded by falling snow with mouthwatering feasts prepared by Top Chef champions. You’ll share intimate cooking classes and demonstrations, live entertainment and, of course, gourmet, winter-themed meals created by our guest chefs and thoughtful wine pairings and tastings. Naturally, exhilarating wilderness adventures are on the menu, too. Forget the hottest restaurants. This February, come to the coolest place on earth.

FEATURED CHEFS

Chef Melissa King
Top Chef: All-Stars L.A. 2020 Winner
(San Francisco, CA)

Chef Annie Pettry
Executive Chef and 2017 Top Chef Competitor
(Louisville, KY)

Chef Brooke Williamson
2020 Tournament of Champions Winner, 2017 Top Chef Winner
(Los Angeles, CA)

FEATURED VINTNERS

Chris Berning and Angie Nomie
Regional Sales Manager and Market Development Director
Adelsheim Vineyard
(Newberg, OR)

Lauren Oscilowski
Spotted Bear Spirits
(Whitefish, MT)

FEATURED DISTILLER

Chef Annie Pettry
Executive Chef and 2017 Top Chef Competitor
(Louisville, KY)

Chef Brooke Williamson
2020 Tournament of Champions Winner, 2017 Top Chef Winner
(Los Angeles, CA)

FEATURED MUSIC

John Floridis
Bluesy, folk-rock melodies perfect for sparking romance
(Missoula, MT)

The Timber Rattlers
Acoustic dance tunes—covers and originals—with bluegrass roots
(Missoula, MT)

Josh Farmer
Original jazz-pop soul stylings
(Missoula, MT)

FEATURED WILDERNESS WORKSHOPS

January 2
MONTANA MAJESTY PAINTING
WITH ASHLEY MITCHELL

January 5 and 7
BIG SKY PHOTOGRAPHY
WITH STUART THURLKILL
The French Laundry is an institution, a temple of haute cuisine that revolutionized fine dining in the United States. It’s the former stomping ground of scores of award-winning chefs who have embarked on their own culinary adventures. It’s also where Paws Up Executive Chef Sunny Jin met some remarkable friends. Come along with alums of the famous restaurant as they gather for a reunion of epic eating. You’ll find out what great chefs make when they cook for each other.

**THE FRENCH LAUNDRY UNFOLDED**

**THE WORLD’S TASTIEST REUNION**

*March 5–7*

The French Laundry is an institution, a temple of haute cuisine that revolutionized fine dining in the United States. It’s the former stomping ground of scores of award-winning chefs who have embarked on their own culinary adventures. It’s also where Paws Up Executive Chef Sunny Jin met some remarkable friends. Come along with alums of the famous restaurant as they gather for a reunion of epic eating. You’ll find out what great chefs make when they cook for each other.

**FEATURED CHEFS**

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

- Chef Jeremy Miller  
  *The Southern Salve*  
  (Augusta, GA)

- Chef Jonathan Mizukami  
  *The Kahala Hotel & Resort*  
  (Honolulu, HI)

**FEATURED MUSIC**

- John Floridis  
  Singer-songwriter who’s shared the stage with Emmylou Harris, Richard Thompson and others  
  *March 5*

- Tom Catmull  
  Blues, folk and country music from a songwriting crooner  
  *March 6*
Spring

Family BBQ that featured incredible food
Live music and shooting clay targets

And if that wasn't enough, they brought in too much fun! Who comes up with these ideas?

Artists & to teach us to add icing on every level

Jewelry makers and a local singer to our already perfect cake of a trip.
Less watching, more doing. Rich, meaningful experiences that transform the everyday. For a week unlike any other, spend Spring Break in Montana. You’ll find excitement by deepening the connections between horses and humans, whizzing past stunning scenery on an ATV or learning something new in a specially designed Wilderness Workshop. You and your family will never run out of things to do. And you’ll discover just how fun it is to instill a little newfound independence.

For more information about Paws Up’s Wilderness Workshops, see pages 30–33 or visit pawsup.com/springbreak.

SPRING BREAK, MONTANA-STYLE
ENCOURAGE YOUR KIDS’ BUDDING CURIOSITY.
March 20–April 17

FEATURED CHEFS AND AUTHORS

April 1–4
SANDWICH SENSATIONS
WITH CHEF LAURA WERLIN

April 8–11
SANDWICH SENSATIONS
WITH CHEF ELLIE HEYMAN
AND CHEF ORION HEYMAN

April 15–18
DOLIN’ OUT THE PIZZA
WITH RESTAURANT CRITIC
STEVE DOLINSKY

April 15–18
PIZZA PERFECTION
WITH CHEF BRIAN SPANGLER

April 20
NATURE, ABSTRACTED
WITH DANIELLE LAGOY

March 31
WILDLIFE PAINTING
WITH JAMES CORWIN

April 5–11
GETTIN’ PRIMITIVE
WITH GARY STEELE

April 14
TWIGS AND SPRIGS:
The ART OF PRINTMAKING
WITH CLAIRE EMERY

FEATURED WILDERNESS WORKSHOPS

March 20
NATURE, ABSTRACTED
WITH DANIELLE LAGOY

March 24
BIG SKY PHOTOGRAPHY
WITH STUART THURLKILL

March 27
RUSTIC RINGS
WITH PEGGY WEN

April 3 and 17
MONTANA MAJESTY PAINTING
WITH ASHLEY MITCHELL

April 8–11
SANDWICH SENSATIONS
WITH CHEF ELLIE HEYMAN
AND CHEF ORION HEYMAN

April 3 and 17
MONTANA MAJESTY PAINTING
WITH ASHLEY MITCHELL

For more information about Paws Up’s Wilderness Workshops, see pages 30–33 or visit pawsup.com/springbreak.
EASTER WEEKEND
April 2–4

As bright-green hues return to the Ranch, spring’s first crop of wildflowers sprout up from the earth. There are bunnies, of course, and lots of other creatures bringing new life to the landscape. For you and your own little ones, there’s lots to discover. And when Easter Sunday rolls around, things really get hopping. We’ll have a bountiful buffet, games and egg decorating. And keep an eye out for the Easter Bunny, who’ll kick off the world’s most scenic hunt for eggs.

TWIGS AND SPRIGS: THE ART OF PRINTMAKING
NATURE LEAVES A LASTING IMPRESSION.
April 14

The joy of losing yourself in the forest takes a new turn. Explore the veins of a leaf. Wander the contours of a twig. Engage with the delicate outlines of a feather. In this all-new Wilderness Workshop, you’ll learn from a naturalist, artist and educator who’s expert in making prints from objects found in nature. You’ll use your hands to create visual artifacts from the landscape. Plus, you’ll take home with you a greater sense of awe. And some beautiful stationery, too!

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

ARTIST IN RESIDENCY
CLAIRE EMERY
This spring, the cowgirls are coming—and you’re invited along for the ride. Saddle up and you’ll spend your days with Cowgirl Hall of Fame honorees, brushing up on your horsewomanship and other key ranch skills with scenic trail rides, enlightening demonstrations and interactive workshops. At night, you’ll relive your adventures around a roaring campfire. It’ll all be peppered with exceptional chef-prepared cuisine. Trust the women who come year after year for this cowgirl experience: exhaustion never felt so good.

Note: Limited to the first 50 registrants, 12 and older.
While male chefs might rise to the top of the culinary world, the Wonder Women of Food and Wine leap to new heights again and again. And they do it with any number of out-of-this-world signature dishes and vintages in hand. Join us for a three-day epicurean extravaganza where you’ll have unprecedented access to our heroines as you sample their artistry. Don’t miss out on tastings and pairings furnished by one of the country’s foremost vintners. Live music will provide the soundtrack, and outdoor adventures, the backdrop.

**THE WONDER WOMEN OF FOOD AND WINE**

**REVENGE IS SWEET. OR SAVORY. EITHER WAY, DELICIOUS.**

**April 30–May 2**

Additional featured guests for this event include Chef Elizabeth Falkner, Iron Chef and Top Chef competitor and judge.

**FEATURED CHEFS**

- Chef Charleen Badman
  - FnB (Scottsdale, AZ)
  - Best Chef: Southwest James Beard Award, 2019

- Chef Silvia Barban
  - Executive Chef and Co-Owner: LaRina Pastificio & Vino (Brooklyn, NY)
  - Top Chef Season 14 Competitor

- Chrissy Wittman
  - Director of Winemaking: The Prisoner Wine Company
  - Wine Enthusiast Winery Experience of the Year, 2019 Finalist

**FEATURED MUSIC**

- Andrea Harsell
  - American roots music from jazz to country (Missoula, MT)
  - May 1
For a Zen-like state, it’s hard to beat Montana. Amid the clean mountain air and invigorating scenery, Wellness in the Wilderness gives you the chance to attend cooking demonstrations, chats on nutrition, tastings from an elite winemaker and delightful dinners featuring James Beard Award-winning chefs, plus seminars on restorative medicine and wellness. Unwind with spa treatments and scenic walks then get your heart pumping again with a whole host of outdoor adventures.

WELLNESS IN THE WILDERNESS
THE SCENIC PATH TO A HEALTHIER YOU
May 6–9

An over-the-top diamond would be nice. A simple bouquet is something she always appreciates. But this year, a weekend trip to Paws Up seems just about right for the woman who’s cared for your family through good times and bad. 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: her family. Get in some outdoor adventures, too, before she heads off to Spa Town.
Memorial Day weekend at Paws Up is a cut above the rest. Not only can you witness some of the country’s greatest pit masters in action, but you also get to sink your teeth into the choicest slabs of ranch-to-table fare, surrounded by the majesty of snow-covered peaks. And this annual signature barbecue celebration is also about kicking your sense of adventure into high gear. It’s a preview of summer with all the activities, music and family fun you look forward to all winter long.

MONTANA MASTER GRILLERS®
A SUREFIRE CELEBRATION OF SMOKIN’ HOT CUISINE
May 28–31

FEATURED PIT MASTERS

Chef Leonard Botello IV
Truth Barbeque
(Brenham and Houston, TX)
Chopped Grill Masters Finalist

Chef Patrick Feges and Chef Erin Smith
Feges BBQ
(Albuquerque, TX)
Best BBQ Joints in America, Thrillist

Chefs Jonathan and Justin Fox
Fox Bros. Bar-B-Q
(Atlanta, GA)
12 Hottest BBQ Spots in Atlanta, Zagat

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

FEATURED BREWER

Ben Johnson
Philpsburg Brewing Co.
(Philpsburg, MT)

FEATURED DISTILLER

Ryan Montgomery
Montgomery Distillery
(Missoula, MT)

FEATURED VINTNER

Charlie Wagner
Wagner Family of Wines
(Rutherford, CA)

FEATURED MUSIC

Mudslide Charley
Missoula-based original gutbucket blues and ramshackle soul
(Missoula, MT)
May 30

The Timber Rattlers
Acoustic dance tunes—covers and originals
—with bluegrass roots
(Missoula, MT)
May 30
Summer

“Next time this will be our annual family vacation with the kids. My family loves we will be here every year.

From this point forward, I cannot wait!”

My daughter and I bonded in ways that are just not possible on any normal vacation routine.

The kids couldn’t say enough about how much fun they had during the day.

And each night, the staff had s’mores ready for the kids and a roaring campfire.”
OUTDOOR DINING AND LIVE MUSIC

Throughout the Summer

Gather up your family and join us for relaxing outdoor meals and stirring live music every evening at Paws Up all summer long. Our dining events put you in the center of our expansive and iconic Western landscape.

Contact Concierge Services for dates and times.

FAMILY BBQ AT THE YARD

Imagine posing for quintessential Montana photos against the backdrop of the Garnet Mountains, playing pickup games of horseshoes and watching world-class chefs serve up mouthwatering cuisine. Add an outdoor stage for live entertainment, and you have the makings of a wondrous evening.

BIG SKY BASH AT THE SADDLE CLUB LAWN

The setting for this picnic-style dinner is the wide-open lawn of Montana’s premier equestrian center, the Saddle Club. Play lawn games, go canoeing or try fly-fishing in the pond, then sit down to dine on ranch-to-table cuisine with a clear view of the most moving sunset you’ve ever seen.

CHUCK WAGON DINNER

Step aboard an old-fashioned chuck wagon and enjoy a ride to the banks of the Blackfoot River for an Old West-inspired dinner. The menu here ranges from Angus prime rib, fresh corn and asparagus grilled over a campfire to scrumptious classics like fresh-fruit cobbler warmed in Dutch ovens.

FEATURED MUSICAL GUESTS

Local and regional acts featured include Tom Catmull, John Floridis, the Josh Farmer Band, Milltown Damn, Mudslide Charley, Pinegrass, the Timber Rattlers and Travis Yost.
TREES SWAY, FLAMES DANCE
AND YOU’RE INVITED TO SING ALONG.
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 his 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.

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**June 22–27**

**JOEY BURNS**  
Vocalist/Guitarist for Tex-Mex Indie Rock Heroes Calexico

**June 30–July 7**

**SETH GLIER**  
Grammy-Nominated Singer-Songwriter

**July 9–12**

**THE YOUNG FABLES**  
A Modern Traditional Country Duo Based in Nashville

**June 22–27**

**JOEY BURNS**  
Vocalist/Guitarist for Tex-Mex Indie Rock Heroes Calexico

**July 17–22**

**JOHN DOE**  
Singer and bassist for the legendary Los Angeles band, X

**July 27–August 1**

**LUPE CARROLL**  
Chicago-Based Competitor on *The Voice*

**August 5–8**

**CRYSTAL BOWERSOX**  
Singer-Songwriter and American Idol Runner-Up

**July 27–August 1**

**LUPE CARROLL**  
Chicago-Based Competitor on *The Voice*

**August 12–15**

**RHETT MILLER**  
Solo Artist and the Old 97’s Front Man

**August 23–29**

**SCOTT BESAW**  
Veteran of Chicago’s Old Town School of Folk Music

**September 2–6**

**CHUCK RAGAN**  
Founder of the Influential Florida Band Hot Water Music
IT’S NOT JUST FINE DINING. THIS IS GLAMPING GASTRONOMY.

Throughout the Summer

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.

June 17–20
CHEF CRAIG RICHARDS
Chef and Owner
Lyla Lila
Atlanta, GA
Three Stars, Atlanta Magazine

August 3–6
CHEF STEPHEN WILLIAMS
Chef-Owner
Bouquet Restaurant
Cincinnati, OH
Best Restaurants 2020, Cincinnati Magazine

August 10–14
CHEF MEG GALUS
Executive Pastry Chef
Boka
Chicago, IL
2016 Chicago Tribune Pastry Chef of the Year

August 26–28
CHEF FELIPE RICCIO
Chef/Partner
Goodnight Hospitality
Houston, TX
2014 Eater Young Gun

August 26–28
JUNE RODIL
Master Sommelier/Partner
Goodnight Hospitality
Houston, TX
2014 Food & Wine Sommelier of the Year
Learn from Resort Photographer and Filmmaker Stuart Thurlkill how best to photograph landscapes, wildlife and other features of the great outdoors. You and your kids will acquire expert techniques in a brief tutorial, then venture out into the field to take photos from a panoramic viewpoint. Bring your camera, or feel free to use the one on your phone.

BIG SKY PHOTOGRAPHY WITH STUART THURLKILL
January 5 and 7, March 24, June 22, July 15 and 20, August 19 and 31
Learn from Resort Photographer and Filmmaker Stuart Thurlkill how best to photograph landscapes, wildlife and other features of the great outdoors. You and your kids will acquire expert techniques in a brief tutorial, then venture out 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.

In this Wilderness Workshop, you’ll choose from a variety of eye-catching beads and gems to create unique, wire-wrapped art. Painter and jewelry designer Peggy Wen provides all the tools and instruction you’ll need. And with her encouragement, you’ll leave with a statement ring that reflects your own personal style. All ages welcome. No experience necessary.

MONTANA MAJESTY PAINTING
January 2, April 3 and 17, June 24, July 22, August 26
In this fun Montana-themed Wilderness Workshop, Ashley Mitchell leads artists of all ages and skill levels in a variety of activities. You might find yourself painting Montana’s state bird or flower, making cowboy and cowgirl portraits, face painting or rock painting. Whatever she’s teaching, Mitchell instills an eagerness to learn and create, and Paws Up provides the perfect inspiration.

Mitchell is also available for private demonstrations or lessons. Contact Concierge Services to schedule.
There’s no online video that’ll teach what Gary Steele knows. Join this 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 primitive skills and outdoor survival techniques such as edible plant identification, fire making, knot tying, longbow archery, shelter building and tracking.

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.

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. Award-winning wildlife artist James Corwin will 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.

When the Montana wilderness seems a little too quiet, we know how to drum up some excitement. Paws Up welcomes percussionist and Chicago’s Old Town School of Folk Music veteran Scott Besaw back for an event that turns even the rhythmically challenged into stellar performers. It’s a family-friendly class that’ll teach you the principles of music and team building.

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

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

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

Besaw is also available for private demonstrations or lessons. Contact Concierge Services to schedule.
We’ve handpicked the best of the best 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 also listen in as Missoula-based musicians play. It’s a glorious evening, proving that Montana’s culinary resources are as supersized as the landscape itself.

**TASTE OF MONTANA**  
**THE AREA’S FRESHEST FLAVORS—WITH A SIDE OF RANCH**  
**June 12**

Adding to the color of your Independence Day celebration are a few purple mountains off in the distance. Come along for a tradition we look forward to year after year. We’ll have a pie-eating contest, a festive parade and epic fireworks. It’s a quintessential American holiday made even better with outdoor adventures, live music, craft cocktails, a float-decorating contest, lawn games, gunnysack races, glamping in an iconic Western landscape and relaxing family time together.

**FOURTH OF JULY**  
**July 4**

**RED BANDANAS, WHITE CLOUDS AND CRYSTAL BLUE WATERS are just the start.**  

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**FEATURED CHEFS**

Chef Andy Blanton  
Cafe Kandahar  
(Whitefish, MT)

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

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**FEATURED BREWER**

Draught Works  
(Missoula, MT)

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**FEATURED DISTILLER**

Whistling Andy Distillery  
(Bigfork, MT)

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**FEATURED MUSIC**

The Timber Rattlers  
Acoustic dance tunes—covers and originals—with bluegrass roots  
(Missoula, MT)

Josh Farmer Band  
Original jazz pop-funk, evoking Herbie Hancock, Norah Jones and Jason Mraz

The Timber Rattlers  
Acoustic dance tunes—covers and originals—with bluegrass roots
ARTISANAL PICNIC
SOME HOME RUNS MAKE IT ALL THE WAY TO MONTANA.
July 17

In a city known for its world-famous cuisine, ‘Hot Doug’ Sohn’s gastronomic dogs are always a huge hit. But you don’t need bleacher seats at Wrigley to find out why. Instead, join Sohn and other talented Chicagoans here in Montana for our Artisanal Picnic. They’ll be batting a thousand with fresh local ingredients from top Montana farmers and nearby ranchers. Grab an exceptionally crafted Missoulan beer and shoot the breeze with the visiting chefs.

FEATURED CHEFS
Chef Michael Ciafpacie
Honey Butter Fried Chicken
(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 MUSIC
Milltown Damn
A high-energy bluegrass quintet
Milledgeville, GA
Montgomery Distillery
Missoula, MT

LIVE FIRE LEGENDS
THESE CHEFS ARE RIGHT ON ‘CUE.
July 23–25

Warm summer days were meant for backyard barbecues, but what happens when your backyard is 37,000 acres? It’s legendary. This year, Live Fire Legends features an all-female lineup of some of the best in the BBQ biz. With cooking demonstrations and intimate classes, along with mouthwatering meals, you’ll be licking your fingers all weekend long, as well as sipping craft beers, jamming to live music and challenging your new friends to a game or two of horseshoes.

FEATURED CHEFS
Chef Sara Bradley
Freight House
Paducah, KY
Chef Lee Ann Whippen
Deviled Pig
Tampa, FL

FEATURED MUSIC
Milltown Damn
A high-energy bluegrass quintet
Milledgeville, GA
Montgomery Distillery
Missoula, MT

Andrea Harsell
American roots music from jazz to country
Missoula, MT
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 an all-out s’more-making competition with help from a world-class pastry chef. The winner earns the title of Paws Up S’moreologist, plus bragging rights amongst foodies and girl scouts everywhere.

Summer-lovin’ foodies, this one’s for you. Right on the scenic banks of the legendary Blackfoot River, you’ll find a one-night-only, farm-to-table feast dreamed up by the visiting Chef Brooke Williamson. This annual event is 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 chat with the winner of Top Chef and the Food Network’s Tournament of Champions.

Chef Meg Galus
Executive Pastry Chef
Boka
(Chicago, IL)
Finalist, James Beard Award: Outstanding Pastry Chef, 2016, 2018

Chef Brooke Williamson
Tournament of Champions 2020 Winner
Top Chef 2017 Winner
(Los Angeles, CA)

Willie’s Distillery
(Ennis, MT)

The Timber Rattlers
Acoustic dance tunes—covers and originals—with bluegrass roots
(Missoula, MT)
Bring your four-legged friend for an invigorating two-mile walk, a five-mile run or a half-marathon out in the wild. Then follow your noses to a Montana-size spread of tantalizing barbecue. We’ll have live music, too, along with prizes for pooches and people. It’s all in good fun, and it gives us a chance to raise funds for Working Dogs for Conservation, whose mission is to “train the world’s best conservation detection dogs and put them to work protecting wildlife and wild places.”

WINE & BITCH DINNER
JUST THIS ONCE, IT’S OKAY TO LICK YOUR PLATE.
August 28

Wine & Bitch
The cuisine at Wine & Bitch is always mouthwatering for people and pups alike. While you relax over the specially prepared dinner, complete with wine pairings and decadent desserts, your four-legged companion will wolf things down then enjoy supervised play time in our expansive indoor arena and earn tail-wag-worthy gourmet treats. Hosted by The Resort’s Nadine Lipson and her doggie duo, Coco and Fenway, this annual evening kicks off a whole fur-loving weekend.

YOUR HOSTS

Nadine Lipson (Greenough, MT)
Coco and Fenway (Greenough, MT)

FEATURED CHEF

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

THE CANINE CLASSIC
WALK/RUN/HIKE
THE WORLD’S BIGGEST GAME OF CHASE
August 29

Bring your four-legged friend for an invigorating two-mile walk, a five-mile run or a half-marathon out in the wild. Then follow your noses to a Montana-size spread of tantalizing barbecue. We’ll have live music, too, along with prizes for pooches and people. It’s all in good fun, and it gives us a chance to raise funds for Working Dogs for Conservation, whose mission is to “train the world’s best conservation detection dogs and put them to work protecting wildlife and wild places.”

FISH AND FEAST
A LUXURY FLY-FISHING FEEDING FRENZY
September 3–6

Elite chefs from across the country feel the pull of Fish and Feast! This Labor Day weekend culinary adventure is served up with fly-fishing excursions on the legendary Blackfoot River. The chefs will spend their mornings with you, battling cutthroat and rainbow trout. Then they’ll head into our kitchen, where they show off their masterful cooking skills and plate up delicious cuisine to pair with phenomenal wines. It’s a reel good time, for expert anglers and novices alike.

FEATURED CHEFS

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

Chef Jason Dady
Jason Dady Restaurant Group
(San Antonio, TX)
James Beard Award Finalist

FEATURED VINTNER

Jesse Lange
Lange Estate
(Dundee, OR)

FEATURED BREWER

KettleHouse Brewing Co.
(Missoula, MT)

FEATURED MUSIC

Chuck Ragan
Founder of Influential Florida Band
Hot Water Music
September 2–6
“Our fly-fishing instructor was energetic and knowledgeable.”

You can also learn a lot about horseback riding, skeet shooting, rock climbing, fly-fishing, and so much more at Paws Up, not only a beautiful place with amazing accommodations, but also one where you actually get good at it.
You’ll find that the deep ruby reds of Napa Valley’s Chappellet Cabernet Sauvignons go well with the dark greens of Montana’s Ponderosa pines. Explore both during our Visiting Vintner Series with vintners Amy and Dominic Chappellet. They’ll host wine seminars, share their favorite pours and tell us all about their world-renowned winegrowing site, Pritchard Hill. The couple will also pair selections from their extensive portfolio with Executive Chef Sunny Jin’s gourmet cuisine.

**Visiting Vintner Series with Chappellet**

**More Splendid than Montana’s Scenery—By a Nose**

**September 10–11**

This fall, when the fish are leaping for grasshoppers, Paws Up has a special event for women and girls. Join us and, after a quick tutorial for beginners and experts alike, you’ll head out for guided tours on our legendary rivers. You’ll learn the ins and outs of fly-fishing, explore epic stretches of wilderness and feel the tug of a native westslope cutthroat at the end of your line. If you love the great outdoors, you won’t want to miss this chance to join fellow females out on the water.

Guests at the Wonder Women of Fly-Fishing have full access to the Cowgirl Fall Roundup, also happening September 10–13.
We’ve been rounding up our favorite cowgirls every spring for nearly a decade, and our unbridled enthusiasm for these horsebacking heroines has led us to add another event later in the year. This fall, spend three memorable days getting to know Cowgirl Hall of Famers, gleaning wisdom from workshops on everything from roping and riding to photography and BBQ. Action-packed days are chased by gourmet meals designed around the season’s wonderful bounty.

Guests at the Cowgirl Fall Roundup have full access to the Wonder Women of Fly-Fishing, also happening September 10–13.

COWGIRL FALL ROUNDUP
GIVING ORDINARY GIRLFRIEND GETAWAYS THE BOOT
September 10–13

Paula Disbrowe doesn’t horse around when it comes to cooking. This cowgirl chef and BBQ expert will be serving a roundup of some of the tastiest ranch-inspired recipes from her cookbook Cowgirl Cuisine. She’ll share some of her tips for imparting smoky nuances and down-home comfort to everything from meat and fish to unique starters and decadent desserts.

COOKBOOK LIVE® PRESENTS COWGIRL CUISINE
FEATURING AUTHOR AND CHEF PAULA DISBROWE
September 10–13

Guests at the Cowgirl Fall Roundup have full access to the Wonder Women of Fly-Fishing, also happening September 10–13.

FEATURED HONOREES

Stacie Dieb McDavid
2019 Inductee

Camilla Naprous
2019 Inductee

Barbara Van Cleve
1995 Honoree

Chef Paula Disbrowe
James Beard Award Winner

FEATURED CHEF

Chef Paula Disbrowe
James Beard Award Winner
With a deep roster of ultra-creative chefs, Portland and Seattle are taking American cuisine into wonderful new territories. And, come September, Paws Up serves up the best of the best at the height of the harvest season during our annual signature culinary event. This three-day fall foodie weekend brings perfect wine pairings, along with other craft beverages, plus live local musical performances and, of course, phenomenal outdoor adventures in a setting beyond compare.

**MONTANA MASTER CHEFS®: NORTHWEST**

**WAVE AFTER WAVE OF COASTAL CULINARY DELIGHTS**

**September 23–26**

With a deep roster of ultra-creative chefs, Portland and Seattle are taking American cuisine into wonderful new territories. And, come September, Paws Up serves up the best of the best at the height of the harvest season during our annual signature culinary event. This three-day fall foodie weekend brings perfect wine pairings, along with other craft beverages, plus live local musical performances and, of course, phenomenal outdoor adventures in a setting beyond compare.

**Featured Montana Master Chefs**

**FEATURED CHEFS**

- **Chef Doug Adams**
  - Bullard (Portland, OR)
  - Top Chef Season 12 Finalist

- **Chef Greg Denton**
  - Bistro Agnes, Ox (Portland, OR)
  - James Beard Award Winner, Top Chef Season 12 Finalist

- **Chef Gabrielle Quiñónez-Denton**
  - Bistro Agnes, Ox (Portland, OR)
  - James Beard Award Winner

- **Pastry Chef Mellisa Root**
  - The Hairy Lobster (Portland, OR)
  - StarChefs Rising Star Award Winner

- **Chef Matt Sigler**
  - Il Solito (Portland, OR)
  - Chef of the Year Nominee, Eater Awards

- **Chef Holly Smith**
  - Cafe Juanita, Poco Carretto Gelato (Seattle, WA)
  - James Beard Award Winner

**Featured Montana Master Chefs vintners include**

- Ken Wright Cellars (Carlton, OR) and Stoller Family Estate (Dayton, OR).
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 some of the most inventive dishes this side of the Great Divide.

**FRIENDS OF JAMES BEARD WEEKEND**

**IMAGINE HAVING AMERICA’S FINEST CHEFS ALL TO YOURSELF.**

*October 8–10*

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 some of the most inventive dishes this side of the Great Divide.

**FEATURED CHEFS**

- **Chef Paula Disbrowe**
  - Chef and Author
  - (Austin, TX)
  - 2010 James Beard Award Winner

- **Chef Suzanne Goin**
  - Chef and Partner
  - A.O.C., Lucques and Tavern
  - (Los Angeles, CA)
  - 2006, 2016, 2017 James Beard Award Winner

- **Chef Gabrielle Hamilton**
  - Chef and Owner
  - Prune
  - (New York, NY)
  - 2011, 2012 James Beard Award Winner

- **John Floridis**
  - Singer-songwriter who’s shared the stage with Emmylou Harris, Richard Thompson and others
  - October 9

**FEATURED MUSIC**

- **John Floridis**
  - Bluesy folk-rock melodies and adventurous solo guitar
  - October 9

**THANKSGIVING WEEKEND**

**November 25–28**

What’s on the menu this Thanksgiving? How about hayrides, fly-fishing and backcountry tours? There’s something to satisfy everyone’s appetites. For your littlest ones, we’ll have pony rides, crafts and fireside s’mores. And for grown-ups, there will be wine tastings, pro football game watching and shopping at the Wilderness Outpost. Preparing your feasts during this weekend-long celebration will be Executive Chef Sunny Jin plus guest chef and BBQ legend Sam Huff.

**FEATURED CHEFS**

- **Chef Sam Huff**
  - Chef and Owner
  - Sam’s BBQ-1
  - (Marietta, GA)
  - Named “Best Barbecue in Atlanta” by CBS Atlanta

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

**FEATURED MUSIC**

- **John Floridis**
  - (Missoula, MT)
  - Bluesy folk-rock melodies and adventurous solo guitar
  - November 25
“Winter and beyond

“IT WAS EVERYTHING WE HOPED FOR AND SO MUCH MORE”

“WE EXPERIENCED SNOW DURING OUR STAY AND IT WAS STUNNING”

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A MONTANA CHRISTMAS
Late December

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 or simply watch the snow fall from inside your cozy luxury home. It’s the ideal setting to focus on what matters most: spending together time with the ones you love.

NEW YEAR’S EVE
December 31, 2021–January 1, 2022

Say goodbye to 2021 with fireworks, live music and plenty of bubbly. And say hello to 2022 with a snowy adventure like horseback riding, snowmobiling or dogsledding. Save time for a relaxing 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.

JOSH FARMER BAND
(Missoula, MT)
Original jazz-pop-soul, evoking Herbie Hancock, Norah Jones and Jason Mraz

December 31
You don’t COME to BIG SKY COUNTRY for small Celebrations
NEW YEAR’S DAY BRUNCH
January 1, 2022

WAKE UP and SMELL THE HOT CHOCOLATE!

All that New Year’s excitement can lead to quite an appetite, so we’ve planned accordingly. Chicago’s renowned pastry chef and all-around rock star Chef Mindy Segal will be here to make sure your first meal of 2022 is just as outstanding as the previous night’s celebrations, along with her right-hand man Chef Bo Durham. Join them both for a gourmet New Year’s Day brunch like only they can do, including Segal’s signature velvety hot chocolate.

FEATURED CHEFS

Chef Bo Durham
Pastry Chef
Mindy’s American Bakery
(Chicago, IL)

Chef Mindy Segal
Chef and Owner,
Mindy’s American Bakery
(Chicago, IL)
James Beard Award Nominee, 2007–2011
James Beard Award Winner, 2012

WINTER BREAK
WINTER IS FOR THE BIRDS. AND HORSES, BISON AND—YOU!
January 2–9, 2022

Come experience a season (snow)packed with adventure. Dogsledding, horseback riding, skijoring and snowmobiling are just the tip of the iceberg. This Winter Break, your family will plow through adventure after adventure upon acres of freshly fallen snow. Your private luxury home is the perfect place to return to at the end of each day—and there’s nothing like snuggling up in front of a crackling fire.
During WinterFest 2022, you’ll love the chance to celebrate Presidents’ Day with mouthwatering feasts and wintry adventures. You’ll enjoy intimate cooking classes, live entertainment and winter-themed meals created by our guest chefs, including Tournament of Champions and Top Chef winner Chef Brooke Williamson and Chef Beau MacMillan, on loan from the esteemed Sanctuary on Camelback Mountain. Wilderness adventures are also on the menu, including skijoring, snowmobiling and dog sledding.

**FEATURED CHEFS**

Chef Beau MacMillan  
Executive Chef  
Sanctuary on Camelback Mountain  
(Paradise Valley, AZ)

Chef Brooke Williamson  
Co-Owner/Co-Chef  
Playa Provisions (Playa del Rey, CA)

Chef Waylynn Lucas  
Co-Owner/Author  
Author of Sunny-Side Up (Los Angeles, CA)

**COOKBOOK LIVE® PRESENTS SUNNY-SIDE UP**

*FEATURING AUTHOR AND CHEF WAYLYNN LUCAS*

February 18–21, 2022

Get an up close peek at Sunny-Side Up from author, chef and TV star judge Waylynn Lucas. She’ll demonstrate a recipe from her acclaimed book, which highlights her favorite breakfast dishes—from egg concoctions to fancy pastries to breakfast pops.
Coming June 1, 2021: a hideaway that’s both soul-stirring and sensational.

Wondering where to find Montana’s hottest dining, music and arts venue? You’ll need a trail map and special reservations. Tucked into a secluded, wooded hillside on the densely timbered southern edge of the Paws Up Ranch® is the green o, a new resort with accommodations for just 24. At the center of it all is the Social Haus, where you’ll discover all sorts of intimate, adults-only events featuring Paws Up favorites like Chef Brooke Williamson, Chef Timothy Hollingsworth and spirits expert David Wondrich, plus a glittering assortment of new faces.

To be among the first to stay at the green o and experience its live-fire cuisine and exclusive get-togethers, visit thegreeno.com.
Some of our favorite featured guests are already making plans to join us again. And we can’t wait to see—and taste—the mouthwatering creations they’ll be cooking up, from ranch-to-table delicacies to barbecue that’s out of this world. So, if you like planning ahead, you’ll love what’s coming:

**OTHER UPCOMING EVENTS**

**BEYOND 2021—AND YOUR WILDEST DREAMS**

As the official supplier of Paws Up vehicles, Lexus went above and beyond to help our guests in 2020. By providing us with a fleet of extra vehicles, our partners helped ensure everyone at The Resort had private transportation in the era of COVID. It also meant we could invite all guests, those in homes as well as those in camps, to our special 2020-only drive-in movie theater. We hope you enjoy the world-renowned luxury on your next visit.

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**EVEN FOR A LUXURY AUTOMAKER, LEXUS GAVE US A SMOOTH RIDE.**

- **March 4–6, 2022**
  **THE FRENCH LAUNDRY UNFOLDED**
  Featured Chefs:
  Sunny Jin and Courtney Park

- **May 27–30, 2022**
  **MONTANA MASTER GRILLERS**
  Featured Pit Masters:
  Andy Husbands and Wayne Mueller

- **July 29–31, 2022**
  **LIVE FIRE LEGENDS WITH COOKBOOK LIVE PRESENTATIONS**
  Featured Chefs and Authors:
  Tim Byres and Paula Disbrowe

- **August 10, 2022**
  **NATIONAL S’MORES DAY**
  Featured Chef: Amanda Rockman
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<td>Throughout the Summer: Campfire Chefs</td>
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<td>3/31, 7/1, 8/12 Wilderness Workshop: Wildlife Painting</td>
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<tr>
<td>7/9–14</td>
<td>Wilderness Workshop: Brushes with Greatness</td>
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<tr>
<td>8/23–29</td>
<td>Wilderness Workshop: Drum Circle Madness</td>
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<tr>
<td>6/12</td>
<td>Taste of Montana</td>
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<tr>
<td>6/12</td>
<td>Stars at Night: The Timber Rattlers</td>
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<tr>
<td>7/4</td>
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<tr>
<td>7/4</td>
<td>Stars at Night: Josh Farmer Band, The Timber Rattlers</td>
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<td>7/17</td>
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<td>7/23–25</td>
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<tr>
<td>7/24</td>
<td>Stars at Night: Andrea Harsell</td>
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<tr>
<td>8/10</td>
<td>National S’mores Day</td>
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<tr>
<td>8/21</td>
<td>Bounty on the Blackfoot</td>
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<tr>
<td>8/21</td>
<td>Stars at Night: The Timber Rattlers</td>
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<tr>
<td>8/28</td>
<td>Wine &amp; Bitch Dinner</td>
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<td>8/29</td>
<td>The Canine Classic Walk/Run/Hike</td>
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<td>9/3–6</td>
<td>Fish and Feast</td>
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<td>9/2–6</td>
<td>Stars at Night: Chuck Ragan</td>
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<td>9/10–11</td>
<td>Visiting Vintner Series: Chappellet</td>
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<td>9/11</td>
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<td>9/10–13</td>
<td>Cowgirl Fall Roundup</td>
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<td>9/10–13</td>
<td>Cookbook Live: Paula Disbrowe</td>
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<td>9/23–26</td>
<td>Montana Master Chefs: Northwest</td>
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<tr>
<td>10/8–10</td>
<td>Friends of James Beard Weekend</td>
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<td>10/9</td>
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<tr>
<td>11/25–28</td>
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<td>Late December: A Montana Christmas</td>
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<td>12/31–21</td>
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<td>2/18–21/22</td>
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<td>Live Fire Legends</td>
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<tr>
<td>8/10/22</td>
<td>National S’mores Day</td>
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Every effort has been made to ensure that the 2021 Program of Events is accurate. However, details are subject to change. For the most up-to-date information, call 877-588-6783 or visit pawsup.com/events.
THIS WAS THE TRIP OF A LIFETIME.

AND THE FOOD

IT WAS STUNNING.

SPECIAL EVENTS

2021

Lucky to be there!

SOAKING UP EVERY MIGHT THE BEST PLACE WAS "EXCEPTIONAL."