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Program of Events





*In this edition of the
Program of Events, we feature the art
of Paws Up Photographer Stuart Thurkill.
Each black and white image is an homage
to the works of Ansel Adams.*

AMERICA'S PRIVATE NATIONAL PARK®

Our country has always had a love affair with wild places. Smitten by nature, our ancestors have tried capturing its beauty in every form of art, but time and time again, we've learned the world around us can't be contained by film, brush, pen or chisel.

That may be why, in 1872, Congress began setting aside spectacular tracts of land to ultimately create our National Park system, where visitors could be surrounded by rich ecosystems teeming with wildlife. And with the same desire to offer an immersive, untamed landscape, we created The Resort at Paws Up®.

On our 37,000 acres, you could be in the midst of white-tailed deer prancing through the forest, a bison calf wobbling up onto its feet for the first time, a peregrine falcon dive-bombing for prey or a moose towering over a patch of itty-bitty wildflowers. The views in every direction are as spectacular as you'll find in the public domain.

But at America's Private National Park, humans are at the top of the food chain, dining on the exquisite cuisine of Senior Executive Chef Sunny Jin. There are no RVs or lodges. Instead, you can sink into the endless comforts of a safari-style tent or luxury home. The recreations are practically limitless, with 70+ outdoor adventures, almost all of which are right here on property.

At a national park, you're unlikely to see culinary elites in the kitchen. But during Paws Up's glittering events, you can savor the signature dishes of Chef Tanya Holland, Chef Jonathon Sawyer and Chef Brooke Williamson. You'll also see famous cowgirls, local musicians, noteworthy vintners, a beloved mountain man, a rosy-cheeked Santa and other fascinating people you'll want to get to know.

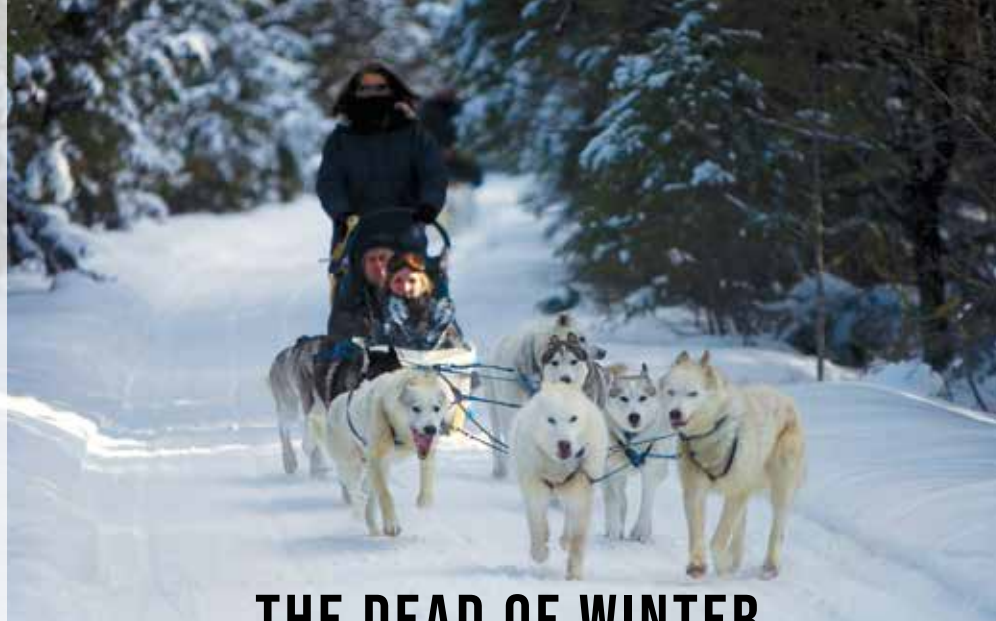
Of course, we salute all our national parks. But while Denali may offer heights at 20,310 feet, we aim to provide an experience that's a different type of elevated.

You'll feel nothing but welcome. And we invite you to treasure The Resort at Paws Up as your own.

The Lipson Family, Proprietors



Late Winter



THE DEAD OF WINTER NEVER FELT SO ALIVE.

Come experience a season (snow)packed with adventure. Dogsledding, horseback riding 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 watching the snow gently fall outside while you're snuggled up in front of a crackling fire.

FEATURED DISTILLER



Kera Holloway
Montgomery Distillery
(Missoula, MT)
January 6

FEATURED MUSIC



Andrea Harsell
(Missoula, MT)
January 6

FEATURED WILDERNESS WORKSHOPS



**MONTANA MAJESTY
PAINTING
WITH ASHLEY MITCHELL**
January 5

Additional featured
Wilderness Workshops
include Introduction to
Winter Wildlife Tracking
with Joshua Lisbon (January 3).



**REINDEER LORE AND
ANTLER JEWELRY-MAKING
WITH ELSA JANNEY**
January 7

CELEBRATE PRESIDENTS' DAY BY SAYING, "HAIL TO THE CHEFS."

During WinterFest 2023, you'll love the chance to celebrate Presidents' Day with mouthwatering feasts and wintry adventures. You'll enjoy an intimate cooking demo, a wine seminar, live entertainment and winter-themed meals created by our guest chefs. Wilderness adventures are also on the menu, including snowmobiling and dogsledding.

FEATURED CHEFS



Chef Stephanie Izard
Girl & the Goat
(Chicago, IL
and Los Angeles, CA)
James Beard Award Winner



Chef Annie Pettry
(Louisville, KY)
James Beard
Award Semifinalist



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

FEATURED MUSIC



John Floridis
(Missoula, MT)



Milltown Damn
(Missoula, MT)



Halladay Quist
(Missoula, MT)



Kelley Sinclair
(Missoula, MT)



Travis Yost
(Missoula, MT)

Additional featured WinterFest guests include Chris Berning and Angie Nomie (Ninkasi Brewing), Kera Holloway (Montgomery Distillery) and Bryan and Laura Laing (Hazelfern Cellars).

FIND OUT WHAT GREAT CHEFS MAKE WHEN THEY COOK FOR EACH OTHER.

Paws Up Senior Executive Chef Sunny Jin has traversed the globe, cooking in culinary destinations from California's The French Laundry to Tetsuya's in Australia. Along the way, he befriended some of chefdom's greats. Join Jin and a few of his uber-chef friends for culinary wonders worthy of Montana's natural ones. For one foodie-centric weekend, they will try to outdo each other with harmonious concoctions—all to the delight of your palate. Whether March comes in as a lion or a lamb, expect elk or bison and generous helpings of creativity to grace your plates. Then saddle up with Sunny and Friends as they climb aboard snowmobiles or horses, sleighs or ATVs. Trust us—it's going to be a rollicking, taste bud tantalizing ride.

FEATURED CHEFS



Chef Jason Dady
Jason Dady Restaurant Group
(San Antonio, TX)
Featured on Beat Bobby Flay
and Iron Chef Gauntlet



Chef Greg Denton
Ox
(Portland, OR)
James Beard Award Winner



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



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

FEATURED MUSIC



Timber Rattlers
(Missoula, MT)
March 3



John Floridis
(Missoula, MT)
March 4



Kelley Sinclair
(Missoula, MT)
March 4

Spring



20
MAR
to
19
APR

SPRING BREAK, MONTANA-STYLE

HOW FAMILIES ANSWER THE CALL OF THE WILD

Less watching, more doing. Rich, meaningful experiences that transform the everyday. These are the items on every parent's wish list, and they just so happen to be part of Paws Up's DNA. So, this year, spend your Spring Break in Montana deepening the connections between horses and humans, whizzing past stunning scenery on an ATV or picking up a few words of wisdom 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.



FEATURED WILDERNESS WORKSHOPS



March 22 & 29
April 5, 12, 19

**MONTANA MAJESTY PAINTING
WITH ASHLEY MITCHELL**



April 3, 10, 17

**TREE RING PRINTING
WITH MICHELLE NOWLES**



April 6

**REINDEER LORE AND ANTLER ART
WITH ELSA JANNEY**



April 7

**HAPPY HOUR MIXOLOGY
WITH KERA HOLLOWAY
OF MONTGOMERY DISTILLERY**

Additional featured Spring Break guests include Ryan Cronin (Be Part of the Art: Collage and Sculpture Workshop, March 24–25), Gary Steele (Gettin' Primitive, March 27–April 2 and April 10–16), Woniya Thibeault (A Day in the Life of Alone, March 31–April 2), Kelley Sinclair (April 7), John Floridis (April 7–9), Carrie Kohles (Big Sky Canvas Class, April 8), Karie Lee Knoke (Workshops Inspired by Alone, April 14–16) and Joshua Lisbon (Flint and Steel Fire-Starting Workshop, April 18).

For more information about Paws Up's Wilderness Workshops, visit pawsup.com/events/spring-break.

7
to
9
APR

EASTER WEEKEND

ON THE HUNT FOR A NEW EASTER TRADITION?

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.

*Additional featured Easter guests include
Carrie Kohles (Big Sky Canvas Class, April 8).*

*Before you eat that berry,
ask Gary.*



GETTIN' PRIMITIVE

*Spring Break Dates:
March 27–April 2, April 10–16*

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, shelter building and tracking.

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

OUTDOORSMAN
IN RESIDENCY
GARY STEELE

20
to
23
APR

BE THE DIRECTOR OF YOUR OWN WESTERN ADVENTURE.

Bring your inner cowgirl to life alongside some amazing Cowgirl Hall of Famers. You'll spend your days brushing up on your horsemanship and other key ranch skills with scenic trail rides, enlightening demonstrations and interactive workshops. At night, you'll relive your adventures as you shoot the breeze around a roaring campfire. It will all be peppered with exceptional chef-prepared cuisine.

Note: Limited to first 60 registrants, 18 and older.

FEATURED HONOREES



Patricia E. Kelly
2015 Honoree
Cowgirl Hall of Fame



Barbara Van Cleve
1995 Honoree
Cowgirl Hall of Fame



Kirsten Vold
2022 Honoree
Cowgirl Hall of Fame



THEY'RE BRINGING THEIR SUPERPOWERS AND SECRET SAUCES.

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.

FEATURED CHEFS



Chef Charleen Badman
FnB
(Scottsdale, AZ)
James Beard Award Winner



Chef Silvia Barban
LaRina Pastificio & Vino
(Brooklyn, NY)
Top Chef Season 14



Chef Elizabeth Falkner
Chef/Author/Artist
(Los Angeles, CA)
James Beard Award Nominee



Chef Krystle Swenson
The Resort at Paws Up
(Greenough, MT)
James Beard Award Semifinalist

FEATURED VINTNER



Vanessa Wong
Peay Vineyards
(Cloverdale, CA)
San Francisco Chronicle's
Winery of the Year



John Floridis
(Missoula, MT)
April 28



Andrea Harsell
(Missoula, MT)
April 28



Kelley Sinclair
(Missoula, MT)
April 28



Autumn Nicholas
(Durham, NC)
April 29



FEATURED MUSIC

14
MAY

MOTHER'S DAY

IF ANYONE DESERVES THIS, IT'S MOM.


Isn't it time to give mom a Montana-sized love fest to remember forever? Not only will she enjoy elaborate meals, with cocktails and 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 hiking together, before she heads off to Spa Town® for an indulgent massage.



*Mother Nature
is incredibly inspiring.*

MONTANA MAJESTY PAINTING WITH ASHLEY MITCHELL
January 4, March 22 & 29, June 7, July 12, September 6

In this 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.



ARTIST
IN RESIDENCY
ASHLEY MITCHELL

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

26
to
29
MAY

MONTANA MASTER GRILLERS®: TEXAS

IF YOU WORSHIP TEXAS BBQ, TAKE COMMUNION IN MONTANA.

Memorial Day weekend at Paws Up is a cut above the rest. Not only can you witness some of the greatest pit masters of Texas 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.

FEATURED PIT MASTERS



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



Chef Evan LeRoy
*Co-Owner and Chef
LeRoy and Lewis
(Austin, TX)
Named in Zagat's 30 Under 30*



Chef Patrick Feges
*Feges BBQ
(Houston, TX)
Best BBQ Joints in America,
Thrillist*



Chef Sheldon Mason
*Chef and Owner
Mason Barbecue
(Great Falls, MT)
Paws Up BBQ-U
Featured Chef*



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



Chef Erin Smith
*Feges BBQ
(Houston, TX)
Best BBQ Joints in America,
Thrillist*

FEATURED VINTNER



Ken Wright
*Ken Wright Cellars
(Carlton, OR)*

FEATURED DISTILLER



Ryan Montgomery
*Montgomery Distillery
(Missoula, MT)*

FEATURED MUSIC



Sterling Drake
*(Missoula, MT)
May 26-27*



John Floridis
*(Missoula, MT)
May 26*



Andrea Harsell
*(Missoula, MT)
May 26*



Travis Yost
*(Missoula, MT)
May 27*



John Doe of X
*(Austin, TX)
May 27*



**Wild Prairie
Smoke**
*(Missoula, MT)
May 28*

Summer



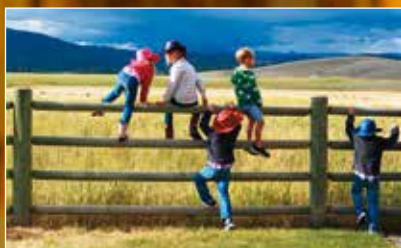
SOME SAY IT'S THE MONTANA AIR THAT MAKES THE FOOD TASTE FINER. OUR CHEFS BEG TO DIFFER.

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.



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.



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.



SHED®

Outdoor dining is available at Shed every day during the summer for breakfast, lunch and dinner. A full menu of craft cocktails and beverages is also available for all guests. Shed's Executive Chef Ben Scott welcomes everyone to visit Shed, a "fast, elevated smokehouse with made-from-scratch cuisine" for live-fire cooking and outstanding BBQ.



FEATURED MUSICAL GUESTS

Local and regional acts featured at our outdoor dining venues include Tom Catmull, Sterling Drake, John Floridis, Hardwood Heart, Andrea Harsell, the Joshua Farmer Band, Milltown Damn, Mudslide Charley, Timber Rattlers, Kelley Sinclair and Travis Yost.



Contact Concierge Services for dates and times.

TONIGHT, OUR STAGE. TOMORROW, GRAMMY'S.

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.



FEATURED CAMPFIRE STARS



June 6–10
WILL HOGE
Nashville Singer-Songwriter



June 20–25
**ZACH SCHMIDT
AND JACKIE BERKLEY**
Nashville Singer-Songwriters



June 27–July 2
RHETT MILLER
Front man for the Old 97's



July 6–10
GARY LOURIS
Front man for the Jayhawks



July 13–18
CHUCK RAGAN
Founder, Hot Water Music



July 27–31
AUSTIN JENCKES
Grand Ole Opry Performer,
The Voice



August 1–6
DAVE AND TIM HAUSE
Philadelphia Songwriters



August 8–12
BRIAN POUNDS
Singer-Songwriter, *The Voice*



August 25–29
PHILLIP-MICHAEL SCALES
Nashville Singer-Songwriter



Watch your talents bloom.

**WILDFLOWER WATERCOLOR WORKSHOP
WITH MICHELLE NOWELS**

May 17, August 16, September 20

In this Wilderness Workshop exclusively offered to Paws Up guests, Missoula artist Michelle Nowels will guide participants to find their own magic while painting plants or flowers that are native to Montana. Other activities may have guests creatively filling in borders or stamps highlighting outdoor adventures, such as fly-fishing, or locations around The Resort. Watercolor kits and colored pencils will be provided for all artists. No prior experience is necessary. Participants will leave with a memento from their visit to Paws Up that can be cherished back at home.



ARTIST
IN RESIDENCY
MICHELLE NOWELS

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



*Art makes a tasty pairing
with wine.*

PAINT-N-POUR WITH LINDS SANDERS

May 25, June 29, July 27

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



ARTIST
IN RESIDENCY
LINDS SANDERS

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

GET A TASTE OF OUR LOCAL FLAVOR.

Picture this for an authentic Montana ranch-to-table dinner: the freshest flavors of the Blackfoot River Valley, sourced from local and regional purveyors and served up on the lawn of a working cattle ranch. You'll be dining where elk roam and the mountains loom. Come sit down to a meal where you'll enjoy food and drink from local growers, ranchers and beverage crafters. It's a glorious evening, proving that Montana's culinary resources are as supersized as the landscape itself. You'll have the opportunity to enjoy the Taste of Montana at a variety of venues on the Ranch, including Pomp, Shed, The Yard at the Cook Shack, our glamping sites and the Social Haus at the green o.

FEATURED DISTILLER



Brant Giovannetti
Spotted Bear Spirits
(Whitefish, MT)

FEATURED WILDERNESS WORKSHOP



Michelle Nowles
(Missoula, MT)

BBQ MAGICIANS REVEAL THEIR TRICKS.

Warm summer days were meant for backyard barbecues, but what happens when your backyard is 37,000 acres? It's legendary. Every year, Live Fire Legends features a lineup of some of the best in the BBQ biz. With a cooking demonstration and 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 CHEF



Chef Jonathon Sawyer
James Beard Award Winner



CELEBRATE ONE NATION, UNDER A BIG SKY.

Nothing sparkles like an Independence Day celebration in Big Sky Country. Come along for a Paws Up tradition we look forward to year after year. It's a quintessential American holiday made even better with outdoor adventures, live music, a pie-eating contest, craft cocktails, a flag-decorating contest, lawn games, gunnysack races, glamping in an iconic Western landscape and relaxing family time together. And of course epic fireworks as a finale.

FEATURED MUSIC



Kelley Sinclair Band
(Missoula, MT)

CHICAGO'S FINEST PICNIC IS IN MONTANA.

Chicago, with its vast network of green spaces, world-famous sausages, heartland cooking and mouthwatering pies, has a kindred spirit in the West: the vast green expanses of The Resort at Paws Up. Once again, the top picnic chefs of the Windy City will blow into Montana for our Artisanal Picnic—culinarians skilled in everything from uber-tasty fried chicken to super-creative hot dogs and one-of-a-kind craft pies. Adding to our recipe for devilishly delicious success are the fresh local ingredients, from top Montana farmers and ranchers to exceptional distillers.

FEATURED MUSIC



Timber Rattlers
(Missoula, MT)

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)





*Why snap a pic when you can bring home
a work of art?*



BRUSHES WITH GREATNESS WITH GEORGE VAN HOOK

July 7–10

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.



ARTIST
IN RESIDENCY
GEORGE VAN HOOK

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

SPARK SOMETHING SWEET WITH CHEF WAYLYNN LUCAS.

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.

FEATURED CHEF



Chef Waylynn Lucas
*Author, Pastry Chef,
Cake Wars Judge
Park City, UT*

COOKBOOK LIVE® PRESENTS *SUNNY-SIDE UP* FEATURING AUTHOR AND CHEF WAYLYNN LUCAS

August 12

Join *Cake Wars* star judge Waylynn Lucas for an insider's look at her exciting book *Sunny-Side Up*. She will demonstrate a recipe, teach some essential tips and techniques and provide new insights into the most important meal of the day.

10
AUG

NATIONAL S'MORES DAY

ELEVATED DINING, DOWN BY THE RIVER

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 get to know the folks who made your meal possible.

FEATURED CHEF



Chef Brooke Williamson
*Playa Provisions
Playa del Rey, CA
Top Chef and
Tournament of Champions Winner*

FEATURED BREWER



**Angie Nomie
and Chris Berning**
*Ninkasi Brewing Company
(Eugene, OR)*

FEATURED DISTILLER



Brant Giovannetti
*Spotted Bear Spirits
(Whitefish, MT)*

FEATURED MUSIC



The Timber Rattlers
(Missoula, MT)

FEATURED WILDERNESS WORKSHOP



Michelle Nowles
(Missoula, MT)



TABLE SCRAPS TAKEN TO NEW CULINARY HEIGHTS

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.

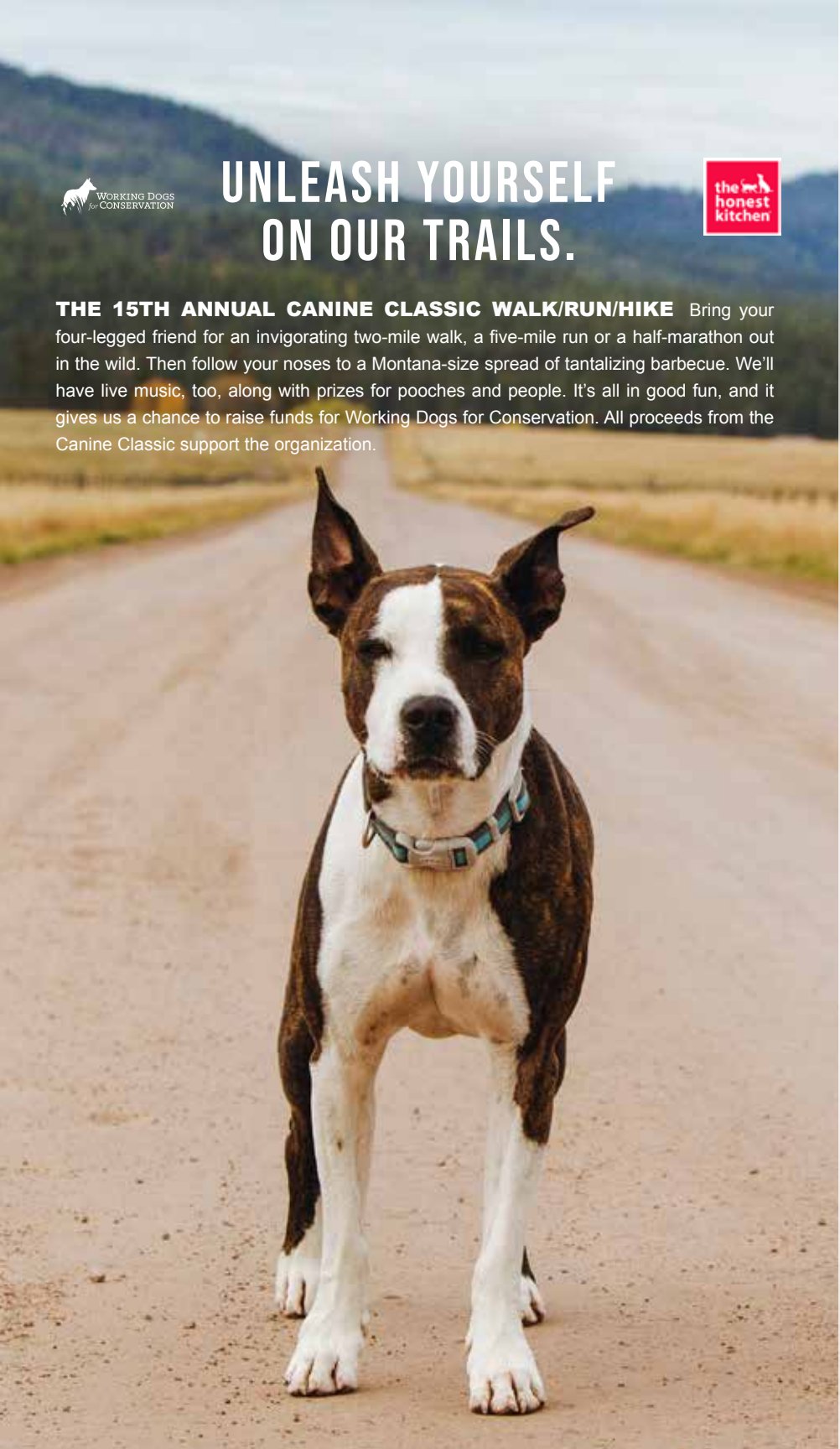
YOUR HOSTS



Nadine Lipson
(Greenough, MT)



Coco and Fenway
(Greenough, MT)



UNLEASH YOURSELF ON OUR TRAILS.



THE 15TH ANNUAL CANINE CLASSIC WALK/RUN/HIKE 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. All proceeds from the Canine Classic support the organization.

ARTIFICIAL FLIES, AUTHENTIC CUISINE

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 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. It's a *ree/* good time, for expert anglers and novices alike.

FEATURED CHEFS



Chef Beau MacMillan
CALA Scottsdale
(Scottsdale, AZ)
Iron Chef America Winner



Chef James Porter
Terra Farm + Manor
(Prescott, AZ)

Fall



MARVEL IN THE FEARLESSNESS: A HORSEBACK RIDING AND FLY-FISHING WEEKEND

This fall, spend three memorable days getting to know Cowgirl Hall of Famers, gleanng wisdom from workshops on everything from roping and riding to photography, along with a half-day fly-fishing excursion, a trail ride and a cattle drive. Action-packed days are chased by gourmet meals designed around the season's wonderful bounty.

Note: Limited to first 60 registrants, 18 and older. Event includes fly-fishing as well as horseback activities.

FEATURED HONOREES



Lari Dee Guy
2021 Honoree
Cowgirl Hall of Fame



Martha Josey
1985 Honoree
Cowgirl Hall of Fame



Julie Krone
1999 Honoree
Cowgirl Hall of Fame



Barbara Van Cleve
1995 Honoree
Cowgirl Hall of Fame

FEATURED FLY-FISHERMAN



Mindy Marcum
The Resort at Paws Up
(Greenough, MT)



15
to
17
SEP

NASHTANA

COUNTRY SOUNDS EVEN BETTER UNDER OUR STARS.

Nashtana is a new event at Paws Up that features the best of Music City's noteworthy elements. Top Tennessee talent provides intimate performances around The Resort and lucky guests enjoy up close and personal front row seats. During the day, you might join the tunesmiths on a variety of rollicking outdoor adventures, all the while whistling melodies from last night's performances. To top it off, you'll enjoy meals and beverages where you can talk shop with fellow music lovers.

FEATURED MUSIC



Jessi Alexander
*Singer-Songwriter and
Award-Winning Writer
for Lee Brice, Miley Cyrus
and Blake Shelton*



Jon Randall
*Grammy-Winning Producer,
Songwriter and Musician
for Dierks Bentley,
Emmylou Harris, Alison Krauss,
Miranda Lambert and Brad Paisley*

21
to
24
SEP

MONTANA MASTER CHEFS®: NORTH CAROLINA

FOR THE BEST CUISINE OF THE EAST, HEAD WEST.

Every 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. The guest chefs for MMC 2022—some of the most successful chefs in North Carolina—are taking American cuisine into wonderful new territories.

FEATURED CHEFS



Chef Scott Crawford
*Crawford and Son, Jolie
(Raleigh, NC)
Five-Time James Beard
Award Semifinalist*



Chef William Dissen
*The Market Place
(Asheville, NC)
James Beard Foundation Host
and Featured Chef*



Chef Bret Edlund
*The Resort at Paws Up
(Greenough, MT)*



Chef Dean Neff
*Seabird
(Wilmington, NC)
James Beard Award
Semifinalist*



Chef Annie Pettry
*(Asheville, NC)
James Beard Award
Semifinalist*

FEATURED MUSIC



John Floridis
(Missoula, MT)



Andrea Harsell
*(Missoula, MT)**



Halladay Quist
(Bigfork, MT)



Kelley Sinclair
(Missoula, MT)

TOO MANY CHEFS IN THE KITCHEN? NO SUCH THING.

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 Karen Akunowicz
*Owner, Executive Chef
and Author
Fox & the Knife
(Boston, MA)
James Beard Award Winner
Top Chef Fan Favorite
and All-Star*



Chef Tanya Holland
*Owner, Executive Chef
and Author
Brown Sugar Kitchen
(Oakland, CA)
James Beard Board
of Trustees Member
Multiyear Winner,
Michelin Bib Gourmand Awards*



Chef Cassie Piuma
*Sarma
(Somerville, MA)
Multiyear James Beard Award
Nominee,
Best Chef: Northeast
Veteran of Al Forno*



Chef Krystle Swenson
*The Resort at Paws Up
(Greenough, MT)
James Beard Award
Semifinalist*

FEATURED MUSIC



Andrea Harsell
*(Missoula, MT)
October 13*



The Timber Rattlers
*(Missoula, MT)
October 13*



John Floridis
*(Missoula, MT)
October 14*

COOKBOOK LIVE® PRESENTS MYERS+CHANG AT HOME FEATURING AUTHOR AND CHEF KAREN AKUNOWICZ

Chef Karen Akunowicz takes attendees through a recipe or two from the famed Boston restaurant.



TAKING “TOP SHELF” UP ANOTHER LEVEL

For a weekend as big as their Bordeaux-style blends themselves, Opus One winemaker Michael Silacci returns to Paws Up to demonstrate his knowledge of terroir and to share a few winemaking anecdotes about what sets each vintage apart. Expect him to be pouring Opus One wines worthy of the 92+ ratings they frequently earn and pairing them with tasty bites from Paws Up Senior Executive Chef Sunny Jin.

FEATURED CHEF



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

FEATURED VINTNER



Michael Silacci
Winemaker
Opus One Winery
(Oakville, CA)

ALL OF THE TRIMMINGS, PLUS A SIDE OF ADVENTURE

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, football game watching and shopping at the Wilderness Outpost. Preparing your feasts during this weekend-long celebration will be Senior Executive Chef Sunny Jin and BBQ legend Chef Sam Huff.

FEATURED CHEFS



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



Chef Sam Huff
Sam's BBQ-1
(Marietta, GA)
"Best Barbecue in Atlanta,"
CBS News

FEATURED WILDERNESS WORKSHOP



**WATERCOLOR
HOLIDAY CARDS WITH
MICHELLE NOWELS**
November 25

Early Winter



WE HAVE A WAY OF SPREADING JOY OVER 37,000 ACRES.

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 sleigh rides. You'll dine on festive cuisine dreamed up by renowned Senior Executive Chef Sunny Jin. You can take the family snowshoeing through a forest or simply watch the snow fall. It's the ideal setting to focus on what matters most: spending together time with the ones you love.

A TOAST TO MORE THINGS THAN YOU CAN IMAGINE

Say goodbye to 2023 with fireworks, movies and plenty of bubbly. And say hello to 2024 with a New Year's Day brunch dreamed up by Chicago's own Chef Mindy Segal and 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.

FEATURED CHEF



Chef Mindy Segal
Mindy's American Bakery
(Chicago, IL)
James Beard Award Winner



THIS JANUARY, OPEN UP MORE THAN A NEW CALENDAR.

Imagine a blanket of white stretching out in every direction. During Winter Break at Paws Up, your family can try a once-in-a-lifetime thrill like snowmobiling, or revel together in old favorites like tubing and skating. If you need to warm up, come inside and enjoy a hot toddy or relax in front of the fire. It's more than the start of a new year; it's the beginning of a fresh new outlook on life.

FEATURED WILDERNESS WORKSHOPS



**MONTANA MAJESTY PAINTING
WITH ASHLEY MITCHELL**
January 3



**TREE RING PRINTING
WITH MICHELLE NOWLES**
January 6

16
to
19
FEB
2024

WINTERFEST

WE RECOMMEND A COLD STARTER BEFORE EVERY MEAL.

During WinterFest 2024, you'll love the chance to celebrate Presidents' Day with gourmet meals and outdoor winter adventures. You'll enjoy a cooking class and live music, and wilderness adventures are also on the menu, including tubing and snowshoeing. It all adds up to a recipe for the experience of a lifetime.

FEATURED CHEFS



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



Chef Richie Farina
*Host of Carnival Kings
Top Chef Alum
Chef at Ever
(Chicago, IL)*

FEATURED DISTILLER



Brant Giovannetti
*Spotted Bear Spirits
(Whitefish, MT)*

FEATURED VINTNER



Chad Melville
*Melville Winery
(Lompoc, CA)*

FEATURED MUSIC



Rhett Miller
*Old 97's Front Man
(Hudson Valley, NY)*



ANIMAL PRINTS: NEVER ON OUR FABRICS, FOREVER IN OUR WOODS

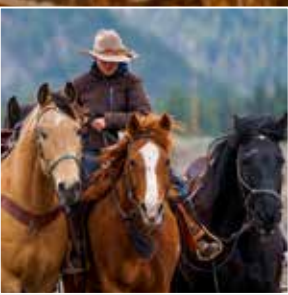
Sophistication comes in many forms. At the green o, it's an understated polish, with sleek lines and ultra-modern finishes. But perhaps the resort's true mark of style and luxury are the soaring windows that allow you to witness the comings and goings of all sorts of creatures. Let us offer a bottle of bubbly and leave you alone to sit in wonder.

Inquire with us about special event package rates during select Paws Up events.



HANG ON. THERE'S MORE.

A lot happens at Paws Up year after year, and one thing we know for sure: 2024 is going to be one for the books. Plan your trip well in advance and you're almost certain to have something special to enjoy in addition to the 70+ outdoor adventures, phenomenal cuisine and breathtaking scenery. Here's just a glimpse.



April 18–21, 2024
**2024 COWGIRL
SPRING ROUNDUP**



May 24–27, 2024
**MONTANA MASTER GRILLERS:
WONDER WOMEN**
*Featured Pit Masters:
Megan Day, Erica Roby, Erin Smith, Lee Ann Whippen*

When you have 37,000 acres,
it's good to have a car
that really goes the distance.



Both fun to drive and exceedingly refined, Lexus vehicles are the ideal way to get around The Resort at Paws Up. It's why we're proud to provide guests at each of our luxury homes with a complimentary Lexus for on-property transportation. Climb inside and feel the soft leather seating, set the stereo to your favorite Montana station and don't hesitate to ramble over a snow bank or wayward rock. Be sure while you do to enjoy the ride.

SCHEDULE AT A GLANCE

LATE WINTER

1/2–8	Winter Break	4
1/3	Wilderness Workshop: Introduction to Winter Wildlife Tracking	4
1/5	Wilderness Workshop: Montana Majesty Painting	4
1/6	Stars at Night: Andrea Harsell	4
1/7	Wilderness Workshop: Reindeer Lore and Antler Jewelry-Making	4
2/17–20	WinterFest	5
2/17–20	Stars at Night: John Floridis, Milltown Damn, Halladay Quist, Kelley Sinclair, Travis Yost	5
3/3–5	Chef Sunny and Friends	6–7
3/3–4	Stars at Night: Timber Rattlers, John Floridis, Kelley Sinclair	6

SPRING

3/20–4/19	Spring Break	10–11
3/22, 3/29, 4/5, 4/12, 4/19	Wilderness Workshop: Montana Majesty Painting	11
3/27–4/2, 4/10–4/16	Wilderness Workshop: Gettin' Primitive	13
4/3, 4/10, 4/17	Wilderness Workshop: Tree Ring Printing	11
4/6	Wilderness Workshop: Reindeer Lore and Antler Art	11
4/7–9	Easter Weekend	12
4/20–23	Cowgirl Spring Roundup	14–15
4/28–30	The Wonder Women of Food and Wine	16–17
4/28–29	Stars at Night: John Floridis, Andrea Harsell, Kelley Sinclair	
	Autumn Nicholas	17
5/14	Mother's Day	18
5/26–29	Montana Master Grillers®: Texas	20–21
5/26–27	Stars at Night: Sterling Drake, John Floridis, Andrea Harsell, Travis Yost, John Doe of X	20–21

SUMMER

Throughout the Summer:		
Outdoor Dining and Live Music		24–25
Throughout the Summer: Campfire Stars		26–27
5/17, 8/16, 9/20	Wilderness Workshop:	
Wildflower Watercolor Workshop		28
5/25, 6/29, 7/27		
Wilderness Workshop: Paint-n-Pour		29

6/17	Taste of Montana	30
6/22–24	Live Fire Legends	31
7/4	Fourth of July	32
7/4	Stars at Night: Kelley Sinclair Band	32
7/22	Artisanal Picnic	33
7/22	Stars at Night: Timber Rattlers	33
7/7–10	Wilderness Workshop: Brushes With Greatness	34
8/10	National S'mores Day	35
8/12	Cookbook Live: Waylynn Lucas	35
8/19	Bounty on the Blackfoot	36–37
8/19	Stars at Night: The Timber Rattlers	37
8/26	Wine & Bitch Dinner	38
8/27	The Canine Classic Walk/Run/Hike	39
9/1–3	Fish and Feast	40–41

FALL

9/7–10	Cowgirl Fall Event	44–45
9/15–17	Nashtana	46–47
9/15–17	Stars at Night: Jessi Alexander and Jon Randall	46–47
9/21–24	Montana Master Chefs®: North Carolina	48–49
9/21–23	Stars at Night: John Floridis, Kelley Sinclair, Andrea Harsell, Halladay Quist	48–49
10/13–15	Friends of James Beard Weekend	50–51
10/13–14	Stars at Night: Andrea Harsell, Timber Rattlers, John Floridis	50
10/13–15	Cookbook Live: Karen Akunowicz	50
11/3–5	Wine Weekend with Opus One	52
11/22–26	Thanksgiving Weekend	53
11/25	Wilderness Workshop: Watercolor Holiday Cards	53

EARLY WINTER

Late December: A Montana Christmas		56
12/31/23–1/1/24	New Year's Eve	57
1/2–1/7/24	Winter Break	58–59
1/3/24	Wilderness Workshop: Montana Majesty Painting	59
1/6/24	Wilderness Workshop: Tree Ring Printing	59
2/16–2/19/24	WinterFest	60–61

UPCOMING EVENTS IN 2024

4/18–4/21/24	Cowgirl Spring Roundup	64
5/24–5/27/24	Montana Master Grillers®: Wonder Women	64

Event dates and details are subject to change.

Every effort has been made to ensure that the information contained in our 2023 *Program of Events* is accurate. However, dates, featured guests and other details are subject to change. For the most up-to-date information on all our special events, including exciting additions, contact our Reservations Specialists at 877-588-6783 or visit pawsup.com/events.



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Andrew Harper

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