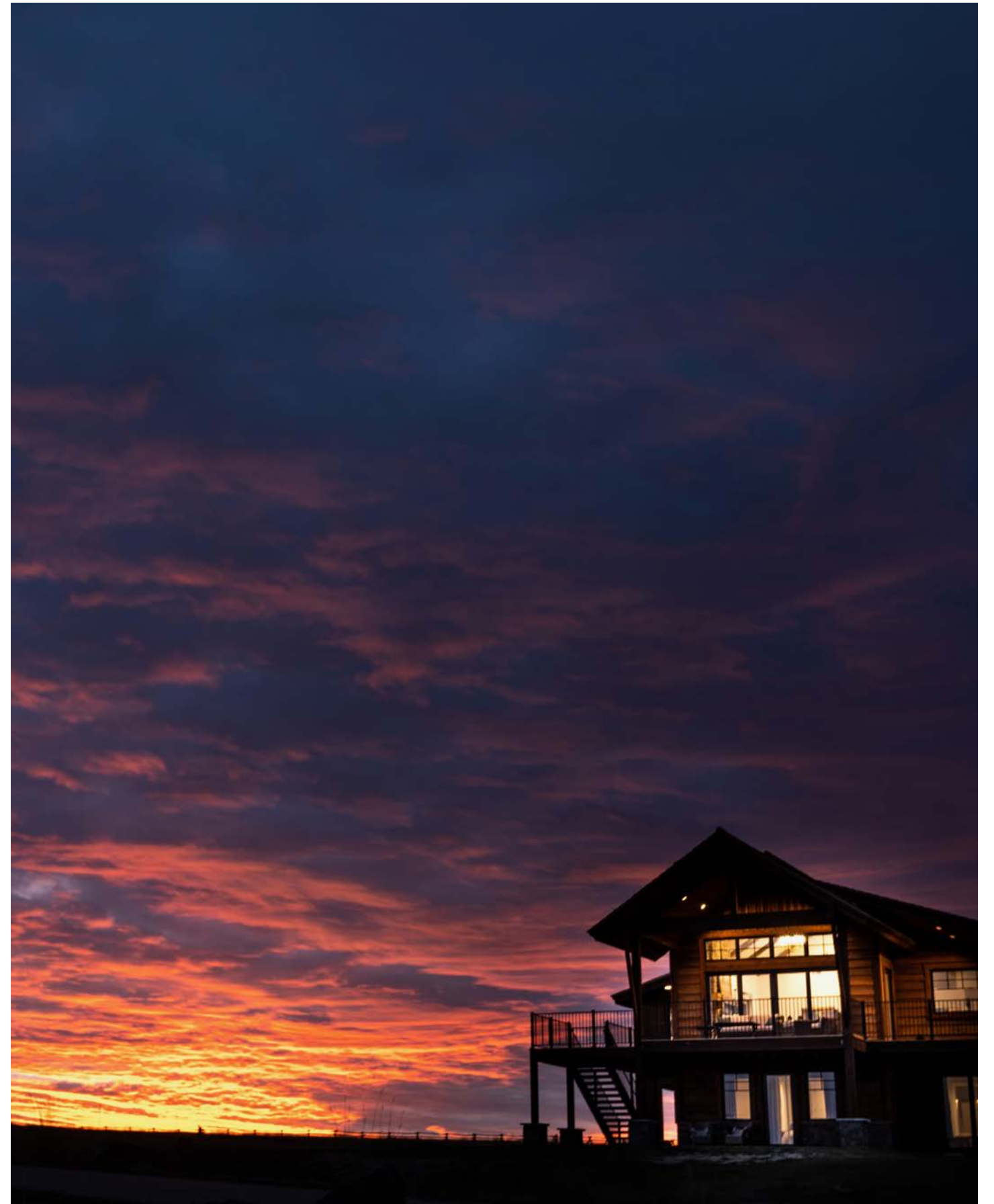


# GATHER SERIES

Gather around.  
Gather from the field.  
Gather knowledge.  
Gather together.

Blixt & Co is proud to introduce a curated series of experiences, designed to inspire, educate and enjoy each season and tempt the senses. From adventures in the field to deep dives into somewhat humble ingredients the GATHER series blends luxury and hospitality with discovery.

Small, intimate groups will enjoy all inclusive programs that allow you to relax, explore and GATHER new ideas and new memories.

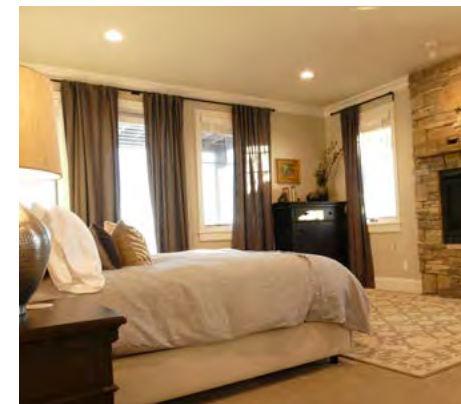




## GATHERING PLACE

A charming country house, a rural family adventure, a luxurious escape for friends, a cozy couples' retreat, a home away from home....

Newly completed in the summer of 2020, the four master suites and 4.5 bath boasts a gourmet kitchen with full butler pantry, open floor plan, elegantly appointed bedrooms with custom en-suite bathrooms. Fold away doors in the great room allow you to take in the breath taking views of the magnificent Teton Mountain Range.



The rooms are nearly as glorious as the landscape that frames them, with a luxury 5 star hotel vibe.



Each experience has a four suite availability for a maximum of eight guests.



# W I N T E R

## **SNOW** March 5-7

All inclusive ski weekend at Grand Targhee, all you do is arrive! with Mira Winery

## **COSMOS** March 12-14

Take in the night sky. Watching, champagne, and sky inspired meals. Sky Champagnes curated by Battonage

## **SPUDS** March 19-21

From scalloped to vodka we explore the humble potato in every form. with Grand Teton Distillery

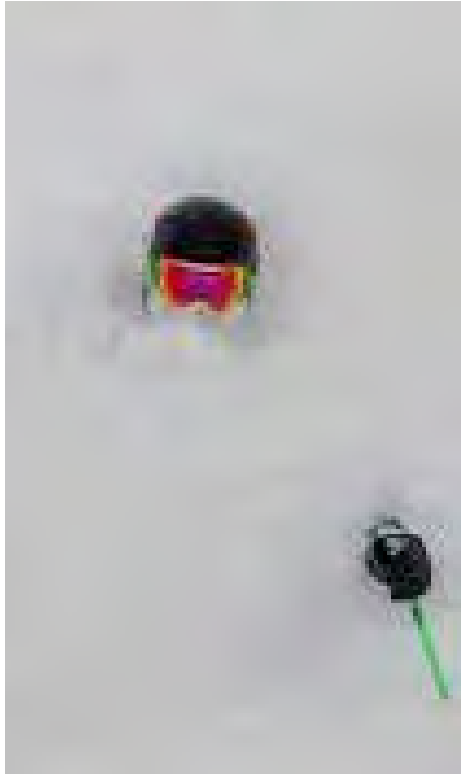
## **PRESERVED** March 26-28

From pickled to fermented we will explore the cupboard learning the art of food preservation.

Custom Dates available for all events.

## SNOW

MARCH 5-7



GATHER your friends for a weekend of some of the best snow in the country. Enjoy an all inclusive package of three nights of private luxury lodging, two days of skiing, valet car service, a food and wine extravaganza.

Chef Ben McCauley will provide breakfast to get you down the trail and gourmet dinners prepared to dazzle. David Simpson, Guest Wine Curator, Founder of Battonage Private Wine Merchant, will guide you through an offering of select wines expertly paired with each meal.



GATHER around the fire mid-day on the second day of skiing for a “Cowboy Cauldron tailgate”.

Your personal driver will drop you off and pick you up so you don't have to fight the traffic at Grand Targhee Resort.

Bring your own skis or rent them when you arrive.

### PACKAGE INCLUDES

- Three nights of luxury lodging
- Private Chef Ben McCauley
- Personal valet car service
- Two full day lift tickets
- Breakfast & Coursed Dinners
- Wine & Cocktails

### NOT INCLUDED

- Travel to Teton Valley, ID
- Ski Rental
- Additional Outings
- Lunch on the mountain

CUSTOM DATES AVAILABLE



### PACKAGE INCLUDES

- Two nights of luxury lodging
- Private Chef Ben McCauley
- Personal valet car service
- Breakfast & Coursed Dinners
- Wine & Cocktails

### NOT INCLUDED

- Travel to Teton Valley, ID
- Additional Outings

CUSTOM DATES AVAILABLE  
Also offered as a dinner experience only.

## SPUDS

MARCH 19-21

A culinary exploration. This deep dive into the humble potato will feature everything from pastas to 'potato salad' and local vodkas.

In the heart of potato production, it only seems fitting to celebrate the spud.

Also offered as a dinner experience only.

# COSMOS

MARCH 12-19

Guided by a professional astronomer, we will GATHER the stars and cosmos with Wyoming Skywatchers as they provide a private tour of the constellations, planets and galaxies of our sky, including the use of a large telescope.

Inspired by the sky and stars, Chef Ben will craft a series of meals that capture the essence of the night sky. Explore stars in a glass as we pair champagnes with our experience.

*“Come quickly I am  
tasting the stars”.*  
*Dom Perignon*



## PACKAGE INCLUDES

- Two nights of luxury lodging
- Private Chef Ben McCauley
- Private Sky Watching
- Breakfast, Lunch
- Coursed Dinners
- Wine & Cocktails

## NOT INCLUDED

- Travel to Teton Valley, ID
- Additional Outings

## CUSTOM DATES

AVAILABLE

*Weather will obviously  
effect sky viewing. If  
weather becomes an issue  
we will provide alternate  
programing*



## PRESERVED

MARCH 26-28

In these cold winter days we will celebrate the pantry to the plate. From cured meats to jams and pickles, we will gather new skills and an appreciation for preservation and fermentation.

Chef Ben will teach pickling, jams and salumi techniques. Paired with our favorite fermentations, beer and wine!



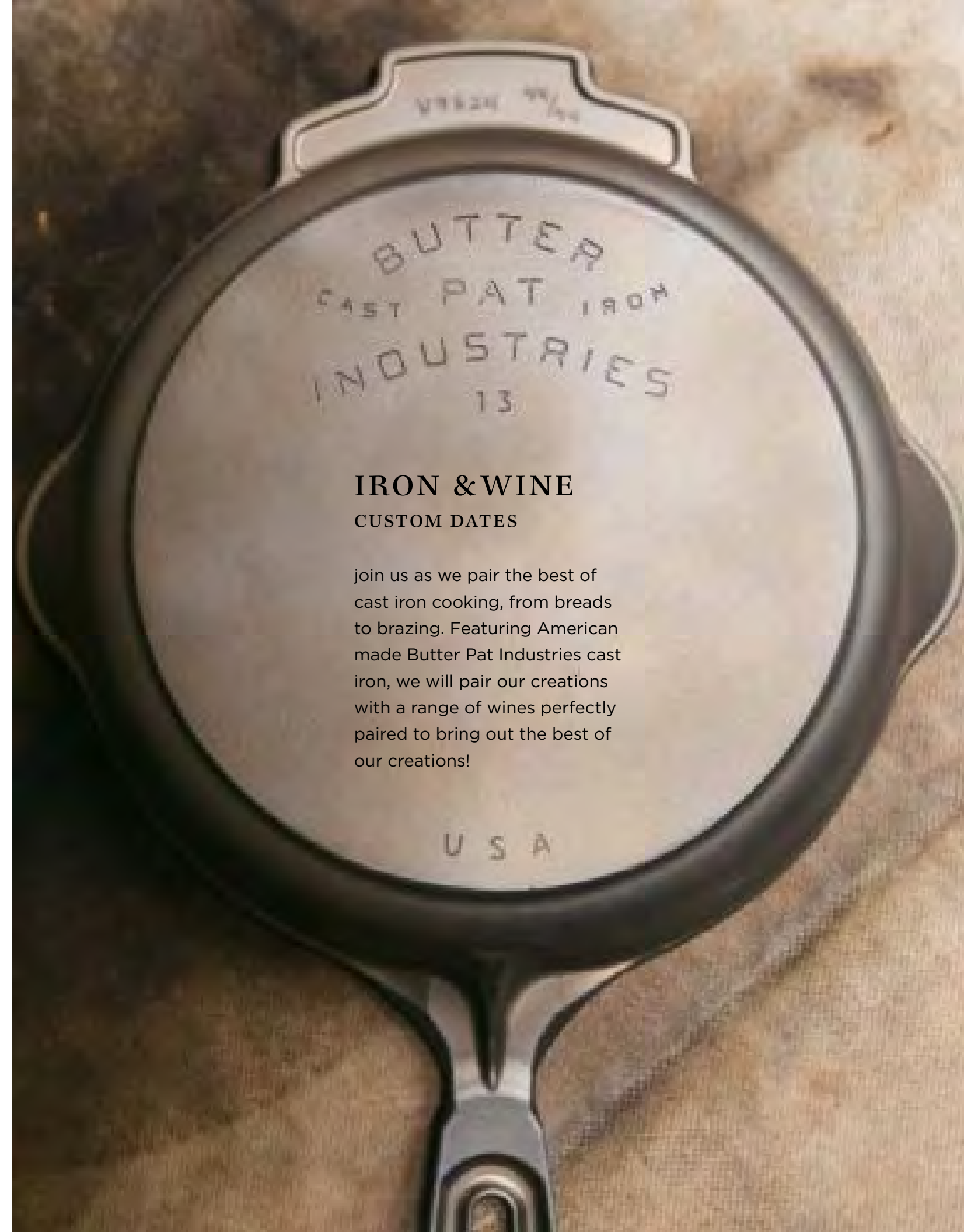
### PACKAGE INCLUDES

- Two nights of luxury lodging
- Preservation class with Chef Ben McCauley
- Personal valet car service
- Breakfast & Coursed Dinners
- Wine & Cocktails

### NOT INCLUDED

- Travel to Teton Valley
- Other outings or additions

CUSTOM DATES AVAILABLE



## IRON & WINE

CUSTOM DATES

Join us as we pair the best of cast iron cooking, from breads to brazing. Featuring American made Butter Pat Industries cast iron, we will pair our creations with a range of wines perfectly paired to bring out the best of our creations!



**S P R I N G &  
S U M M E R**

**ARTEMIS** May 7-9

A ladies event. **July 12-14**

Shooting instruction, food, wine, gear designed for ladies in the field. Custom Dates available for groups of up to 8 shooters

**FORAGE** May 21-23

Gathering our ingredients from local farms and producers, we will craft memorable meals together.

**July 15th**

**GRAIN**

From the waves of grain to beer and earthy dishes, we celebrate one of our areas most prominent crops, wheat and barley.

**July 20-22**

**DIRT**

In vintage restored Land Rovers we will take to the dirt. Driving course followed by a spectacular pig roast



## GRAIN

Wheat and barley are primary crops in our area. This culinary event will highlight local grains from the landscape to the plate. Partnering with local craft breweries, we will tour brewing facilities and experience tastings.

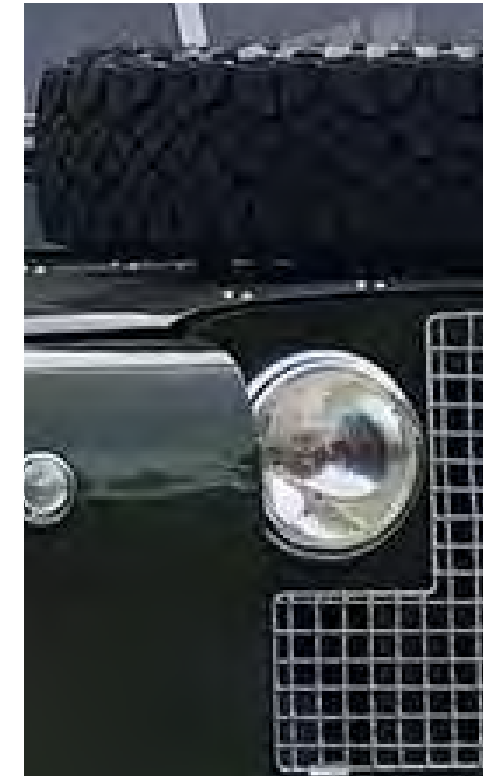
Chef Ben will lead us through a variety of dishes that showcase these versatile grains and their diversity.



## FORAGE

Visiting local farms, markets and producers, Chef Ben will guide us as we forage the freshest ingredients. Returning to the kitchen we will cook together, learning techniques and recipes.

Guided by David Simpson of Battonage Wine Merchant, we will explore a range of wines expertly paired with our creations.



## DIRT

Land Rovers will take us to the dirt for an off road driving course through our shooting properties, highlighting the grit of these classic machines.

We gather around for a spectacular pig roast in the field to tell the tales of our new found driving skills. Exploring a range of bio-dynamic wines, we can taste the essence of a piece of dirt.





## ARTEMIS

Designed for ladies by ladies.

Enjoy shooting instruction, focused on the Percy Standbury classic technique with female instructors. Hone your new skills on the simulated shoot that follows a classic driven shooting day on clays.

During your small group instruction, you can take the opportunity to try a variety of available guns. A range of ladies shooting attire and gear will be available at the Hound and Hare trunk show.

Chef Ben McCauley will ensure we have the best Teton Valley has to offer. A wine tasting will accompany all dinners with specialty wines expertly paired by David Simpson of Bottanage Wine Merchant, sharing wine knowledge table side.



# G A T H E R

## How to Book Call Elin Tindle

Deposit is required to reserve  
your spot. 307.413.3121  
et@blixco.com

## CUSTOM DATES

Custom dates are available for  
groups of six or more

## COVID-19

Your safety and the safety  
of our team is paramount.  
We will be following CDC  
recommendations and  
following protocols outlined  
by our local and state  
governments.

