Beaver Creek Winter Culinary Weekend presented by GMC Returns Jan. 24 - 27, 2019

Colorado Chefs and flavors kick off this year's event; Saturday Showcase to feature an intimate concert with Lord Huron

BEAVER CREEK, Colo., Dec. 13, 2018 –Set at the base of a World Cup mountain, Beaver Creek Winter Culinary Weekend returns Jan. 24 through Jan. 27 with new events, guest chefs, and a performance by Lord Huron.

During Winter Culinary Weekend, Beaver Creek guests have the unique opportunity to mix and mingle with celebrity guest chefs, get to know Beaver Creek's world-renowned chefs, sip on local craft beers, specialty cocktails, and wine – all while reveling in endless hours of phenomenal skiing. This year's event will kick off with Colorado Flavors, an event celebrating the flavors and personalities of Colorado with two guest chefs – James Beard Award winner, Alex Seidel, and Top Chef contestant, Brother Luck.

New this year, Synesthesia will offer guests the opportunity to savor outstanding bites, treats, and libations at the main event showcasing premier chefs from Beaver Creek and guest chefs from throughout the country. The tasting will be followed by an exclusive and intimate concert with American indie band, Lord Huron.

Year-after-year, Beaver Creek welcomes the finest culinary talent from across the world to collaborate with resident chefs on gourmet pairings and mountain adventure. Elevating the experience in 2019 are guest chefs Emma Bengtsson of Aquavit; James Beard Award winner Jamie Bissonnette of Toro; Christopher Czarnecki of The Joel Palmer House; Brother Luck of Four by Brother Luck; James Beard Award winner Alex Seidel of Fruition, Mercantile Dining and Provision, and Chook Charcoal Chicken; and chef, restaurateur and television personality Geoffrey Zakarian.

A portion of the proceeds from this year's Winter Culinary Weekend will benefit Bright Future Foundation. Based in Eagle County, Bright Future Foundation empowers families and individuals affected by domestic violence and sexual assault. More information on Bright Future Foundation is available at http://mybrightfuture.org/.

Beaver Creek Winter Culinary Weekend Schedule

NEW | Culinary Kickoff: Colorado Flavors
Thursday, Jan. 24 | 6:00 p.m.-9:00p.m.
Winter Culinary Weekend begins with an event that celebrates the flavors and personalities of Colorado. Enjoy a tasting featuring the best that the Centennial State has to offer, with small plates from Guest Chefs Alex Seidel and Brother Luck, and Executive Chef Riley Romanin. Infinite Monkey Theorem will be pouring wines from their urban winery in the RiNo District of Denver alongside mixologists with Colorado cocktails and craft beers. Beloved Colorado singer Hazel Miller and her band will perform live.
Price: $60 per person
Event Location: Revolution Restaurant

Guided Snowshoe Excursion & Lunch with Guest Chef Jamie Bissonnette
Friday, Jan. 25 | 9:30 a.m.-2:00 p.m.
The morning will feature a guided snowshoe tour in one of Beaver Creek's most stunning, pristine settings—the secluded Beaver Creek Nordic Sports Center and McCoy Park, home to over 30 kilometers of beautiful trails. Enjoy lift access to reach McCoy Park, and arrive to trails that are peaceful and quiet. After snowshoeing through the stunning surroundings, relax at Grouse Mountain Grill and enjoy lunch prepared by Executive Chef Brian Busker and Guest Chef Jamie Bissonnette as well as wines paired with each course.
Price: $150 per person (Please note: all snowshoe equipment and foot passenger lift access provided with event ticket.)

Event Location: Beaver Creek Mountain and Grouse Mountain Grill

NEW | Cooking Demonstration: The Art of Dessert
Friday, Jan. 25 | 11:00 a.m.-1:00 p.m.
Participants will be greeted with a glass of wine for this exclusive mid-day cooking demonstration at Toscanini, a warm and welcoming spot in the heart of Beaver Creek Village. Watch Guest Chef Emma Bengtsson prepare beautiful desserts, then sample the delicious creations.
Price: $60 per person, limited to guests 21 and over
Event Location: Toscanini

Après Village: Burgers & Beers
Friday, Jan. 25 | 3:00 p.m.-6:00 p.m.
Enjoy live music presented by Verizon from NEVADA and a variety of delicious burgers and Colorado beers available for purchase throughout the Village.
Price: Complimentary access with tasting tickets available for purchase. Guests can purchase a commemorative tasting glass and proceeds benefit Bright Future Foundation. Verizon guests can enjoy the VerizonUp Lounge in the village.
Event Location: Beaver Creek Village

NEW | Region on the Rise: Willamette Valley Wine Dinner featuring Guest Chef Chris Czarnecki
Friday, Jan. 25 | 5:30 p.m.-10:00 p.m.
This unique culinary experience at Trappers Cabin, nestled among aspen and pine trees at 9,500 feet, features food and wine from the Willamette Valley region of Oregon. Slippers and warm drinks greet guests, followed by an intimate wine-paired dinner from Guest Chef Chris Czarnecki of The Joel Palmer House in Oregon's Pinot Noir country.
Price: $200 per person
Event Location: Trappers Cabin

NEW | Epicurean Escape: Wine-Paired Dinner at Allie's Cabin featuring Guest Chef Emma Bengtsson
Friday, Jan. 25 | 6:30 p.m.-10:00 p.m.
Beaver Creek's exclusive and luxurious on-mountain log cabin is open for a rare culinary treat. The evening begins with a sleigh ride from the base of Beaver Creek Mountain to the cozy confines of Allie's Cabin. Guests will be greeted at the Cabin with cozy slippers and a warm drink. Emma Bengtsson, Executive Chef at Aquavit in New York City, which holds Michelin stars, joins Allie's Cabin Executive Chef Kirk Weems for an inspired dinner paired with hand-selected wines. Cap off the night with a sleigh ride back to Beaver Creek Village to conclude a memorable experience.
Price: $175 per person
Event Location: Allie's Cabin

NEW | Shaken & Stirred
Friday, Jan. 25 | 7:00 p.m.-11:00 p.m.
Sip on hand-crafted cocktails and nibble on inspired hors d'oeuvres at the Colorado Tasting Room alongside a live band. This lively cocktail party will be the talk of the town.
Price: $60 per person, limited to guests 21 and over
Event Location: Colorado Tasting Room

Ski.Eat.Ski with Guest Chef Alex Seidel
Saturday, Jan. 26 | 9:30 a.m.-2:00 p.m.
Join Beaver Creek's renowned ski and snowboard instructors for a morning of exploring intermediate and advanced trails on the mountain, and pick up some new technique tips along the way. Following a morning in the snow, warm up and relax at Zach's Cabin, perched on the mountain above Bachelor Gulch. Savor a gourmet lunch prepared by Guest Chef Alex Seidel and Executive Chef David Gutowski paired with unique wines to complete this elevated on-mountain experience.
Price: $150 per person (Please note: this event is limited to intermediate and advanced skiers and snowboarders only. The price does NOT include a lift ticket or ski equipment.)

Lunch Location: Zach's Cabin on Beaver Creek Mountain

Celebrity Chef Cooking Demonstration & Gourmet Luncheon with Guest Chef Geoffrey Zakarian
Saturday, Jan. 26 | 11:00 a.m.-2:00 p.m.
At this exclusive cooking class, watch as guest chef Geoffrey Zakarian works culinary magic at Splendido at the Chateau's spectacular demonstration kitchen alongside Executive Chef Brian Ackerman. This unique event culminates with a lively lunch where guests will feast on top-notch dishes paired with unique wines.
Price: $150 per person, limited to guests 21 and over
Event Location: Splendido at the Chateau

Après Village: Authentically Alpine
Saturday, Jan. 26 | 3:00 p.m.-6:00 p.m.
After carving up the slopes, wrap up the afternoon with Authentically Alpine in Beaver Creek Village. Dine on Bavarian favorites and beverages available for purchase throughout the Village while listening to live music presented by Verizon from the Helmut Fricker Band and enjoying Beaver Creek's best shopping.
Price: Complimentary access with tasting tickets available for purchase. Guests can purchase a commemorative tasting glass and the proceeds benefit Bright Future Foundation. Verizon guests can enjoy the VerizonUp Lounge in the village.
Event Location: Beaver Creek Village

NEW | Kids' Cooking Classes
Saturday, Jan. 26 | Kids ages 6-8 3:00 p.m. – 4:00 p.m. | Kids ages 9-12 4:45 p.m.-5:45 p.m.
During Authentically Alpine in Beaver Creek Village, parents can bring their children to cooking class with Chef Ally Stephens. The littlest of guests will learn how to make cream cheese and chocolate buttercream frosting to decorate cupcakes. Kids ages nine to 12 will learn how to make fresh pasta and walnut kale pesto. Each child will get to take home their creation to share with their families.
Price: $25 per child (Children ages six and up)
Event Location: Beaver Creek Village

NEW | Synesthesia: Culinary Showcase and Concert with Lord Huron, hosted by Geoffrey Zakarian
Saturday, Jan. 26 | Tasting 6:00 p.m.-8:00 p.m. | Concert 8:30 p.m.-10:00 p.m.
New this year, Synesthesia, named for a phenomenon involving the overlap of two senses like taste and hearing, will offer guests the opportunity to savor outstanding bites, treats, and libations at the main event showcasing premier chefs from Beaver Creek and guest chefs from throughout the country, as well as tastings from select wineries and spirits. The tasting will be followed by an exclusive and intimate concert with Lord Huron. Guest Chefs include Geoffrey Zakarian, Jamie Bissonnette, Chris Czarnecki, and Brother Luck. A limited number of Beaver Creek Host Chefs will also be featured.
Price: $175 per person (includes both the tasting and concert)
Event Location: Vilar Performing Arts Center

Beaver Creek First Tracks & Gourmet Breakfast
Sunday, Jan. 27 | 7:30 a.m.–10:00 a.m.
Be one of the first skiers on the mountain to enjoy perfectly groomed runs at sunrise. Beaver Creek First Tracks gives guests the opportunity to enjoy unmatched access, boarding the Centennial Express Lift an hour before the mountain opens to the public. After skiing flawlessly groomed runs, delight in a delectable breakfast on-mountain at the exclusive Allie's Cabin.
Price: $150 per person for adults, $75 for children 12 and under (Please note: the price does NOT include a lift ticket or ski equipment.)
Event Location: Centennial Express Lift and Allie's Cabin

NEW | Shaping Your Senses: Wine Glassware & Tasting Seminar
Sunday, Jan. 27 | 12:00 p.m. – 1:30 p.m.

Featuring Riedel Ambassador Shelley Sale, find out why the shape of your glassware matters in fully experiencing different

varietals of wine. Learn about various glassware shapes and how they change the experience of enjoying wine by focusing on the taste, balance and finish provided by each glass. After the seminar concludes, you will take home your very own Riedel glass kit, valued at $119.
Price: $75 per person, limited to guests 21 and over
Event Location: Peregrine Room at the Osprey

NEW | Sunset Snowshoe & Sunday Supper
Sunday, Jan. 27 | 2:30 p.m.-8:00 p.m.
The afternoon begins with a guided snowshoe tour of the majestic McCoy Park, culminating at Trappers Cabin, a warm and inviting on-mountain cabin nestled among aspen and pine trees at 9,500 feet with magnificent sunset views. Slippers and warm drinks greet guests after the snowshoe excursion, followed by an intimate wine-paired supper to conclude a memorable weekend.
Price: $200 per person (All snowshoe equipment provided with ticket)
Event Location: Beaver Creek Mountain and Trappers Cabin

For tickets and complete details on the full lineup of events, visit www.beavercreek.com/culinary.

Guest Chefs:

Emma Bengtsson: Chef Emma Bengtsson was named Executive Chef of Aquavit in 2014, after four years as Executive Pastry Chef at the restaurant. As Aquavit's Executive Chef she has garnered (and retained) three stars from *The New York Times* and two stars from Michelin, the second female chef in the U.S. accorded that honor, and in 2018, she was named Best Female Chef by the Best Chef Awards in Milan. In fall 2018, Bengtsson was named "Best Female Chef" by the Best Chef Awards. Prior to moving to New York, Emma worked at some of Sweden's most renowned restaurants, including the two-Michelin starred Edsbacka Krog, Restaurant Prinsen, and Operakällaren. Emma attended Stockholm's Hotel and Restaurant School after years of cooking at home with her mother and grandmother in Falkenberg, on the west coast of Sweden. In addition to her work at the restaurant, Emma also is a member of the Food Council for City Harvest, a hunger relief organization devoted to rescuing food for New Yorkers in need.

Jamie Bissonnette: Chef Jamie Bissonnette, a 2014 winner of the James Beard Award Best Chef: Northeast, co-helms the popular tapas destination Toro in Boston, NYC and Bangkok; Boston's beloved Italian enoteca Coppa and Little Donkey in Cambridge. Jamie is also the winner of Food Network's *Chopped* series and *Food & Wine* first ever People's Choice Best New Chef. A champion of nose-to-tail cuisine, Jamie is the author of *The New Charcuterie Cookbook*, with a foreword by Andrew Zimmern. In Fall 2017, Jamie alongside co-chef/owner Ken Oringer, made their Middle Eastern debut with Toro + Ko in Dubai.

Christopher Czarnecki: Chef Christopher Czarnecki's commitment to fine dining was imprinted on him early, literally from the age of 9, when he was allowed to fill the water glasses at his parents' restaurant - originally called Joe's Restaurant and located in Reading, PA and now, The Joel Palmer House, a landmark in Oregon's wine country. Czarnecki stepped out of that world for three years in 2003, when he joined the Army, working in food service, including a year of service in Iraq. Beginning in 2006, Christopher made his way back to The Joel Palmer House kitchen, taking over the reins from his father, Jack Czarnecki, as chef in 2007. Czarnecki revels in the bounty of the restaurants' location in Dayton, in the heart of Oregon's Pinot Noir country. Czarnecki continues the family tradition of cooking with wild mushrooms, building his menu around whatever local mushrooms his foragers bring to the back door of the kitchen, along with other seasonal specialties. Czarnecki and his wife, Mary, are building their own vegetable gardens in order to provide "hyper-local" produce to the restaurant as well as a mushroom cultivation patch on the property. The cellar at The Joel Palmer House reflects Czarnecki's passion for the best local wines. With more than 500 Oregon Pinot noir wines on the list, and a Wine Spectator "Best of" Award of Excellence since 2010.

Brother Luck: Chef Brother Luck started working in professional kitchens when he was 14-years-old. During high school, he was awarded multiple culinary scholarships through competition cooking organizations such as C-CAP (Careers through Culinary Arts Program) and The Art Institutes (Best Teen Chef 2001). Luck graduated from of The Art Institute of Phoenix and is

a Certified Executive Chef through the American Culinary Federation. After culinary school, Chef Brother Luck continued to work in many fine dining kitchens around the world including the Takitei and Kinjhoro Ryokans located in Kanazawa, Japan. His first restaurant Brother Luck Street Eats was inspired by street food from around the world. In March 2017, he opened Four by Brother Luck in downtown Colorado Springs focusing on the four providers behind his cooking - hunters, fishermen, farmers and gatherers. He has received numerous accolades including "Best Local Chef" and "Most Cutting Edge Restaurant" by The Gazette Newspaper and Colorado Springs Independent. Most recently, Brother was a favorite on Bravo's Top Chef Season 15.

Alex Seidel: Alex Seidel is chef-owner of Fruition Restaurant, Mercantile dining & provision, Füdmill and Chook.*Zagat* has named Fruition the number one restaurant in Colorado every year since it opened. *5280* Magazine included Fruition in its list of 25 Best Restaurants every year the ranking has run. Seidel himself has been the recipient of many accolades, including *Food & Wine* magazine's Best New Chef in 2010, Chef of the Year titles from local media including*Denver Magazine* and *5280.* Seidel was awarded the 2018 James Beard Foundation Best Chef: South West. In addition to his restaurants, Seidel owns Fruition Farms Creamery, Colorado's first artisan sheep's milk creamery, located in Larkspur, Colorado. Seidel participates in numerous off-site events for both charitable and fine dining experiences. He very much enjoys furthering the culture of cuisine all the while staying down to earth and championing such causes as food advocacy, mindfulness when it comes to eating habits and waste. Becoming a chef and a business owner has allowed him to hone his very impressive skills while controlling the ingredients and the sourcing of his provisions.

Geoffrey Zakarian: Chef Geoffrey Zakarian is one of the nation's premier restaurateurs. With an eye for style and a passion for hospitality, he operates food and beverage venues across the United States, including The Lambs Club in New York City, The National in New York City, The Water Club at The Borgata in Atlantic City and Point Royal at The Diplomat Beach Resort. In addition to the restaurants, his company, Zakarian Hospitality, has produced the acclaimed cookbooks, *Geoffrey Zakarian's Town / Country* and *My Perfect Pantry: 150 Easy Recipes from 50 Essential Ingredients.* Zakarian won the 4th Season of Food Network's *The Next Iron Chef: Super Chefs,* earning him the esteemed title of Iron Chef. He is the co-host of the Emmy-nominated talk show, *The Kitchen*, and appears regularly as one of America's favorite judges on hit show*Chopped.* Outside of his work, he serves as Chairman of the City Harvest Food Council, an organization committed to fighting hunger.

Partners:
Beaver Creek Winter Culinary Weekend is presented by GMC and Verizon, and supported by Christy Sports.

Media Images:
https://vailresorts.box.com/v/WinterCulinaryWeekend2019

About Beaver Creek Resort: Renowned for legendary attention to detail, World-Cup mountain pedigree, intimate alpine village, and reputation as the world's best luxury family resort, Beaver Creek Resort represents incomparable elegance and Rocky Mountain leisure which spoils guests for anywhere else with an unparalleled level of world-class service. Just 30 minutes east of Eagle Airport (EGE) and 2.5 hours west of Denver International Airport (DIA), Beaver Creek offers luxury accommodations throughout three villages and ski-in, ski-out luxury lodges and hotels. More than 40 in-resort and slope-side restaurants, elegant village boutiques, cherished daily traditions and activities such as world-class downhill skiing and snowboarding spanning 1,832 acres with 3,340 vertical feet of descent, snow shoeing, Nordic skiing, and ice skating in the Beaver Creek village.
Visit BeaverCreek.com for additional information and vacation planning.

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Vail Resorts, Inc., through its subsidiaries, is the leading global mountain resort operator. Vail Resorts' subsidiaries operate 15 world-class mountain resorts and three urban ski areas, including Vail, Beaver Creek, Breckenridge, Keystone and Crested Butte in Colorado; Park City in Utah; Heavenly, Northstar and Kirkwood in the Lake Tahoe area of California and Nevada; Whistler Blackcomb in British Columbia, Canada; Perisher in Australia; Stowe and Okemo in Vermont; Mt. Sunapee in New Hampshire; Stevens Pass in Washington; Wilmot Mountain in Wisconsin; Afton Alps in Minnesota and Mt. Brighton in Michigan.

Vail Resorts owns and/or manages a collection of casually elegant hotels under the RockResorts brand, as well as the Grand Teton Lodge Company in Jackson Hole, Wyo. Vail Resorts Development Company is the real estate planning and development subsidiary of Vail Resorts, Inc. Vail Resorts is a publicly held company traded on the New York Stock Exchange (NYSE: MTN). The Vail Resorts company website is www.vailresorts.com and consumer website is www.snow.com.

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