



Book Now

OR CALL 1-866-266-2095 TO LEARN MORE AND PURCHASE TODAY

CULINARY RETREAT FOR 2 AT BLACKBERRY FARM, WALLAND, TENNESSEE

Blackberry Farm



Checkout: July 12th, 2015,12PM

Check-In:

Package Highlights:

July 10th, 2015, 4PM

or 380,000 points

per person

or 40,000 points

or 40,000 points

per person

or 21,000 points

\$175

per person

or 17,500 points

\$195

per person

or 17,500 points

\$175

per person

or 17,500 points

per person

or 21,000 points

per person

per person

or 17,500 points

resort chef on Saturday morning

 Exclusive cardmember farm-to-table, 3-course lunch Saturday afternoon Cardmember-only reception on Saturday evening

2-night stay at Blackberry Farm with elegant accommodations & amenities

Choice of private farmstead tour or culinary demonstration from renowned

- Private multicourse dinner Saturday night, including: Blackberry Farm's famous Foothills Cuisine®, wine pairings & interaction with the award-winning culinary team
- *Formal attire required. Gentlemen are required to wear jackets; ties are optional. Ladies are requested to dress accordingly.
- Also Includes: Ground transportation to and from Knoxville's McGhee Tyson Airport
- A variety of indoor & outdoor estate activities including: access to hiking trails, swimming pools, tennis courts, lawn games and bicycles

All other meals, pantry snacks and non-alcoholic beverages

Activities offered at additional cost: fly fishing, clay shooting, horseback riding and a variety of spa packages

- Must be 21 years of age or older. Limit of one package per cardmember. Limited quantities available. Call 1-866-266-2095 to book one of these packages

ERIC RIPERT

Le Bernardin

June 25, 2015

FEATURED CHEF

PRIVATE DINING EXPERIENCE AT LE BERNARDIN, NEW YORK

Experience Includes: Reception with passed hors d'oeuvres and sparkling wine

Attendees must be 21 or older. Limited quantities are available. Call 1-866-266-2095 to book one of these packages

· Cooking demonstration and Q&A with Chef Eric Ripert

Multicourse menu with wine pairings designed by Chef Eric Ripert

PRIVATE DINING EXPERIENCE AT ALINEA, CHICAGO

GRANT ACHATZ Alinea

July 21, 2015



DINNERS IN SAN FRANCISCO

Exclusive cardmember-only experience, with reservation times coordinated by Alinea Chef's tasting menu with beverage pairings designed by Grant Achatz Appearance by Chef Grant Achatz

FEATURED CHEF

Experience Includes:

FEATURED CHEF

- Call 1-866-266-2095 to book one of these packages

 - THOMAS MCNAUGHTON

flour + water

June 4, 2015

Experience Includes:



FEATURED CHEF MICHAEL TUSK

Cotogna

July 29, 2015

Opening reception with hors d'oeuvres

Chef and sommelier appearance & menu discussion

- Quince
- per person September 30, 2015 or 19,500 points

Multicourse dinner & beverage pairings by a James Beard Award-recognized chef

Experience Includes: · Opening reception with hors d'oeuvres Multicourse dinner & beverage pairings by a James Beard Award-recognized chef

· Chef and sommelier appearance & menu discussion



FEATURED CHEF

- SUZANNE GOIN
 - Lucques per person July 30, 2015 or 19,500 points

Multicourse dinner & beverage pairings by a James Beard Award-recognized chef

a.o.c. September 10, 2015

· Chef and sommelier appearance & menu discussion



NANCY SILVERTON Osteria Mozza November 5, 2015

Experience Includes:

FEATURED CHEF

Fiola

FABIO TRABOCCHI

May 14, 2015

Fiola Mare

FEATURED CHEF

Experience Includes:

Opening reception with hors d'oeuvres

 Multicourse dinner & beverage pairings by a James Beard Award-recognized chef Chef and sommelier appearance & menu discussion

· Opening reception with hors d'oeuvres

Attendees must be 21 or older. Limited quantities are available. Call 1-866-266-2095 to book one of these packages

Multicourse dinner & beverage pairings by a James Beard Award-recognized chef

Multicourse dinner & beverage pairings by a James Beard Award-recognized chef

September 23, 2015 **Experience Includes:**

· Chef and sommelier appearance & menu discussion

Chef and sommelier appearance & menu discussion

Opening reception with hors d'oeuvres

DINNERS IN NEW YORK

DINNERS IN WASHINGTON, D.C.

FEATURED CHEF **BRYAN VOLTAGGIO**

Experience Includes: · Opening reception with hors d'oeuvres

AGGIO DC

October 22, 2015

FEATURED CHEF

TOM COLICCHIO

August 20, 2015

Colicchio & Sons

September 24, 2015

Chef and sommelier appearance & menu discussion

Attendees must be 21 or older. Limited quantities are available.

Call 1-866-266-2095 to book one of these packages

Craft

Attendees must be 21 or older. Limited quantities are available.

Call 1-866-266-2095 to book one of these packages

per person

or 19,500 points

\$195

per person

or 19,500 points

or 17,500 points

Experience Includes: · Opening reception with hors d'oeuvres Multicourse dinner & beverage pairings by a James Beard Award-recognized chef



DINNERS IN CHICAGO

FEATURED CHEF

PAUL KAHAN

\$210 Blackbird per person May 28, 2015 or 21,000 points Nico Osteria per person August 13, 2015 or 17,500 points Experience Includes: · Opening reception with hors d'oeuvres Multicourse dinner & beverage pairings by a James Beard Award-recognized chef

Chef and sommelier appearance & menu discussion

Experience Includes:

Brindille

CARRIE NAHABEDIAN

October 8, 2015

Opening reception with hors d'oeuvres

FEATURED CHEF

· Chef and sommelier appearance & menu discussion Attendees must be 21 or older. Limited quantities are available. Call 1-866-266-2095 to book one of these packages

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NEED TRAVEL ARRANGEMENTS? Packages include dinner experiences only. Visit the new Chase Ultimate Rewards® site to plan and book your airfare or hotel accommodations.

· Multicourse dinner & beverage pairings by a James Beard Award-recognized chef

Si tiene alguna pregunta, por favor llame al número indicado en el reverso de su tarjeta.

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or older. Blackberry Farm packages are for two individuals. Place settings for private dining events in San Francisco, Los Angeles, Washington, D.C., New York City, and Chicago are for one individual. Packages and place settings are extremely limited and are available on a first-come, first-serve basis only while supplies last. Payment must be completed with a valid U.S.-issued Chase Sapphire or Chase Sapphire Preferred Visa Signature card, and full payment is due at time of booking in order to confirm reservation. Offer is nonrefundable. Limit of one package per cardmember for Blackberry Farm and limit of four place settings per cardmember for a private dining event. All other charges, including but not limited to additional activities, items, or services and associated taxes and gratuities not included in the offer description, additional alcoholic beverages not included in the reception or dinner service, and air transportation are the cardmember's responsibility and are not covered by the Chase Sapphire Preferred Dinner Series events. By purchasing the Blackberry Farm package you are opting in to receive further communications

regarding the confirmation of travel plans and coordination of transportation services for this event. Visa reserves the right to modify or cancel any event at any time upon notice to participants. In

Nico Osteria, Craft, Colicchio & Sons, AGGIO DC, a.o.c., Fiola, Fiola Mare, Osteria Mozza, Lucques, flour + water, Cotogna, Quince, Blackberry Farm, Alinea, Le Bernardin, Qualfon Chase Bank USA, N.A., Visa U.S.A. Inc., Visa International Service Association, Visa Inc., and their respective successors, affiliates, client financial institutions, prize suppliers, and advertising, marketing and promotion agencies from any and all liability or damage of any kind resulting from or arising from participation in the event or acceptance, possession, use, misuse or non-use of the offer (including any travel or travel-related activity thereto).

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