

"TASTE YOUR WAY AROUND THE WORLD"

September 19-November 10, 2014

Sunday-Thursday 9:00am-9:00pm Select Friday-Saturday 9:00am-10:00pm Satuday, November 8, 2014 Open 9:00am-9:00pm



EPCOTO INTERNATIONAL COORDINATE NATIONAL COORD

CHASE 4

Taste Your Way Around the World

Welcome to the 19th annual Epcot® International Food & Wine Festival from September 19th to November 10th, 2014. Taste your way around the world at over 28 unique Marketplaces. Discover new cuisines, domestic and international wines, beers and spirits during specialty programs, demonstrations and seminars. Top it all off with the Eat to the Beat Concert Series featuring a sizzling line-up of popular musical acts. Cheers!

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Special Festival Experiences

Festival Welcome Center

Open Daily 9:00am to Park Close Booking available online and through Disney Reservation Center (407-WDW-FEST) www.epcotfoodfest.com

Culinary Demonstrations

\$15 per person, tax included. Epcot® admission required.

Learn from celebrated chefs and beverage professionals at these 45-minute culinary sessions; pick up a few tips, and, best of all, taste the demonstrated dish and beverage!

Where: Festival Welcome Center, Chef's Showcase

When: Daily, 1:00 pm, 3:00 pm, 5:00 pm

Wine/Beverage Seminars

\$15 per person, tax included. Epcot® admission required.

Meet a featured winery principal or beverage expert, learn a handful of tips and sample the selected wines/beverages.

Where: Festival Welcome Center, Vineyard Stage **When:** Daily, 12:00 pm, 2:00 pm and 4:00 pm

Mixology Seminars

\$15 per person, tax included. Epcot® admission required.

It's Happy Hour time. Watch a skilled Mixologist demonstrate the art of preparing new and classic cocktails and sample the prepared concoctions.

Where: Festival Welcome Center, Vineyard Stage

When: Daily, 6:00 pm

Tables in Wonderland Members, Annual Passholders, Disney Vacation Club Members, and Golden Oak Residents receive \$2.00 off Culinary Demonstrations, Beverage Seminars and Mixology Seminars Monday – Thursday. and are able to book early starting July 25th, 9:00am

Call 407-WDW-FEST (407-939-3378) FOR RESERVATIONS.

The Chocolate Experience: From Bean to the Bar Hosted by Ghirardelli® Chocolate Company

Included with your Epcot® admission.

Immerse yourself in the sights, smells and flavors of Chocolate, the World's most famous flavor! Marvel at chocolate sculptures created by our own Walt Disney World® Resort Pastry Chefs and explore the journey chocolate must take to get from the bean to the bar. Don't miss your chance to sample chocolates, purchase gourmet drinking chocolate, select a wine and chocolate pairing and shop for a bag of your favorite Ghirardelli Gourmet Chocolates.

Where: Festival Welcome Center When: Daily, 9:00 am-Park Close

Back to Basics - NEW!

Included with your Epcot® admission.

Turn ho-hum into YUM YUM! Back to Basics offers epicurean tips and tricks from the pros that may seem simple but can have a profound effect on your next dinner party.

Where: Festival Welcome Center, Spotlight Stage

When: Fridays - Sundays at 12:15 pm, 2:15 pm, 4:15 pm and 6:15 p.m

Book Signings and Meet & Greets

Included with your Epcot® admission.

Don't miss the opportunity to chat with a celebrated author or personality! Be sure to have your purchased book/merchandise item autographed. Please check the daily schedules for featured authors and personalities or visit the Festival Center Information Desk.

Bottle Signings

Included with Epcot® admission.

Meet the Beverage Experts and have your purchased bottle of wine autographed for a great souvenir! Check the daily schedules for topics and presenters or visit the Festival Center Information Desk.

- Reservations open at 7:00am July 31st.
- Please note that Culinary & Beverage Programs and Festival Dining Experiences require additional admission fees.
- Call 407.WDW.FEST (407.939.3378) or visit the Festival Welcome Center at *Epcot*® for additional information and reservations. You may also visit epcotfoodfestival.com for the latest information.

Dining Through the Decades, A Tribute to Walt Disney - NEW!

A plate of magic, a side of fantasy, paired with a glass of inspiration and wonder. This may not sound like your ordinary meal, but then again Walt Disney was no ordinary man. Join us for Dining Through the Decades, A Tribute to Walt Disney, an evening where we celebrate the life and creative inspiration of our founder Walt Disney. Discover and sample some of Walt's favorite meals at interactive cooking stations and pair your dishes with specially selected wines, each with their own unique Disney connection. This isn't just dinner, its dining happily ever after.

Where: World ShowPlace Events Pavilion, Epcot®

When: Friday, October 24, 2014 from 7:30pm - 10:00pm

Price: General Admission: \$99 per person, plus tax, gratuity included

- Epcot® admission required.

Reserved Seating: \$119 per person, plus tax, gratuity included

- Epcot® admission required.

Experience Puerto Rico – The All Star Island

From pristine beaches to majestic mountain peaks blanketed in lush tropical forests; discover Puerto Rico, a land rich in cultural tradition, enticing cuisine and world class entertainment. Let the gentle island breeze lead you to tasting stations offering mouth-watering Puerto Rican favorites and hand-crafted cocktails featuring Puerto Rico's world renowned rum brands. Though the evening will inevitably end, your memories of the Enchanted Island will last a lifetime.

Where: World ShowPlace Events Pavilion, Epcot®

When: Saturday, September 20 from 7:30pm - 10:00pm

Price: General Admission: \$99.00 per person, plus tax, gratuity included



"3D" Disney's Dessert Discovery

Join us for a dessert lover's dream! During the Festival, select Friday evenings become truly delicious with a variety of desserts and samplings of cordials certain to please any sweet tooth. Afterwards enjoy V.I.P. viewing of IllumiNations: Reflections of Earth.

"Sweet Seats" is an exclusive area within "3D" Disney's Dessert Discovery. This upgraded experience includes a private reserved table, entrance into World ShowPlace 15 minutes before general admission, specialty beverage, a unique dessert offering and more. Limited Availability.

Where: World ShowPlace Events Pavilion, Epcot®

When: Fridays October 3, 10, 17 from 8:00 pm - 9:30pm

Price: General Admission: \$59 per person, plus tax, gratuity included

- Epcot® admission required.

Sweet Seats seating privileges: \$99 per person, plus tax, gratuity



The Epcot® International Food & Wine Festival – Boot Camp Series - NEW!

Discover your epicurean side.

Our Boot Camp series is an interactive adventure which invites you to sharpen your skills and discover new ones. Refine your abilities from the worlds of cuisine and libation. Grow your confidence and build your inspiration to tackle epicurean challenges you never thought possible. Join us at Boot Camp and discover your inner Chef. Your experience will be memorable and the revelations will leave you hungry for more.

Where: East Hall at World ShowPlace Events Pavilion, Epcot®

When: Select Sundays from 1:00 pm - 3:00 pm

Price: \$119 per person, plus tax, gratuity included

- Epcot® admission required.

September 21 Andrea Robinson, Master Sommelier

presenting Food & Wine Parings 101

October 5 Erika Davis, Graycliff Chocolatier

presenting Chocolate

October 12 Gabrielle Parisi, Carlo's Bakery

presenting Cake Decorating

October 19 Allen Susser, Chef Allen's

presenting Pickling 101

Sunday Mornings with...

- Hosted by Disney Vacation Club® - NEW!

Begin your day with a delightful, plated brunch accompanied by an assortment of freshly baked breakfast breads and a sparkling wine toast. Save room for dessert as a highly acclaimed Pastry Chef or Baker takes the stage and crafts three of their favorite desserts that are as pleasing to the eye as they are for you to sample.

Where: Festival Welcome Center, Chef's Showcase

When: Sundays from 10:00 am - 12:00 pm

Price: \$99 per person, plus tax, gratuity included

Sunday Mornings with...

- Hosted by Disney Vacation Club® - NEW!

September 28 with Gale Gand, Tru & SpriitzBurger, Chicago, IL

October 5 with Matt Lewis and Renato Poliafito, Baked, Brooklyn, NY

October 12 with Warren Brown, CakeLove, Washington, DC with Buddy Valastro, Carlo's Bakery, Hoboken, NJ with Carla Hall, ABC's The Chew, New York, NY with Keegan Gerhard, d-bar desserts, Denver, CO

& San Diego, CA

November 9 with Alex Guarnaschelli, Butter, New York, NY

Food For Thought - NEW!

Learn the dish behind the dish.

A great Author tells stories with words in a book. A great Chef tells stories with food on a plate. Join the conversation as celebrated Chefs share their own appetizing tips and techniques. Savor the personal stories that have led them down the road to culinary success. Indulge in the tales that have defined their life's journey. As the story unfolds you'll be treated to three unique offerings from the Chef's own cookbook; because as everyone knows, the finest pairing is great food and great conversation among friends.

Where: Festival Welcome Center, Chef's Showcase

When: Fridays and Saturday, October 11 from 10:00 am - 11:45 am

Price: \$169 per person, plus tax, gratuity included

- Epcot® admission required.

September 19 with Norman Van Aken, Norman's at The Ritz Carlton,

Grande Lakes, Orlando, FL

September 26 with Robert Irvine, Robert Irvine's nosh, Bluffton, SC

October 10 with Andrew Zimmern, Andrew Zimmern's Canteen,

St. Louis Park, MN

October 11 with Jamie Deen, The Lady and Sons, Savannah, GA

October 17 with Rick Bayless, Frontera Grill and Topolobampo,

Chicago, IL

October 24 with Bryan Voltaggio, VOLT Lunchbox/Range Family/

Meal Aggio, Frederick, MD

October 31 with Cat Cora, Ocean Restaurant by Cat Cora,

Sentosa Island, Singapore

Cheese Seminars

Say "Cheese"! An exceptional opportunity to learn more about cheese from Fromagers. Featured cheeses will be tasted and paired with selected wines and/or beers.

Where: Festival Welcome Center, Chef's Showcase
When: Saturdays from 10:00 am - 11:30 am
Price: \$79 per person, plus tax, gratuity included

- Epcot® admission required.

September 20 with Max McCalman

featuring English Cheeses and American Wines

September 27 with Max McCalman

featuring United States Cheeses and Craft Beers

October 4 with Erin Hedley

featuring France Cheeses and Wines

October 18 with Max McCalman

featuring Spanish Cheeses and Wines

October 25 with David Gremmels

featuring United States Cheeses and Wines

November 1 with Max McCalman

featuring Italian Cheeses and Wines

November 8 with Max McCalman

featuring A Taste of Europe, Cheeses and Wines

FESTIVAL EVENTS IN MEXICO

Mexican Tequila Lunch

Although the Epcot® International Food & Wine Festival focuses primarily on wines, as its name suggests, the annual event increasingly has been offering other beverage tastings. These tastings will complement a selected Mexican regional cuisine, and offer Festival Guests the opportunity to learn more about tequila and spirits.

Where: La Hacienda de San Angel, Mexico at Epcot®

When: Thursday, Friday and Saturdays from 12:00 pm - 1:30 pm

Price: \$75.00 per person, plus tax, gratuity included



FESTIVAL EVENTS IN ITALY

Italian Food & Beer Pairing

Via Napoli is proud to host the Italian food and beer pairings. These beers have been selected by our chef to complement his style of authentic Italian dishes, and they have been chosen for their robust flavor, as well as their heritage. The beer pairing will be held at Via Napoli Ristorante e Pizzeria which will transport you to an Italian villa like those of Naples, Italy.

Where: Via Napoli Ristorante e Pizzeria, Italy at Epcot®

When: Tuesdays from 1:30pm - 3:30pm

Price: \$76.00 per person, plus tax, gratuity included

- Epcot® admission required.

Italian Food & Wine Pairing

Our chef will pair southern Italian style cooking with a variety of Italian wines that best compliment his creations. Southern Italian wines have a very rich heritage and have always complemented the regions of their birth. These pairings will be held in Via Napoli, Ristorante e Pizzeria a pizzeria that has been designed by Italian Architects to pay tribute to Naples, Italy.

Where: Via Napoli Ristorante e Pizzeria, Italy at Epcot®

When: Thursdays from 1:30pm - 3:30pm

Price: \$83.00 per person, plus tax, gratuity included

- Epcot® admission required.

Italian Regional Food &Wine Pairing Luncheon

The Tutto Gusto wine pairing event will showcase a variety of regional Italian Wines, these wines have been selected to pair perfectly with freshly prepared Italian dishes. The pairings will be presented in the Tutto Gusto Wine Cellar that has been modeled on an authentic rustic Italian wine cellar.

Where: Tutto Gusto at Tutto Italia Ristorante, Italy at Epcot®

When: Monday, Wednesdays and Saturdays from 12:00pm - 2:30pm

Price: \$94.00 per person, plus tax, gratuity included

- Epcot® admission required.

Italian White Truffle Lunch

An exquisite five-course lunch, all with white truffles imported directly from Alba, Italy. Batasiolo wines from Piedmont will be paired with each course.

Where: Tutto Italia Ristorante, Italy at Epcot®

When: Sunday, November 2, from 12:00pm-3:00pm

Price: \$225 per person, plus tax, gratuity included

FESTIVAL EVENTS IN ITALY

Italian Truffle Dinner - NEW!

The Tutto Italia wine pairing event will showcase a variety of regional Italian wines that have been selected to pair perfectly with house-made Italian dishes prepared with imported White Truffles. The pairings will be presented at Tutto Italia Ristorante, modeled on an authentic Italian summer villa.

Where: Tutto Italia Ristorante, Italy at Epcot®

When: Thursday October 2, 9, 16 and 23, from 6:00pm-9:00pm

Price: \$295 per person, plus tax, gratuity included

- Epcot® admission required.



FESTIVAL EVENTS IN FRANCE

Parisian Breakfast

Chefs de France introduces Breakfast in Paris. Start your morning "à la Parisienne" with a Mimosa, freshly made baguettes, brioches & croissants, unlimited coffee (make it "au lait"!), tea, hot chocolate and orange juice. Our hand shaped baguettes are made from scratch every morning in "Les Halles Boulangerie Patisserie" right next door and take 48 hours to make from start to finish. The best way to enjoy them is directly out of the oven with butter and Bonne Maman confiture (fruit preserve), this is what the French call a tartine. You will feel like you were transported overnight to Paris (without the jetlag), a great way to start your Food & Wine weekend!

Where: Chefs de France, France at Epcot®
When: Saturdays from 9:00am – 10:30 am

Price: \$39 per person, plus tax, gratuity included



French Regional Lunches

The French Regional Lunches are back by popular demand! To be held at the newly renovated Monsieur Paul Restaurant on Fridays and Sundays. Every week enjoy a different 4 course lunch prepared by the chefs from Mr. Paul restaurant and paired with wines presented by a visiting winery principal. Bon Appetit!

Where: Monsieur Paul, France at Epcot®

When: Friday and Sundays from 12:00 pm - 3:30 pm Price: \$135 per person, plus tax, gratuity included

Date	Region	Presenters	Winery
9/26/14	Champagne	Wayne Ballard	Nicolas Feuillatte
9/28/14	Champagne	Wayne Ballard	Nicolas Feuillatte
10/3/14	Côtes du Rhone	Lydia Tremble	J.L. Colombo
10/5/14	Côtes du Rhone	Lydia Tremble	J.L. Colombo
10/10/14	Tour de France	Jorge Hernandez	JW Deutsch
10/12/14	Tour de France	Jorge Hernandez	JW Deutsch
10/17/14	Bordeaux	Cedric Villars	Les Domaines
			Barons de Rothschild (Lafite)
10/19/14	Bordeaux	Cedric Villars	Les Domaines
			Barons de Rothschild (Lafite)
10/24/14	Champagne	Wayne Ballard	Nicolas Feuillatte
10/26/14	Champagne	Wayne Ballard	Nicolas Feuillatte
10/31/14	Burgundy	Gregory Patriat	Boisset
11/2/14	Burgundy	Gregory Patriat	Boisset
11/7/14	Alsace	Patrick Aledo	Pierre Sparr
11/9/14	Alsace	Patrick Aledo	Pierre Sparr



FESTIVAL EVENTS IN FRANCE

Mixology Series:

Shake and Indulge Like the French featuring Grand Marnier

Join us for a new hands on experience featuring Grand Marnier & Valrhona Chocolate! Experience an exciting afternoon of hand crafted cocktails and sweet chocolate treats! After a Grand Kappa Sour welcome cocktail it's your turn to become the mixologist! Our Master Mixologist will lead you through a tutorial of 3 distinct cocktails featuring Grand Marnier Cordon Rouge, Grand Marnier Raspberry Peach, and Grand Marnier Titanium, each of which will be expertly paired with some desserts made with Valrhona chocolate by the pastry chefs at Monsieur Paul.

Where: Monsieur Paul, France at Epcot®

When: Select Saturdays from 2:30pm - 4:00pm

Price: \$55 per person, plus tax, gratuity included

- Epcot® admission required.



FESTIVAL EXCLUSIVE EVENT IN JAPAN

The "Hibachi" Experience

Guests are treated to a memorable and interactive experience showcasing six courses with one featuring Wagyu Beef prepared at your table by our Teppan Chefs. Each course will demonstrate comparative cooking techniques or ingredients all while spotlighting the art of Japanese Teppan cooking. Specially selected sake will compliment each course of your culinary discovery.

Where: Teppan Edo, Nihonbashi Dining Room, Japan at Epcot®

en: Select Tuesdays, September 23, 30, October 7, 14, 21, 28,

and November 4 from 4:30pm - 6:30pm \$120 per person, plus tax, gratuity included

- Epcot® admission required.



Price:

FESTIVAL EXCLUSIVE EVENT IN MOROCCO Mediterranean Food & Wine Pairing - NEW!

Discover the magic of Mediterranean dining with a specially created menu crafted by expert Chefs. Guests will be treated to cuisine from both land and sea. Each new plate is paired with carefully selected wines and serves as a showcase of unique Mediterranean and Moroccan inspiration. Between the exotic flavors and the vibrant décor of the newly opened Spice Road Table, you will feel as though you have been magically transported to a Moroccan sea shore.

Where: Spice Road Table, Morocco at Epcot® When: Wednesdays, from 1:00pm - 3:00pm Price: \$55 per person, plus tax and gratuity

- Epcot® admission required.

Food & Wine Pairings

These afternoon sessions are great opportunities to discover a marriage of three regional wines with three tasting-size portions of regional cuisines from Japan and Morocco. A wine representative will moderate each session and these will vary according to location. Featured wines and menu selections will change daily.

Where: Japan and Morocco at Epcot®

Price: Prices listed are per person, plus tax, gratuity included

Date	Time	Price	Location
Tuesdays	3:30pm - 5:00pm	\$55 per person	Restaurant Marrakesh,
			Morocco, Epcot®
Thursdays	3:30pm - 4:45pm	\$55 per person	Tokyo Dining,
			Japan, Epcot®







Culinary Adventures in Signature Dining

Walt Disney World® signature restaurants welcome you to a magical and memorable meal. The resident chef will prepare a magnificent culinary experience as a hosting winery presents the accompanying wines for each dinner. Prices are per person plus tax, gratuity included.

Date September 27	Restaurant Narcoosee's	Time 12:00PM	Price \$149	Chef Dennis Thompson, Chef de Cuisine
September 27	Flying Fish Café	1:00PM	\$149	Tim Keating, Chef de Cuisine
September 30	Le Cellier Steakhouse	11:30AM	\$109	Al Youngman, Chef de Cuisine
October 2	Jiko - The Cooking Plac	6:00PM ce	\$199	Jon O'Brien Chef
October 2	The Hollywood Brown Derby	6:00PM	\$189	Craig Schleider, Chef de Cuisine
October 2	The Dining Room at Wolfgang Puck® Grand Café	6:30PM	\$110	Robert Leonardi CCC, Executive Chef
October 2	Raglan Road™ Irish Pub & Restauro	6:30PM ant	\$140	Master Chef Kevin Dundon
October 8	Flying Fish Café	6:00PM	\$189	Tim Keating, Chef de Cuisine
October 8	Fulton's Crab House	6:30PM	\$100	Mark Boor, Chef
October 14	Le Cellier Steakhouse	11:30AM	\$109	Al Youngman, Chef de Cuisine



Date	Restaurant	Time	Price	Chef
October 16	The Hollywood Brown Derby	6:00PM	\$189	Craig Schleider, Chef de Cuisine
October 16	Yachtsman Steakhouse	5:30pm Chef	\$199	Daniel Sicilia,
October 22	Flying Fish Café	6:00PM	\$189	Tim Keating, Chef de Cuisine
October 23	California Grill	6:30PM	\$279	Brian Piasecki, Chef de Cuisine
October 23	Jiko - The Cooking Pla	6:00PM	\$199	Jon O'Brien, Chef
October 24	Victoria & Albert's		\$549	Scott Hunnel, Chef de Cuisine
October 30	The Wave of American Flavor	6:30PM	\$159	Frank Brough, Chef de Cuisine
October 30	Flying Fish Café	6:00PM	\$189	Tim Keating, Chef de Cuisine
November 5	Flying Fish Café	6:00PM	\$189	Tim Keating, Chef de Cuisine
November 6	Portobello Country Italian Trattoria	6:30PM	\$100	Tony Mantuano, Executive Chef
November 8	Narcoosee's	12:00PM	\$149	Dennis Thompson, Chef de Cuisine

*Theme Park Admission will be required for restaurants located within a Theme Park

Party for the Senses

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, World ShowPlace Events Pavilion becomes the setting for a sensational evening where you can wander among tempting tasting stations. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

Category #1: Wine View Lounge

Experience Party for the Senses in true VIP style. This premium experience includes a private reserved table, entrance into World ShowPlace Events Pavilion at 7:15pm, specialty cocktail toast to begin your evening, premium bar, an artisanal cheese station, and more. Limited Availability.

Check-in: Wine View Lounge check-in podium

at World ShowPlace Events Pavilion, Epcot®

Price: \$299 per person, plus tax, gratuity included

Epcot® admission required.

Where: World ShowPlace Events Pavilion, Epcot® Select Saturdays October 4, 11, 18, 25*

November 1 from 7:30pm - 10:00 pm

(Wine View Lounge & Reserved Seating: 7:15pm - 10:00 pm)

*Party for the Senses featuring Disney Chefs

From Around the World-New!

Category #2: Reserved Seating

This experience includes a reserved table on the main floor, entrance into World ShowPlace Events Pavilion at 7:15pm and a specialty cocktail toast to begin your evening. Limited availability

Check-in: Wine View Lounge check-in podium

at World ShowPlace Events Pavilion, Epcot®

\$189 per person, plus tax, gratuity included

- Epcot® admission required.

Where: World ShowPlace Events Pavilion, Epcot®
When: Select Saturdays October 4, 11, 18, 25*

November 1 from 7:30pm - 10:00 pm

(Wine View Lounge & Reserved Seating: 7:15pm - 10:00 pm)

*Party for the Senses featuring Disney Chefs

From Around the World-New!



Price:

Party for the Senses

Category #3: Party for the Senses

Enjoy all of the sights, sounds and of course tastes that Party for the Senses has to offer as you explore more than 50 tasting stations throughout the event. Limited seating is available as you dine and sip your way through the evening.

Check-in: World ShowPlace Events Pavilion

Price: \$149 per person, plus tax, gratuity included

- Epcot® admission required.

Where: World ShowPlace Events Pavilion, Epcot®
Select Saturdays October 4, 11, 18, 25*
November 1 from 7:30pm - 10:00 pm

(Wine View Lounge & Reserved Seating: 7:15pm - 10:00 pm)

*Party for the Senses featuring Disney Chefs

From Around the World-New!

Call 407.WDW.FEST (407.939.3378)
or visit the Festival Welcome Center
for additional information and reservations.



Eat to the Beat Dining Packages

Eat to the Beat like never before by pairing a meal with a concert in the new Eat to the Beat dining packages. These packages, available on select nights, include a delicious meal at select Epcot® restaurants and a guaranteed seat for one of the Eat to the Beat Concerts, ensuring you don't miss your favorite band in this popular concert series!

Location	Lunch Adult	Lunch Child (3-9)	Dinner Adult	Dinner Child (3-9)
Rose & Crown Pub & Dining Room United Kingdom Pavilion	\$45.99	\$13.99	\$56.99	\$17.99
Coral Reef Restaurant The Living Seas	\$55.99	\$14.99	\$64.99	\$17.99
Biergarten Restaurant Germany Pavilion	\$34.99	\$18.99	\$52.99	\$28.99
The Garden Grill Restaurant The Land Pavilion	N/A	N/A	\$56.99	\$28.99
Nine Dragons Restaurant China Pavilion	\$39.99	\$12.99	\$49.99	\$16.99
Restaurant Marrakesh Morocco Pavilion	\$39.99	\$14.99	\$49.99	\$17.99
San Angel Inn Restaurante Mexico Pavilion	\$50.30	\$14.50	\$63.60	\$16. <i>75</i>
Via Napoli Restuarante e Pizzeria Italy Pavilion	\$40.99	\$13.99	\$52.99	\$1 <i>7</i> .99
Les Chefs de France France Pavilion	\$59.99	\$15.99	\$ <i>7</i> 4.99	\$21.99
Tokyo Dining Japan Pavilion	\$59.99	\$15.99	\$69.99	\$18.99
Teppan Edo Japan Pavilion	\$59.99	\$15.99	\$69.99	\$18.99
Tutto Italia Ristorante Italy Pavilion	\$54.99	\$14.99	\$66.99	\$18.99
La Hacienda de San Angel Mexico Pavilion	N/A	N/A	\$67.50	\$16.75

^{*}prices do not include tax and gratuity.



Eat to the Beat Dining Packages

Notes:

Lunch / Dinner Packages include:

- Appetizer, entree, dessert, non-alcoholic beverage (OR one (1) full buffet where applicable)
- Guaranteed seating at the Eat to the Beat concert on that day

Epcot[®] park admission is required and is not included in dining package price.
Reservations require a credit card guarantee.

The following packages will be accepted as payment:

- Magic Your Way Plus Dine 2 TSR entitlements
- Magic Your Way Plus Deluxe Dine 2 TSR entitlements
- Magic Your Way Quick Service Dine Not eligible
- Magic Your Way Premium Package
- Magic Your Way Platinum Package

Badges for the reserved concert seating will be given at the restaurant. Eat to the Beat Concert times are 5:30pm, 6:45pm and 8:00pm.



Eat to the Beat Concert Series

Set the mood for food with the savory sounds of dazzling, diverse musical acts, live on stage at the America Gardens Theatre in World Showcase.

In addition to crowd favorites like Sugar Ray, Hanson and Boyz II Men, new performers like Jo Dee Messina, Rick Springfield, Fuel, Jim Brickman, Los Lonely Boys and David Cook will have you on your feet as you Eat to the Beat!

Where: World Showcase at Epcot® America Gardens Theatre

When: Daily at 5:30, 6:45 & 8:00pm - Epcot® admission required.

September 19 - 21 Jo Dee Messina

"Lesson in Leavin'" - New!

Septembe 22 - 23 The Pointer Sisters

"I'm So Excited"

September 24 - 25 Rick Springfield

"Jessie's Girl"

September 26 - 27 Christopher Cross

"Arthur's Theme (Best That You Can Do)"

September 28 - 29 Hanson

"I Will Come to You"

September 30 - October 2 Air Supply

"All Out Of Love"

October 3 - 5 STARSHIP starring Mickey Thomas

"We Built This City"

October 6 - 8 Sugar Ray

"Fly"

October 9 - 10 Fuel

"Shimmer"- New!

October 11 - 12 Sister Hazel

"All For You"



Eat to the Beat Concert Series

October 11 - 12	Sister Hazel "All For You"
October 13 - 14	Richard Marx "Hold on to the Night "- New!
October 15 - 16	Billy Ocean "Caribbean Queen"
October 17 - 19	Night Ranger "Sister Christian"
October 20 - 22	Smash Mouth "Walkin' On the Sun"
October 23 - 24	Jim Brickman "Valentine" - New!
October 25 - 26	Los Lonely Boys "Heaven"- New!
October 27 - 28	Wilson Phillips "Hold On"
October 29 - 31	Dennis DeYoung, original member of the group STYX "Lady"
November 1 - 2	38 Special "Caught Up In You"
November 3 - 5	Boyz II Men "End of the Road"
November 6 - 7	David Cook "The Time of My Life"- New!
November 8 - 10	Big Bad Voodoo Daddy "Go Daddy-O"

^{*}All songs listed are for artist recognition only and may not be included in the play list. Entertainment is subject to change without notice.

Special Thanks PRESENTING SPONSOR



FESTIVAL PARTICIPANTS

Apex - Brasil

Commercial Companies Inc.

Ghirardelli® Chocolate Company

Ocean Spray® Craisins® Brand Dried Cranberries

The Government of Puerto Rico

The Scottish Government & VisitScotland

Barry Callebaut

Chocolate Accents

Chefwear®

Cutco Cutlery®

Disney Vacation Club

Dole®

Douce France Bakery

Fresh from Florida®

Gardein™

Guylian® Belgian Chocolate Truffles

Joffrey's Coffee & Tea Company®

Kerrygold Butters and Cheeses Imported from Ireland

Melissa's® World Variety Produce

Minus 8 Vinegars & Verjus

Monin®

Nueske's Applewood Smoked Meats

Olivia's Croutons

Regal Springs® Premium Tilapia

Storck USA Maker of Werther's Original Caramels

The Mushroom Council

Thermador

Twining's Premium Tea®

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