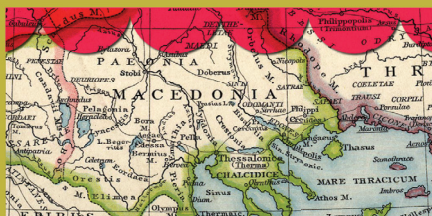
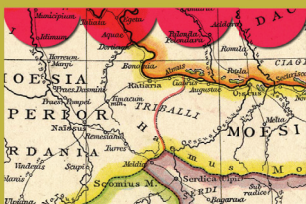


OCTOBER 1 - NOVEMBER 14, 2010
EPCOT® INTERNATIONAL

Food & Wine FESTIVAL

Presented by the maker of *VanityFair* Premium Napkins & Plates



CELEBRATING 15 YEARS
OF DELICIOUS DISCOVERIES
FESTIVAL GUIDE



Welcome to the Annual Epcot® International Food & Wine Festival.

We're so glad you're here! In honor of this, our 15th milestone year, we're celebrating the return of many of our festival favorites, along with brand new (and delicious) discoveries, including those from new Marketplaces like Belgium, Charcuterie & Cheese, and South Korea.

Whether you've visited before or are here for the first time, you are in for a treat! There's so much to explore and enjoy, including special taste seminars, book and bottle signings, meet-and-greets, beverage and culinary programs, and the *Eat to the Beat* concert series every evening at the America Gardens Theatre. There's also a new "can't miss" event — the "3D" Disney's Dessert Discovery. During this dessert lover's dream on select Thursday & Friday evenings, you'll experience a variety of desserts, samplings of cordials, and the grand finale V.I.P. viewing of IllumiNations: Reflections of Earth.

Give the folks back home a little "taste" of the festival by sharing a treasure from any of the shops and festival experiences around World Showcase. To help expedite your shopping or dining experience throughout the festival, be sure to purchase a festival-themed, wearable mini Disney Gift Card!

In closing, a toast: Here's to you and your entire festival experience of sights, smells, sounds, and tastes becoming one of the most enjoyable and memorable events of the year.

Bon appétit!

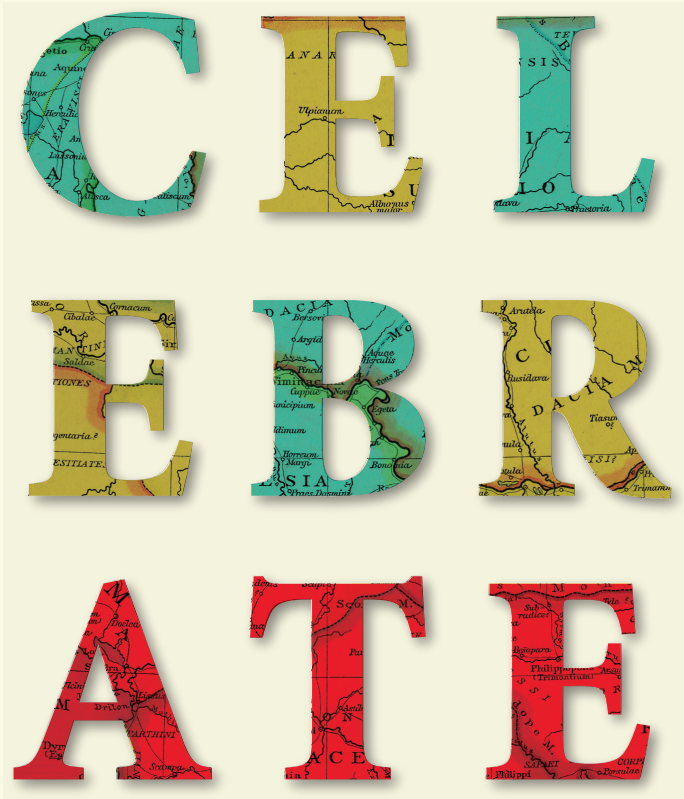
Dan

Dan Cockerell
Vice President, Epcot®



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Join us as we celebrate our 15th Anniversary of the Epic® International Food & Wine Festival from October 1 to November 14, 2010. Explore flavors and beverages of the world in our Marketplaces. Discover new cuisines by renowned chefs while indulging your senses with 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!

INTERNATIONAL MARKETPLACES

Argentina, Introduced: 1996

Australia, Introduced: 1997

Belgium, Introduced: 2010 (New!)

Brazil, Introduced: 1996

Brewer's Collection, Introduced: 2003

Canada, Introduced: 1996

Charcuterie & Cheese, Introduced: 2010 (New!)

Chile, Introduced: 1997

China, Introduced: 1996

Desserts & Champagne, Introduced: 2000

France, Introduced: 1996

Germany, Introduced: 1996

Greece, Introduced: 1996

Hops & Barley, Introduced: 2005

Ireland, Introduced: 2001

Italy, Introduced: 1996

Japan, Introduced: 1996

Mexico, Introduced: 1996

Morocco, Introduced: 1996

New Zealand, Introduced: 1997

Poland, Introduced: 1996

Puerto Rico, Introduced: 2005

Singapore, Introduced: 2005

South Africa, Introduced: 1997

South Korea, Introduced: 2010 (New!)

Spain, Introduced: 1997

United States, Introduced: 1996



SPECIAL FESTIVAL EXPERIENCES

Festival Welcome Center

OPEN DAILY 9 A.M. TO 9 P.M.

New! *Marketplace Discovery Passport*

SPONSORED BY *DISNEY VACATION CLUB*®.

*Pick up your Festival Marketplace Discovery Passport at the Festival Welcome Center or at either **Disney Vacation Club**® Information Centers located around World Showcase. Then, use it to travel the world and fully experience the delicious delights available at all 27 International Marketplaces around World Showcase. Be sure to get your passport stamped at each Marketplace, each with their own unique design. Let the journey begin!*

Culinary Demonstrations

\$9 & \$13 PER PERSON, TAX INCLUDED.
EPCOT® ADMISSION REQUIRED.

Learn from the pros at these 45-minute culinary sessions. Meet the featured chef and wine presenter, pick up a few tips, and, best of all, taste the demonstrated dish and wine pairing!

DAILY: 1 P.M., 3 P.M., 5 P.M.

Wine/Beverage Seminars

\$8 & \$12 PER PERSON, TAX INCLUDED.
EPCOT® ADMISSION REQUIRED.

A 45-minute seminar allows you to meet the featured winery principal or beverage expert, learn a few tips, and sample the selected wines/beverages. Cheers!

DAILY: NOON, 2 P.M., 4 P.M., 6 P.M.

Authors Without Borders

EPCOT® ADMISSION REQUIRED.

Listen to renowned authors from the food and beverage industries speak about popular topics in these 30-minute conversations.

FRIDAY – SUNDAYS AT 12:15 P.M. AND 4 P.M.

Authentic Taste Seminars

EPCOT® ADMISSION REQUIRED.

Each of these 30-minute seminars celebrates the origins, properties, and history of pure ingredients in a lively and informative presentation by subject authorities.

FRIDAY – SUNDAYS AT 2 P.M. AND 6 P.M.

Book Signings and Meet & Greets

EPCOT® ADMISSION REQUIRED.

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

Bottle Signings

EPCOT® ADMISSION REQUIRED.

Meet the winemaker and have your purchased bottle of wine autographed for a great souvenir or that special occasion! Please check the daily schedules for topics and presenters or visit the Festival Information Desk.

Seasons of the Vine

EPCOT® ADMISSION REQUIRED.

This seven-minute journey provides a "behind-the-scenes introduction" to wine growing. This film runs continuous shows throughout the day.



Intermissions Café

FEATURING WINE, CHEESE, AND LIGHT SNACKS

A special way to start your day or wind down in the evening! Featuring the following wines: Caposaldo Prosecco, Caposaldo Pinot Grigio, Benziger Family Sauvignon Blanc, Maison Louis Jadot Chardonnay, Maison Louis Jadot Beaujolais-Villages, Wild Rock Pinot Noir, St. Francis RED, Abadia Retuerta Selección Especial, Sequoia Grove Cabernet Sauvignon, Fonseca Bin 27, St. Francis Chardonnay, and St. Francis Old Vines Zinfandel.

The Stockpot Shop

Find commemorative items such as the event poster, Festival cookbook and a great selection of cooking and entertaining products.

The Cellar

The wine shop boasts a selection of over 300 wines from the cellars of the prestigious wineries showcased throughout the Festival.

Tasteful Chapters

Visit our book shop and look for the official book-signing location for celebrity chefs and authors.

TABLES *in Wonderland*

Florida Residents and Annual/Seasonal Passholders – Did you know that you are eligible to purchase Tables in Wonderland membership and save 20% when dining at participating Walt Disney World® table service restaurants? To learn more, please visit www.disneyworld.com/tablesinwonderlandFL or if you are a Passholder visit www.disneyworld.com/tablesinwonderlandPH. Please feel free to call 407-566-5858 with questions.



Festival Shopping

FESTIVAL WELCOME CENTER
Wonders of Life Pavilion in Future World
Open Daily: 9 a.m. – 9 p.m.

The Festival Welcome Center is brimming with a delightful selection of festival merchandise including the 15th Annual *Epcot*® International Food & Wine Festival Poster, created by renowned artist Tim Rogerson. Plus, Guests can find their favorite recipes in the marketplace cookbook, shop for festival kitchenwares, and much, much more!

While visiting the Festival Welcome Center, peruse a selection of the prestigious wines, brews, and liquors showcased at the Festival's seminars, events, and International Marketplaces.

The Festival Welcome Center is also the home of the books from the pros. Find books on food and wine and be sure to check the schedule for appearances by your favorite celebrity chefs and authors.

Visit our other Festival Shops along the World Showcase Promenade where you will find additional festival merchandise offerings and artisans. Be sure to pick up a collectible Festival-themed mini Disney Gift Card - a handy way to pay for so much fun at the Festival!



TIM ROGERSON

Epcot® International Food
and Wine Festival
Poster Artist

Appearing 11 a.m.- 9 p.m.
at the Festival Gift Shop,
near the Canada Pavilion
boat dock

October 1, 2, 3, 9, 10, 16,
17, 23, 24, 30, & 31

November 6, 7, 13 & 14

Epcot® International Food & Wine Festival Merchandise is subject to availability. Special appearances are subject to change or cancellation without notice.

SPECIAL CULINARY & BEVERAGE PROGRAMS

RESERVATIONS OPEN JULY 20 AT 7 A.M.

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 disneyworld.com/foodandwine for the latest information.

New! *First Bites Opening Reception*

AT THE EPCOT® INTERNATIONAL FOOD & WINE FESTIVAL

An opening reception in the Festival Welcome Center featuring epicurean samplings from the International Marketplaces, Wine Seminars, Culinary Demonstrations, merchandise locations, celebrities, and entertainment. This is truly a sneak peek of the Festival before it is officially open to the public.

WHERE: FESTIVAL WELCOME CENTER

WHEN: THURSDAY, SEPT. 30, FROM 6:30 – 9 P.M.

PRICE: \$195 PER PERSON, PLUS TAX, GRATUITY INCLUDED – EPCOT® ADMISSION REQUIRED.

New! *“3D” Disney’s Dessert Discovery*

Join us for a dessert lover’s dream! During the Festival, select Thursday & 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.

WHERE: WORLD SHOWPLACE PAVILION

WHEN: SELECT THURSDAYS & FRIDAYS FROM 7 – 8:30 P.M.
(FRIDAY, OCT. 8, FRIDAY, OCT. 15, THURSDAY,
OCT. 21 THURSDAY, OCT. 28, FRIDAY, NOV. 5,
AND FRIDAY, NOV. 12)

PRICE: \$45 PER PERSON, PLUS TAX, GRATUITY INCLUDED – EPCOT® ADMISSION REQUIRED.

All appearances, presentations and events are subject to change without notice.

Sweet Sundays

HOSTED BY MARTINI®

A highly acclaimed pastry chef or baker will show you how to create three signature desserts, as they are served throughout the demonstration. Plus, enjoy a welcome breakfast buffet, including sparkling wines, at each event.

WHERE: FESTIVAL WELCOME CENTER

WHEN: SUNDAYS FROM 10 A.M. – NOON

PRICE: \$85 PER PERSON, PLUS TAX, GRATUITY INCLUDED –
EPCOT® ADMISSION REQUIRED.

- Oct. 3 - Matt Lewis & Renato Poliafito, Baked, Brooklyn, NY
Oct. 10 - Warren Brown & Mary Meyers, CakeLove, Washington, DC
Oct. 17 - Stanton Ho, Executive Chef, Chocolates à la Carte, Valencia, CA
Oct. 24 - Gale Gand, Tru, Chicago, IL
Oct. 31 - Geraldine Randlesome, Creative Cutters, Richmond Hill, Ontario, Canada
Nov. 7 - Emily Luchetti, Waterbar Restaurant and Farallon Restaurant,
San Francisco, CA
Nov. 14 - Richard Ruskell, Montage Beverly Hills, Beverly Hills, CA

Celebrating Family & Friends in the Kitchen

This delightful three-course lunch celebrates the joys of preparing a meal with family and friends. The hosts will demonstrate how to prepare an appetizer, main course and dessert. A notable winery representative will pair each course with a selection of their wines.

WHERE: FESTIVAL WELCOME CENTER

WHEN: FRIDAYS FROM 10 A.M. – NOON

PRICE: \$110 & \$140 PER PERSON, PLUS TAX, GRATUITY
INCLUDED – EPCOT® ADMISSION REQUIRED.

- Oct. 1 - \$110 Sondra Bernstein & John Toulze, the girl and the fig, Sonoma, CA
Oct. 8 - \$110 Robin Miller, Host of Quick Fix Meals with Robin Miller,
Food Network®
Oct. 15 - \$110 Andrea Robinson, M.S., *Everyday Dining with Wine*
Oct. 22 - \$110 Andrew Zimmern, Travel Channel's Bizarre Foods
Oct. 29 - \$140 Cat Cora, Kouzzina by Cat Cora, *Disney's BoardWalk*
Nov. 5 - \$110 Art Smith, Personal Celebrity Chef, Chicago, IL
Nov. 12 - \$110 Evan Goldstein, M.S., Author of *Daring Pairings* & Scott Hunnell,
Victoria & Albert's at *Disney's Grand Floridian Resort & Spa*

All appearances, presentations and events are subject to change without notice.

Epcot® Wine Schools

Enjoy this fabulous, comprehensive program facilitated by a prestigious wine authority. This afternoon session engages the flavors and traditions of distinctive wine cultures, teaches how to taste several regional wines, and concludes with a celebratory reception and certificate of completion.

WHERE: WONDERS RETREAT

WHEN: SELECT SATURDAYS FROM 1 – 3 P.M. CLASS;
3 – 4 P.M. LIGHT RECEPTION

PRICE: \$125 PER PERSON, PLUS TAX, GRATUITY INCLUDED
EPCOT® ADMISSION REQUIRED.

- Oct. 2 - Jon Bolta, Winemaker for Conundrum Wines "Conundrum Building Seminar, Conundrum Wines California"
- Oct. 9 - Robin Back, Proprietor of Fairview Wines "Variety is in our Nature – South Africa's Unique Terroir"
- Oct. 16 - Andrea Robinson, Master Sommelier "Explore the Alluring and Mysterious Great Pinot Noir Regions"
- Oct. 23 - Sharron McCarthy, President of the Society of Wine Educators "Under the Tuscan Sun – Tantalizing Tuscany"
- Nov. 13 - Evan Goldstein, Master Sommelier "Argentina 'en fuego': Discover the Excitement Around this Amazing South American Jewel"

Cheese Seminars

This is an exceptional opportunity to learn more about cheese from the expert "fromagers". In addition, the featured cheese to be tasted will be paired with selected wines or beverages, introduced by a beverage representative.

WHERE: FESTIVAL WELCOME CENTER

WHEN: SATURDAYS FROM 10:30 – 11:45 A.M.

PRICE: \$75 PER PERSON, PLUS TAX, GRATUITY INCLUDED
EPCOT® ADMISSION REQUIRED.

- Oct. 2 - French - Max McCalman, Artisanal Premium Cheese Center in New York City
- Oct. 9 - Italian - Erin Hedley, Artisanal Premium Cheese Center in New York City
- Oct. 16 - American - Max McCalman, Artisanal Premium Cheese Center in New York City
- Oct. 23 - Spanish - Waldemar Albrecht-Luna, Artisanal Premium Cheese Center in New York City
- Oct. 30 - French - Max McCalman, Artisanal Premium Cheese Center in New York City
- Nov. 6 - American - David Gremmels, Rogue Creamery, Central Point, OR
- Nov. 13 - Italian - Max McCalman, Artisanal Premium Cheese Center in New York City

All appearances, presentations and events are subject to change without notice.

Mexico Tequila Tastings

Come taste authentic Mexican Tequila and learn about the history and traditions around its production from a true Tequila Master. This unique location offers appetizer samplings of tostadas as guests embark on their tequila flight.

WHERE: LA CAVA DEL TEQUILA, MEXICO PAVILION AT EPCOT®
WHEN: FRIDAYS, SATURDAYS, SUNDAYS FROM NOON – 1 P.M.
PRICE: \$45 PER PERSON, PLUS TAX, GRATUITY INCLUDED
EPCOT® ADMISSION REQUIRED.

French Regional Lunches

Discover the cuisine and wine from a different region in France on select Fridays and Sundays. Lunch will be prepared by the chefs from Bistro de Paris at the France Pavilion at Epcot® with wines presented by a visiting winery principal.

WHERE: BISTRO DE PARIS, FRANCE PAVILION AT EPCOT®
WHEN: SELECT FRIDAYS & SUNDAYS FROM NOON – 3:30 P.M.
COST: \$95 PER PERSON, PLUS TAX, GRATUITY INCLUDED -
EPCOT® ADMISSION REQUIRED.

- Oct. 1 - CHAMPAGNE - Pascal Boye representing Nicolas Feuillatte
- Oct. 3 - BORDEAUX - Adrien Laurent representing Baron Philippe de Rothschild
- Oct. 8 - MACONNAIS & BEAUJOLAIS - Jorge Hernandez representing Georges Dubouef
- Oct. 10 - RHONE VALLEY - Jorge Hernandez representing Maison Vidal-Fleury
- Oct. 15 - ALSACE - Alexandra Marshall representing Trimbach
- Oct. 17 - ALSACE - Alexandra Marshall representing Trimbach
- Oct. 22 - BORDEAUX - Alexandra Marshall representing Barton & Guestier
- Oct. 24 - BORDEAUX - Alexandra Marshall representing Barton & Guestier
- Oct. 29 - CHAMPAGNE - Frederic Goossens representing Champagne Pommery
- Oct. 31 - CHAMPAGNE - Frederic Goossens representing Champagne Pommery
- Nov. 5 - COTES DU RHONE - Lydia Tremble representing Jean-Luc Colombo
- Nov. 7 - COTES DU RHONE - Lydia Tremble representing Jean-Luc Colombo
- Nov. 12 - BURGUNDY - Gregory Patriat representing Jean-Claude Boisset
- Nov. 14 - BURGUNDY - Gregory Patriat representing Jean-Claude Boisset

All appearances, presentations and events are subject to change without notice.

New! *Taste, Shake, and Indulge Like the French*

The "No. 1" French liqueur, family owned and operated since 1827, offers the unique experience to taste its range of exceptional Cognac-based liqueurs. Following the tasting, become your own mixologist and learn how to muddle and shake like a pro, and later indulge in the famous *Crepê Suzette* and *Soufflés Glacés au Grand Marnier* made by the chefs of *Bistro de Paris*.

WHERE: BISTRO DE PARIS, FRANCE PAVILION AT EPCOT®

WHEN: SELECT SATURDAYS FROM 2:30 – 4 P.M.

OCT. 2, OCT. 9, OCT. 16, OCT. 23, AND OCT. 30

PRICE: \$45 PER PERSON, PLUS TAX, GRATUITY INCLUDED – 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 select Epcot® restaurants. A wine representative will moderate each session and these will vary according to location. Featured wines and menu selections will change daily.

WHERE: ITALY, JAPAN, AND MOROCCO PAVILIONS AT EPCOT®

PRICE: \$65 PER PERSON, PLUS TAX, GRATUITY INCLUDED

EPCOT® ADMISSION REQUIRED.

Date	Time	Price	Location
Saturdays	2 - 4 p.m.	\$65 per person	Tutto Italia Ristorante, Italy Pavilion, Epcot®
Mondays	3:30 - 5 p.m.	\$65 per person	Tokyo Dining, Japan Pavilion, Epcot®
Tuesdays	3:30 - 5 p.m.	\$65 per person	Restaurant Marrakesh, Morocco Pavilion, Epcot®



All appearances, presentations and events are subject to change without notice.

Culinary Adventures in Signature Dining

Walt Disney World® signature restaurants welcome you to a magical and memorable meal. The resident chef will prepare a glorious culinary experience as a representative of one or more hosting wineries presents the accompanying wines for each dinner. Prices are per person plus tax, gratuity included. *Theme Park admission not required.

Date	Time	Price	Location	Chef
Tuesday Oct. 5	6:30 p.m.	\$125	New! Paradiso 37 at <i>Downtown Disney® Area</i>	Jose Camay
Thursday Oct. 7	6:30 p.m.	\$180	Jiko – The Cooking Place at <i>Disney's Animal Kingdom Lodge</i>	Dennis Thompson
Thursday Oct. 14	6:30 p.m.	\$140	The Wave...of American Flavors at <i>Disney's Contemporary Resort</i>	Frank Brough
Tuesday Oct. 19	6:30 p.m.	\$140	Wolfgang Puck Dining Room <i>Downtown Disney® Area</i>	Sinclair Thorne
Thursday Oct. 21	6:30 p.m.	\$225	California Grill at <i>Disney's Contemporary Resort</i>	Brian Piasecki
Friday Oct. 22	6:30 p.m.	\$180	Wonders Retreat at <i>Epcot®</i> <i>*Theme Park admission required</i>	Jens Dahlmann
Sunday Oct. 24	6:30 p.m.	\$450	Victoria & Albert's at <i>Disney's Grand Floridian Resort & Spa</i>	Scott Hunnel
Wednesday Oct. 27	6:30 p.m.	\$125	Portobello Italian Trattoria at <i>Downtown Disney® Area</i>	Tony Mantuano
Thursday Oct. 28	6:30 p.m.	\$140	New! Kouzina by Cat Cora at <i>Disney's BoardWalk</i>	Cat Cora
Wednesday Nov. 3	6:30 p.m.	\$160	Cítricos at <i>Disney's Grand Floridian Resort & Spa</i>	Phillip Ponticelli
Wednesday Nov. 3	6:30 p.m.	\$135	Raglan Road at <i>Downtown Disney® Area</i>	Kevin Dundon
Thursday Nov. 4	6:00 p.m.	\$160	Flying Fish Cafe at <i>Disney's BoardWalk Resort</i>	Tim Keating
Saturday Nov. 6	6:30 p.m.	\$225	Todd English's bluezoo, Lake Buena Vista, Florida	Todd English
Wednesday Nov. 10	6:00 p.m.	\$125	New! Bongo's Cuban Café at <i>Downtown Disney® Area</i>	Edwin Almonte
Thursday Nov. 11	6:30 p.m.	\$140	New! Fulton's Crab House at <i>Downtown Disney® Area</i>	Ron Cope

All appearances, presentations and events are subject to change without notice.

WEEKLY SCHEDULES

All appearances, presentations, and events are subject to change without notice.

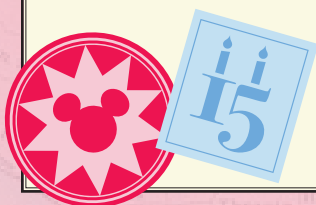
◆ All events are held in the Festival Welcome Center unless otherwise noted.

*Included with **Epcot**® admission.

Other opportunities included with **Epcot**® admission are
Book Signings, Bottle Signings, and Meet & Greets.

SUNDAY

- | | |
|-------------------------|---|
| 10 a.m. — noon | Sweet Sundays |
| ◆ noon — 1 p.m. | Mexico Tequila Tastings — La Cava del Tequila,
Mexico Pavilion, <i>Epcot</i> ® |
| ◆ noon — 3:30 p.m. | French Regional Lunch — Bistro de Paris,
France Pavilion, <i>Epcot</i> ® |
| noon — 12:45 p.m. | Beverage Seminar |
| 12:15 — 12:45 p.m. | Authors without Borders* |
| 1:00 — 1:45 p.m. | Culinary Demonstration |
| 2:00 — 2:45 p.m. | Beverage Seminar |
| 2:00 — 2:30 p.m. | Authentic Tastes* |
| 3:00 — 3:45 p.m. | Culinary Demonstration |
| 4:00 — 4:45 p.m. | Beverage Seminar |
| 4:00 — 4:30 p.m. | Authors without Borders* |
| 5:00 — 5:45 p.m. | Culinary Demonstration |
| ◆ 5:15, 6:30, 7:45 p.m. | Eat to the Beat concert series at
America Gardens Theatre, <i>Epcot</i> ®* |
| 6:00 — 6:45 p.m. | Beverage Seminar |
| 6:00 — 6:30 p.m. | Authentic Tastes* |



MONDAY

- noon – 12:45 p.m. Beverage Seminar
- 1:00 – 1:45 p.m. Culinary Demonstration
- 2:00 – 2:45 p.m. Beverage Seminar
- 3:00 – 3:45 p.m. Culinary Demonstration
- ◆ 3:30 – 5 p.m. Food & Wine Pairing – Tokyo Dining, Japan Pavilion, *Epcot*[®]
- 4:00 – 4:45 p.m. Beverage Seminar
- 5:00 – 5:45 p.m. Culinary Demonstration
- ◆ 5:15, 6:30, 7:45 p.m. Eat to the Beat concert series at America Gardens Theatre, *Epcot*[®]*
- 6:00 – 6:45 p.m. Beverage Seminar

TUESDAY

- noon – 12:45 p.m. Beverage Seminar
- 1:00 – 1:45 p.m. Culinary Demonstration
- 2:00 – 2:45 p.m. Beverage Seminar
- 3:00 – 3:45 p.m. Culinary Demonstration
- ◆ 3:30 – 5 p.m. Food & Wine Pairing – Restaurant Marrakesh, Morocco Pavilion, *Epcot*[®]
- 4:00 – 4:45 p.m. Beverage Seminar
- 5:00 – 5:45 p.m. Culinary Demonstration
- ◆ 5:15, 6:30, 7:45 p.m. Eat to the Beat concert series at America Gardens Theatre, *Epcot*[®]*
- 6:00 – 6:45 p.m. Beverage Seminar

WEDNESDAY

- noon – 12:45 p.m. Beverage Seminar
- 1:00 – 1:45 p.m. Culinary Demonstration
- 2:00 – 2:45 p.m. Beverage Seminar
- 3:00 – 3:45 p.m. Culinary Demonstration
- 4:00 – 4:45 p.m. Beverage Seminar
- 5:00 – 5:45 p.m. Culinary Demonstration
- ◆ 5:15, 6:30, 7:45 p.m. Eat to the Beat concert series at America Gardens Theatre, *Epcot*[®]*
- 6:00 – 6:45 p.m. Beverage Seminar



THURSDAY

- noon – 12:45 p.m. Beverage Seminar
- 1:00 – 1:45 p.m. Culinary Demonstration
- 2:00 – 2:45 p.m. Beverage Seminar
- 3:00 – 3:45 p.m. Culinary Demonstration
- 4:00 – 4:45 p.m. Beverage Seminar
- 5:00 – 5:45 p.m. Culinary Demonstration
- ◆ 5:15, 6:30, 7:45 p.m. **Eat to the Beat concert series at America Gardens Theatre, Epcot®***
- 6:00 – 6:45 p.m. Beverage Seminar
- 6:30 – 9 p.m. First Bites Opening Reception at the Epcot® International Food & Wine Festival (Sept. 30 ONLY)

FRIDAY

- 10 a.m. – noon Celebrating Family & Friends in the Kitchen
- ◆ noon – 1 p.m. **Mexico Tequila Tastings – La Cava del Tequila, Mexico Pavilion, Epcot®**
- noon – 12:45 p.m. Beverage Seminar
- ◆ noon – 3:30 p.m. **French Regional Lunch – Bistro de Paris, France Pavilion, Epcot®**
- 12:15 – 12:45 p.m. Authors without Borders*
- 1:00 – 1:45 p.m. Culinary Demonstration
- 2:00 – 2:45 p.m. Beverage Seminar
- 2:00 – 2:30 p.m. Authentic Tastes*
- 3:00 – 3:45 p.m. Culinary Demonstration
- 4:00 – 4:45 p.m. Beverage Seminar
- 4:00 – 4:30 p.m. Authors without Borders*
- 5:00 – 5:45 p.m. Culinary Demonstration
- ◆ 5:15, 6:30, 7:45 p.m. **Eat to the Beat concert series at America Gardens Theatre, Epcot®***
- 6:00 – 6:45 p.m. Beverage Seminar
- 6:00 – 6:30 p.m. Authentic Tastes*
- ◆ 7:00 – 8:30 p.m. **“3D” Disney’s Dessert Discovery – World ShowPlace Pavilion, Epcot®**
(The Dessert Party will move to Thursday, Oct. 21 rather than Friday, Oct. 22, and Thursday, Oct. 28 rather than Friday, Oct. 29, for those weeks only)

SATURDAY

- 10:30 – 11:45 a.m. Cheese Seminars
- ◆ noon – 1 p.m. Mexico Tequila Tastings – La Cava del Tequila, Mexico Pavilion, *Epcot*[®]
- noon – 12:45 p.m. Beverage Seminar
- 12:15 – 12:45 p.m. Authors without Borders*
- 1:00 – 1:45 p.m. Culinary Demonstration
- ◆ 1:00 – 4 p.m. *Epcot*[®] Wine School (Wonders Retreat) (select Saturdays)
- 2:00 – 2:45 p.m. Beverage Seminar
- 2:00 – 2:30 p.m. Authentic Tastes*
- ◆ 2:00 – 4 p.m. Food & Wine Pairing – Tutto Italia Ristorante, Italy Pavilion, *Epcot*[®]
- ◆ 2:30 – 4 p.m. Taste, Shake, and Indulge like the French – Bistro de Paris, France Pavilion, *Epcot*[®] (only Saturdays in October)
- 3:00 – 3:45 p.m. Culinary Demonstration
- 4:00 – 4:45 p.m. Beverage Seminar
- 4:00 – 4:30 p.m. Authors without Borders*
- ◆ 5:00 – 5:45 p.m. Culinary Demonstration
- 5:15, 6:30, 7:45 p.m. Eat to the Beat concert series at America Gardens Theatre, *Epcot*[®]*
- 6:00 – 6:45 p.m. Beverage Seminar
- ◆ 6:00 – 6:30 p.m. Authentic Tastes*
- 6:30 – 9 p.m. Party for the Senses – World ShowPlace Pavilion, *Epcot*[®]

DISNEY GIFT CARDS

A special festival-themed mini DISNEY GIFT CARD is a convenient way to carry your money right on your wrist. You may purchase the DISNEY GIFT CARD at *Epcot*[®] Main Entrance Ticket Booths and Guest Relations, plus locations in the Festival Center; Festival Gift Shop by Canada boat dock; World Showcase Merchandise Shop; Port of Entry; Disney Traders; World Traveler at International Gateway; and Bridge Kiosks.

The Disney Gift Card can be used at select participating locations at *Disneyland*[®] Resort, *Walt Disney World*[®] Resort, *Disney Cruise Line*[®], Disney Store locations in the U.S., and *DisneyStore.com*, *DisneyPhotoPass.com*, *Disney Vacation Club*[®], and *Adventures by Disney*. Visit DisneyGiftCard.com for complete terms and conditions.



Visiting Wineries, Breweries & Distilleries*

AMERICAN

California

*Caymus Vineyards
Napa Valley*

*Cline Cellars
Sonoma*

Conundrum

*Domaine Napa
Wine Company*

*Ferrari-Carano
Vineyards Sonoma*

*Fess Parker Winery
& Vineyard
Santa Barbara County*

Foley Family Wines

*Hahn Family Wines
Monterey*

*Iron Horse Vineyards
Green Valley of Russian
River Valley*

*Kenwood Vineyards
Sonoma*

*La Crema Winery
Russian River Valley*

*MacMurray Ranch
Sonoma*

*The Meeker Vineyard
Sonoma County*

*Parducci Wine Cellars
Mendocino*

Purple Wine Company

*Schweiger Vineyards
Napa Valley*

*Terra Valentine
Napa Valley*

Florida

Orange Groves Winery

*Florida Beer Company
Melbourne*

Hawaii

*Kona Brewing
Company*

Illinois

*Beam Global Spirits
and Wine*

Kentucky

*Red Stag by
Jim Beam*

Knob Creek® Kentucky

*Straight Bourbon
Whiskey*

Massachusetts

*The Boston Beer
Company, brewers of
Samuel Adams Beer®
Boston*

Missouri

*AB-InBev
St. Louis*

New York

*Hazlitt 1852 Vineyards
Finger Lakes*

Moët Hennessy USA

North Carolina

*Biltmore Estate Wine
Company*

Ohio

*DeKuyper® Cordials
& Liqueurs*

Oregon

*King Estate Winery
Willamette Valley*

*Widmer Brothers
Brewing Northwest*

Washington

*Milbrandt Vineyards
Wahluke Slope*

*Mercer Estates
Columbia Valley*

Redhook Ale Brewery

*Chateau Ste. Michelle
Wine Estates
Columbia Valley*

ARGENTINA

*Bodega Norton
Mendoza*

*Pascual Toso
Mendoza*

*Vine Connections
Mendoza*

BRAZIL

Leblon

BELGIUM

Stella Artois

Leffe

Hoegaarden

CANADA

*Canadian Club®
Blended Canadian
Whisky*

CHILE

Los Vascos Colchagua

FRANCE

*B&G (Barton &
Guestier) Bordeaux*

*Boisett Family Estates
Burgundy*

*Champagne Nicolas
Feuillate*

*Champagne Pommery
Champagne*

*Georges Duboeuf
Maconnais & Beaujolais*

*Grand Marnier®
Jean-Luc Colombo*

*Rhône
Maison Louis Jadot*

*Burgundy including
Beaujolais*

*Maison Vidal-Fleury
Rhône*

*Moët & Chandon
Champagne Epernay*

*Mouton Cadet
Bordeaux*

Pommery Reims

*Rémy Martin Fine
Champagne Cognac*

Trimbach Alsace

W.J. Deutsch & Sons, Ltd.

GERMANY

*Radeberger Gruppe
Radeberger*

IRELAND

*Bunratty Mead and
Liquour Co. Ltd
County Clare*

Guinness®

*Laphroaig® Islay Single
Malt Scotch Whisky*

ISRAEL

*Yarden Inc Golan
Heights & Galilee*

ITALY

*Castello Banfi
Tuscany*

*Martini & Rossi
Piedmont and Veneto*

*Mezzacorona
Trentino*

Ruffino Winery

*San Giuseppe/Vintwood
International
Veneto*

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Sauza® Tequila

NEW ZEALAND

Villa Maria Marlborough

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SCOTLAND

*The Edrington Group
Highlands*

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*Star Tree Wines -
Orange River Wine
Company Northern
Cape*

*Fairview Wines
Paarl*

*Graham Beck Wines
Western Cape*

SPAIN

*Harveys Bristol Cream
Kobrand Spain*

*Marqués de Cáceres
Rioja*

ST. CROIX

Cruzan® Rums

UNITED KINGDOM

*Cockburn's® Port
Courvoisier® Cognac*

WINE

SPEAKERS

*Robin Back Proprietor
of Fairview Wines,
Paarl, South Africa*

*Jon Bolta Winemaker
for Conundrum Wines*

*Evan Goldstein M.S.
Master Sommelier*

*Andrea Immer Robin-
son, M.S. Author &
TV Personality*

*Brian Koziol, M.S.
Master Sommelier*

*Sharron McCarthy,
C.W.E. Wine Educator
for Castello Banfi,
Tuscany, Italy*

*Subject to change without notice.

Visiting Chefs & Speakers*

The following chefs and speakers are scheduled to participate in this year's Festival, listed under style of cuisine. Please check daily schedules at the Festival Welcome Center or the Weekly Festival Guides for appearance dates and times.

AFRICAN

Benjamin Brown
Pierre Thiam
Cathal Armstrong

AMERICAN

Lisa Bailey
Brian Bell
Jim Boswell
M. Jerome Brown
Benjamin Brown
RJ Cooper
Paula DaSilva
Tim Donnelly
Duskic Estes
Kurt Fleischfresser
Mark Franz
Debbie Gold
Evan Goldstein
Todd Gray
Mike Grimes
David Guas
Jim Hendry
Mark Hetzel
John Howie
John Hui
Wally Joe
Michael Kramer
Frank Lee
Terry Letson
Matt Lewis
Donald Link
Norman Love
Michael Luboff
Emily Luchetti
Lee Lucier
Adam Mali
John Malik
Waldy Malouf
Dean Max
Mike McCarey
Mary Meyers
Bill Mitchell
Patty Mitchell

Rich Norris
Renato Poliafito
Christopher Prosperi
Kent Rathbun
Richard Ruskell
John Sarich
Andrew Selz
Ted Siegel
Art Smith
Fritz Sonnenschmidt
Grady Spears
Cal Stamenov
Celina Tio
Parke Ulrich
Brooke Vosika
Bob Waggoner
Patrick Walley
Eric Warnstedt

ASIAN

Noah French
Peng Looi
Antony Osborne
Huma Siddiqui

BELGIAN

Jean-Pierre Wybauw

CARIBBEAN

Rafael Vasquez

ENGLISH

Geraldine Randlesome
Alain Roby

FRENCH

Sondra Bernstein
John Toulze
Matthew Carter
Matthew Gennuso
Stanton Ho
Dominique Macquet
Frédéric Monti
Pascal Oudin
Julian Rose

Carlos Salazar
Jonathon Sawyer

ITALIAN

Albert Di Meglio
Roberto Donna
Enzo Fargione
Brett McKee
Tony Mantuano
David Pasternack
Don Pintabona
Piero Premoli
John Stewart

IRISH

Kevin Dundon

CARIBBEAN

Tim Hockett

MEDITERRANEAN

Gladys Abi-Najm
Juan Carlos Rodriguez
Henrik Suhr

MEXICAN

Jamey Fader

TV

PERSONALITY

Warren Brown
Cat Cora
Jamie Deen
Todd English
Keegan Gerhard
Rock Harper
Jeff Henderson
Robert Irvine
Steve McDonagh
Robin Miller
Dan Smith
Andrew Zimmern

SPEAKER

Waldemar Albrecht-Luna

Michael Antonorsi
Elizabeth Barbone
Pam Brandon
Laura Castelli
Deanna Cook
Chris de Mezzo
Ted Dennard
Sara Engram
Alex Espalin
David Gremmels
Erin Hedley
Aaron Isaacson
Sally James
Sheilah Kauffman
Katie Luber
Max McCalman
Pauline Mckee
Allyson Myers
Beth Nielsen
Christie Pearson
Karla Piedrahita
Iris Raie
Michael Raie
Hans Rueffert
Amy Scherber
Diana Swirl
Nirmala Narine

FESTIVAL

PROGRAM HOST

Pam Smith, RD
John Ekin

*Subject to change without notice.

Walt Disney World® Chefs*

Lahsen Abrache
Robert Adams
Edwin Almonte
Renzo Barcatta
Jeff Barnes
Samad Benzari
Michael Bersell
Jeff Bliss
Joseph Bonnano
Andreas Born
Bruce Bray
Frank Brough
Bill Brown
Pete Bruenen
Artur Bukalo
Jose Camey
Wade Camerer
David Chapman
Marco Chaves
Bill Clark
Ron Cope
Nick Crispino
Philippe Cuenin
Norm Curka
Jens Dahlmann
Michael Deardorff
Lenny DeGeorge
Mike Dillard
Charles Dolson
Royal Donaldson
Mark Donovan
Kevin Downing
Kevin Dundon
Allison Emery
Kristine Farmer
Moises Flores
Janess Freidel
Robert Gilbert
Jamar Gilkey
Kim Gilmore
Gina Greene
Stephen Hann
Greg Hannon
John Hardman
Michael Harp
Joe Haverlin
Michael Hefler
Erich Herbitschek
Brett Hill

Keith Hiner
Scott Hunnel
David Hutnick
Douglas James
Williere Justin
Karen Karwowski
Tim Keating
Thomas Kelly
Mustapha Khetem
James Kleinschmidt
Brian Knox
Randy Koehler
Jason Kohl
Deran Lanpher
Andy Larkin
Damon Lauder
Robert Laurie
Yoly Lazo
Amy Rosa-Medina
Adrian Mandry
Tony Mantuano
Tony Marotta
Ben Marrett
Dan Marozzi
Sutilak Martin
Matthew Maslowski
Eddie Mendoza
Gary Miles
Christopher Miller
Majdy Mohammad
Barry Montville
Jeff Moore
Jeremy Moore
M'Barek Naitbihi
Paul Napoli
Lothar Neumaier
David Njoroge
Josh Noid
Mark Norberg
Jon O'Brien
Tim Oakley
Russell Palmer
Vincent Panisset
Dan Parsons
Nicholas Pastis
Jarrod Pearman
Jim Phillips
Brian Piasecki
Phillip Ponticelli

Daniel Powers
Michael Pythoud
Mike Reitzler
Dale Reynolds
Steven Richard
Stefan Riemer
Albert Riviello
Joseph Rodriguez
Cindy Roman
Joe Rowland
Nabi Saito
Dylan Schauwecker
Michael Schifano
Gary Schmidt
Anthony Scott
Shu Sen Sun
Ernesto Sendejas
Juan Serrano
David Sicilia
Richard Smich
Chris Smith
Jay Smith
Kelly Smith
Julie Southern
Jason Stricker
TJ Sudiswa
Jessi Sudsa-Nguan
Richard Tang
Hal Taylor
Jason Thayer
Dennis Thompson
Leonard Thomson
Sinclair Thorne
Scott Tosh
Mizuki Toyota
Andrew Turner
Vincenzo Vaccaro
Frank Vega
Katrina Von Oudheusden
Bruno Vrignon
Alphonso Walker
Larry Walker
Westley Willard
Christopher Windus
Ed Wronski
Aeran Yi
Brian Young
Mike Young
Al Youngman

**Subject to change without notice.*

EAT TO THE BEAT

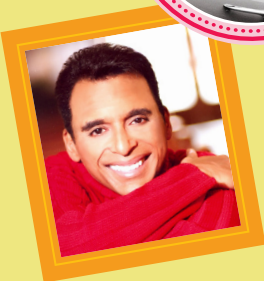
Concert Series



WORLD SHOWCASE AT
EPCOT® AMERICA GARDENS THEATRE

SHOW TIMES - Daily 5:15 p.m., 6:30 p.m., and 7:45 p.m. -
Epcot® admission required.

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 Jon Secada, Boyz II Men and Sister Hazel, several new performers will rock the stage for the very first time this year! Sugar Ray, Air Supply, Howard Jones, 38 Special, Roger Hodgson, Hanson, and Rick Springfield are new artists who will have you on your feet as you Eat to the Beat.



- Oct. 1-3 Taylor Dayne - "Tell It To My Heart"
Oct. 4-5 Kool & The Gang - "Celebration"
Oct. 6-8 **NEW!** Sugar Ray - "Fly"
Oct. 9-10 Taylor Hicks - "Do I Make You Proud"
Oct. 11-12 **NEW!** Air Supply - "Lost in Love"
Oct. 13-15 Sister Hazel - "All For You"
Oct. 16-17 **NEW!** Howard Jones - "No One Is To Blame"
Oct. 18-19 Exposé - "Seasons Change"
Oct. 20-21 **NEW!** 38 Special - "Hold on Loosely"
Oct. 22-24 Night Ranger - "Sister Christian"
Oct. 25-27 Billy Ocean - "Caribbean Queen"
Oct. 28-31 Starship, starring Mickey Thomas - "We Built This City"
Nov. 1-3 Boyz II Men - "End of the Road"
Nov. 4-5 **NEW!** Roger Hodgson formerly of Supertramp - "Give A Little Bit"
Nov. 6-7 Jon Secada - "Just Another Day"
Nov. 8-9 **NEW!** Hanson - "MMMBop"
Nov. 10-11 **NEW!** Rick Springfield - "Jessie's Girl"
Nov. 12-14 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.



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 becomes the setting for a sensational evening where you may wander among tempting tasting stations. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

Wine View Lounge is an exclusive area within Party for the Senses. This upgraded experience includes a private reserved table, entrance into World ShowPlace 15 minutes before general admission, premium bar, an artisanal cheese station, and more. Limited Availability.

WHERE: WORLD SHOWPLACE
PAVILION

WHEN: SATURDAYS
FROM 6:30 – 9 P.M.
(WINE VIEW LOUNGE:
6:15 – 9 P.M.)

PRICE: \$135 PER PERSON, PLUS TAX,
GRATUITY INCLUDED
EPCOT® ADMISSION REQUIRED.

WINE VIEW LOUNGE PRIVILEGES ARE AN ADDITIONAL
\$90. (\$225 PER PERSON, PLUS TAX, GRATUITY
INCLUDED – EPCOT® ADMISSION REQUIRED)



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

Special Thanks

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FESTIVAL SPONSORS

AB-In Bev

Beam Global Spirits Inc.

Disney Vacation Club

Radeberger Gruppe

FESTIVAL PARTICIPANTS

Abita Beer	Cockburn's® Port	Kerrygold® Cheese & Butter	POSH Salt & Saltware™
Andrew McMeel Publishing LLC	Courvoisier® Cognac	Knob Creek® Kentucky Straight Bourbon Whiskey	Progressive Communications
Artisanal Premium Cheese	Cruzan® Rums	Kobrand™	Red Stag by Jim Beam™
Australis Aquaculture, LLC	Culinary Source	La Capra	Sauza® Tequila
Bacardi USA®	Cutco	Lake Champlain Chocolates	Savannah Bee Company
Barry Callebaut Chocolate	DeKuyper® Cordials & Liqueurs	Lake Isle Press Inc.	Storck USA makers of Werther's Original Caramels
Bunratty Meade	Diageo	Laphroaig® Islay Single	Tate Publishing
Cahaba Clubs Herbal Outpost Inc.	Dole	Malt Scotch Whisky	The Boston Beer Company, Brewers of Samuel Adams Beer®
Canadian Club® Blended Canadian Whisky	Douce France Bakery, Inc.	Leblon	The Ginger People
Castello Banfi	Esplain Enterprises	MARTINI®	Thermador
Celebration Coffee Corporation	FamilyFun Magazine	Marqués de Cáceres	Twinings® Premium Tea
Chefwear™	Freelance	Melissa's World Variety Produce Inc.	Villa Maria
Chocolate Accent	Grand Marnier®	Moët & Chandon	Williams Grant & Song
Chopin Potato Vodka	Harveys Bristol Cream	Champagne	White Jasmine, LLC
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	I Planet LLC	Nielsen-Massey Vanillas	
	Irish Dairy Board	Nueske's Meat Products	
	Joffrey's Coffee & Tea Company	Pasternak Wines	

Make plans now for these exciting *Epco*® events:

Disney Wine & Dine Half Marathon

October 2, 2010

Holidays Around the World

November 26 – December 30, 2010

Epco® *International Flower & Garden Festival*

March 2 – May 15, 2011

Epco® *International Food & Wine Festival*

September 30 – November 13, 2011



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For more information please visit: www.disneyworld.com

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