



EPCOT

INTERNATIONAL
FOOD & WINE
FESTIVAL

SEPTEMBER 30-NOVEMBER 13

2011

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



PASSPORT TO

A World of Flavors



It is my pleasure to welcome you to the 16th Annual *Epcot*[®] International Food & Wine Festival, September 30 through

November 13. I hope your bags are packed for adventure and exploration, because this year's Festival theme is "Passport to a World of Flavors!" In other words, it's your ticket to returning Festival favorites as well as brand new marketplaces like Hawai'i and the Caribbean.

In addition to the daily opportunities to enjoy a glass of wine, sample unique spirited drinks, and explore tasty dishes all along the World Showcase promenade, you can also reserve your place at special "learn" (and taste) events including The Discovery of Chocolate, with chocolate samplings, a tapas chocolate dessert, and chocolate paired wines; the Sweet Seats at the "3D" Disney's Dessert Discovery, offering early entrance to reserved private tables for an exclusive dessert and specialty alcoholic beverage; and a Mixology Seminar with cocktail-making techniques, recipes, and samplings. There are also several new Signature Dining events, including The Hollywood Brown Derby with Chef Craig Schleider and a lunch at Yachtsman Steakhouse with Chef Anthony R. De Luca, where the resident chefs will prepare a magnificent culinary experiences as hosting wineries present the accompanying wines for each dinner.

With tequila lunches at the Mexico pavilion, a White Truffle Luncheon at the Italy pavilion, and a Best of Bocuse Dinner at the France pavilion, there are new magical and memorable dining adventures around every corner! You can also tap your toes at an *Eat to the Beat* concert at America Gardens Theatre and get some great tips at one of the HGTV home entertaining seminars at the Festival Welcome Center. And, speaking of tips, to help expedite your shopping or dining experience throughout the Festival, I recommend getting a festival-themed, wearable mini-Disney Gift Card which makes treasure-buying a breeze.



Finally, in the spirit of this year's Food & Wine Festival, I'd like to close with a toast: Here's to you! May your entire Festival experience of sights, smells, sounds, and tastes become one of the most enjoyable and memorable events of the year.

Bon appétit!
Erin Youngs
Vice President, *Epcot*[®]
Erin Youngs

Join us for our 16th Annual *Epcot*[®] International Food & Wine Festival from September 30 to November 13, 2011.

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!



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INTERNATIONAL MARKETPLACES

- Argentina, Introduced: 1996
Australia, Introduced: 1997
Belgium, Introduced: 2010
Brazil, Introduced: 1996
The Brewer's Collection, Introduced: 2003
Canada, Introduced: 1996
Caribbean, Introduced: 2011 *(New!)*
Cheese, Introduced: 2008
China, Introduced: 1996
Craft Beers, Introduced: 2011 *(New!)*
Desserts & Champagne, Introduced: 2000
France, Introduced: 1996
Germany, Introduced: 1996
Greece, Introduced: 1996
Hawai'i, Introduced: 2011 *(New!)*
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
Portugal, Introduced: 2011 *(New!)*
Scandinavia, Introduced: 2001 *(Returning!)*
Singapore, Introduced: 2005
South Africa, Introduced: 1997
South Korea, Introduced: 2010

Special Festival Experiences

Festival Welcome Center

OPEN DAILY 9:00 A.M. TO 9:00 P.M.

**Booking Available online and through Disney Reservation Center*

* CULINARY DEMONSTRATIONS

\$11 & \$13 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!

Daily: 1:00 p.m., 3:00 p.m., 5:00 p.m.

* MIXOLOGY SEMINARS (NEW!)

\$12 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. Cheers!

Daily: 6:00 p.m.

* SCENT DEMONSTRATION (NEW!)

\$13 Per Person, Tax Included. *Epcot*® Admission Required.

Join Chandler Burr for one of the most unusual and fascinating double-culinary experiences, a meal made entirely of scents-- with an edible tasting of one of the courses by our Disney chefs.

Sunday October 2, 2:45 p.m. – 4:00 p.m.

* WINE/BEVERAGE SEMINARS

\$10 & \$12 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.

Daily: 12:00 p.m., 2:00 p.m., 4:00 p.m.

AUTHORS WITHOUT BORDERS

– *Hosted by Ocean Spray® Craisins® Brand Dried Cranberries*

Included with *Epcot*® Admission.

Listen to renowned authors from the food and beverage industries speak about popular topics.

Select Fridays – Sundays, Times Vary

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

AUTHENTIC TASTE SEMINARS

– Hosted by Driscoll's® Only The Finest Berries™

Included with Epcot® Admission.

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

Select Fridays – Sundays at 2:00 p.m. and 6:00 p.m.

BOOK SIGNINGS AND MEET & GREETS

Included with Epcot® Admission.

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

Included with Epcot® Admission.

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.

HOME ENTERTAINING SEMINAR (NEW!)

– Hosted by HGTV

Included with Epcot® Admission.

Learn from the HGTV celebrity designers in this 30 minute seminar. Obtain a variety of tips to create the ultimate entertainment room. This seminar, featuring tips on holiday table setting, herb and vegetable gardening, and kitchen/dining room designs, will show you how to become an excellent host by giving you and your guests what they really want.

Fridays and Saturdays – 9:30 a.m. and 2:00 p.m. and Sundays at 9:30 a.m.

SEASONS OF THE VINE

Included with Epcot® Admission.

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

INTERMISSIONS CAFÉ

– Hosted by Kobrand™

A special way to start your day or “wine” down in the evening featuring wine, cheese, and light snacks!

THE CELLAR

The wine shop boasts a selection of hundreds of wines from the cellars of the prestigious wineries showcased throughout the Festival. Also features spirits, beers, and a collection of unique bottles.

THE STOCKPOT SHOP

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

TASTEFUL CHAPTERS

Visit our book shop, the official book signing location for celebrity chefs and authors. Please check the daily schedules for featured authors and personalities. 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!

MARKETPLACE DISCOVERY PASSPORT

– Hosted by Disney Vacation Club®

Pick up your Festival Marketplace Discovery Passport at the Festival Welcome Center or at any Disney Vacation Club® Information Center throughout the Park. Then, use it to travel to a world of flavors at all International Marketplaces around World Showcase. Be sure to get your passport stamped at each Marketplace, each with its own unique design. Let the journey begin!

THE CRANBERRY BOG DISPLAY (NEW!)

– Hosted by Ocean Spray® Craisins® Brand Dried Cranberries

Just before you enter World Showcase, visit our own Festival Cranberry Bog. Recreating the beauty of the cranberry harvest, we will tell the story behind the rich agricultural heritage, the harvesting process, and the history of the cranberry, one of only three fruits native to North America. Discover the fruit's versatility and unique health benefits, and sample Ocean Spray® Craisins® Brand Dried Cranberries.

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 United States, and DisneyStore.com, DisneyPhotoPass.com, Disney Vacation Club®, and Adventures by Disney. Visit DisneyGiftCard.com for complete terms and conditions.



Special Culinary & Beverage Programs

Reservations open August 16 at 7:00 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.

FIRST BITES OPENING RECEPTION

At The Epcot[®] International Food & Wine Festival

An opening reception in the Festival Welcome Center hosted by Chef Keegan Gerhard and Pam Smith, R.D, featuring epicurean samplings from the International Marketplaces, Wine Seminars, Culinary Demonstrations, merchandise locations, celebrities, and entertainment with performances by Taylor Dayne. This is truly a sneak peek of the Festival before it is officially open to the public.

Where: Festival Welcome Center
When: Thursday, September 29 from 6:30 p.m. – 9:00 p.m.
Price: \$175 per person, plus tax, gratuity included – *Epcot*[®] admission required.

“3D” DISNEY’S DESSERT DISCOVERY

– Hosted by DeKuyper[®] Cordials & Liquors

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. Afterward enjoy V.I.P. viewing of *IllumiNations: Reflections of Earth*.

“*Sweet Seats*” is a new 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 Pavilion
When: Fridays October 7, 14, 21 from 7:00 p.m. – 8:30 p.m.
Fridays October 28 & November 4, 11 from 8:00 p.m. – 9:30 p.m.
Price: \$55 per person, plus tax, gratuity included - *Epcot*[®] admission required. Sweet Seats privileges are an additional \$25. (\$80 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[®]

Begin your day with a breakfast buffet, sparkling wines, and plated signature desserts. A highly acclaimed pastry chef or baker will demonstrate the preparation of the three desserts.

Where: Festival Welcome Center
When: Sundays from 10:00 a.m. – 12:00 p.m.
Price: \$90 per person, plus tax, gratuity included
Epcot[®] admission required.

- Oct. 2 - John Hui, The Lodge at Pebble Beach – Pebble Beach, CA
- Oct. 9 - Buddy Valastro, Carlo’s Bakery – Hoboken, NJ
- Oct. 16 - Frederic Monti, Corporate Pastry Chef, PreGel America
- Oct. 23 - Gale Gand, Tru – Chicago, IL
- Oct. 30 - Geraldine Randlesome, Geraldine’s Creative Cutters – Ontario, Canada
- Nov. 6 - David Guas, Bayou Bakery Coffee Bar and Eatery – Arlington, VA
- Nov. 13 - Warren Brown/Mary Meyers, CakeLove and Love Café – Washington, D.C.

THE DISCOVERY OF CHOCOLATE

This sweet experience on select Sunday afternoons is an opportunity to learn (and taste) more about chocolate from professional “Chocolatiers.” Chocolate samplings, chocolate savory, and dessert, with spirited beverages and/or paired wines.

Where: Festival Welcome Center
When: Sunday, October 9, 16 and November 6 from 2:45 pm. – 4:15 p.m.
Price: \$70 per person, plus tax, gratuity included
Epcot[®] admission required.

- Oct. 9 - Jean Pierre Wybauw, Chocolate & Sugar Confectionary Consultancy
- Oct. 16 - Julian Rose, Moonstruck Chocolates – Portland, OR
- Nov. 6 - Jean-Rene Thiery, Le Cordon Bleu – Orlando, FL

THE MAGIC OF HEALTHY LIVING DINNER

Hosted by Driscoll’s[®] Only The Finest Berries[™]

Come enjoy a family-oriented healthy dinner with dad chefs such as Andrew Zimmern, “Top Chef” alumnus Bryan Voltaggio, VOLT, Frederick, Maryland, and Chris Cosentino, Incanto, San Francisco, California from “Chef vs. City.” They will demonstrate how to prepare a fun, four-course meal and flavorful, non-alcoholic beverages.

Where: Chef’s Showcase, Festival Welcome Center
When: Saturday October 29 from 5:00 p.m. – 7:00 p.m.
Price: \$95 per person, plus tax, gratuity included
Epcot[®] admission required.

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KITCHEN MEMORIES

This delightful, three-course lunch touches upon the joyful memories we have “cooked up” in the kitchen. A celebrated chef will demonstrate how to prepare an appetizer, main course, and dessert. A notable winery representative will pair each course with a selection of wines.

Where: Festival Welcome Center

When: Fridays from 10:00 a.m. – 12:00 p.m.

Price: \$110 & \$150 per person, plus tax, gratuity included
Epcot® admission required.

- Sept. 30 - Scott Hunnel and Erich Herbitschek, \$110
Victoria & Albert's, Disney's Grand Floridian Resort & Spa
- Oct. 7 - John Stewart & Duskie Estes, \$110
ZAZU restaurant + farm and Black Pig Meat Co., Santa Rosa, CA
- Oct. 14 - Alan Wong, \$110
Alan Wong's Restaurants – Honolulu, HI
- Oct. 21 - Robert Irvine, \$150
Robert Irvine's eat! – Hilton Head Island, SC
- Oct. 28 - Cat Cora, \$150
Kouzzina by Cat Cora® – Disney's BoardWalk
- Nov. 4 - Art Smith, \$110
Table Fifty-Two – Chicago, IL
- Nov. 11 - Suvir Saran, \$110
Devi Restaurant – New York City, NY

VERTICAL WINE TASTING

This is a rare opportunity for wine aficionados to experience a tasting of 10 vintages from an exceptional vineyard. Freemark Abbey, with a wine library few can rival, celebrates 125 years of winemaking in Napa Valley. With a history like no other winery, Freemark Abbey earned a spot center stage at the 1976 Judgment of Paris tasting. It's one thing to be a Napa winery, it's quite another to be a Napa legend.

Join Winemaker Ted Edwards, (30-yr winemaker for Freemark Abbey) and John Blazon, MS, vice president of sales for Jackson Family Wines for a vertical of 10 vintages spanning three decades. Two of Napa's legendary vineyards, Sycamore and Bosche, will be presented side by side for an historic comparison. Vintages to be shown (subject to change): 1987, 1991, 1995, 1999, 2003, 2007.

Where: California Grill at Disney's Contemporary Resort

When: Saturday, November 5 Reception 1:00 p.m. - 1:30 p.m.
Vertical Presentation 1:30 p.m. - 3:00 p.m.

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

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

EPCOT® WINE SCHOOLS

Enjoy this 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 at Festival Welcome Center

When: Select Sundays from 1:00 p.m. – 3:00 p.m. and
Light Reception 3:00 p.m. – 4:00 p.m.

Price: \$135 per person, plus tax, gratuity included
Epcot® admission required.

- Oct. 9 - Evan Goldstein MS – “Argentina ‘en fuego”
- Oct. 16 - Fred Dame MS & Brian Koziol MS – “Compare and Contrast Wines from Around the World”
- Oct. 23 - Andrea Robinson MS – “Burgundy and Beyond”
- Oct. 30 - Charl du Plesis, Winemaker - Spice Route Winery,
“South African Wines”
- Nov. 6 - Sharron McCarthy CSW – “Bewitched, Bothered and Bewildered by Italian Wines?”

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

When: Saturdays from 10:30 a.m. – 11:45 a.m.

Price: \$75 per person, plus tax, gratuity included
Epcot® admission required.

- Oct. 1 - *France, Eastern* - Max McCalman, Artisanal Premium Cheese Center in New York City
- Oct. 8 - *Italy* - Erin Hedley, Artisanal Premium Cheese Center in New York City
- Oct. 15 - *Old World Mountain* - Max McCalman, Artisanal Premium Cheese Center in New York City
- Oct. 22 - *Spain* - Max McCalman, Artisanal Premium Cheese Center in New York City
- Oct. 29 - *United States* - David Gremmels, Rogue Creamery, Central Point, OR
- Nov. 5 - *France, Western* - Max McCalman, Artisanal Premium Cheese Center in New York City
- Nov. 12 - *Old World Maritime* - Max McCalman, Artisanal Premium Cheese Center in New York City

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FESTIVAL EVENTS AT MEXICO PAVILION

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

TEQUILA TASTING

Offered on the weekends during the *Epcot*® International Food & Wine Festival, the Mexico pavilion offers a Tequila Tasting like no other. Hosted by a Tequila Master, you will gain knowledge about the history and tradition of tequila production. The tasting includes a tequila flight and small appetizer samples.

Where: La Cava del Tequila, Mexico Pavilion at *Epcot*®
When: Saturdays and Sundays from 12:00 p.m. – 1:00 p.m.
Price: \$45 per person, plus tax, gratuity included – *Epcot*® admission required.

MEXICO TEQUILA LUNCH (NEW!)

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 Pavilion at *Epcot*®
When: Saturdays and Sundays from 1:00 p.m. – 2:30 p.m.
Price: \$65 per person, plus tax, gratuity included
Epcot® admission required.

FESTIVAL EVENTS AT ITALY PAVILION

ITALY FOOD & BEER PAIRING (NEW!)

A representative will discuss the pairing of pizza and regional Italian beers.

Where: Via Napoli Ristorante e Pizzeria, Italy Pavilion at *Epcot*®
When: Tuesdays from 2:00 p.m. – 4:00 p.m.
Price: \$50 per person, plus tax, gratuity included
Epcot® admission required.

ITALY FOOD & WINE PAIRING

A wine representative and a manager from Tutto Italia Ristorante will present and discuss four courses of food from all over Italy paired with different wines.

Where: Tutto Italia Ristorante, Italy Pavilion at *Epcot*®
When: Wednesdays and Saturdays from 2:00 p.m. – 4:00 p.m.
Price: \$65 per person, plus tax, gratuity included
Epcot® admission required.

ITALY DESSERT & WINE PAIRING (NEW!)

Don't miss the Dessert Food and Wine Pairing at Tutto Italia where the executive pastry Chef will be making some exquisite desserts paired with wines from Italy that have never been served in the U.S.

Where: Tutto Italia Ristorante, Italy Pavilion at *Epcot*®
When: Thursdays from 2:00 p.m. – 4:00 p.m.
Price: \$50 per person, plus tax, gratuity included
Epcot® admission required.

ITALIAN WHITE TRUFFLE LUNCH (NEW!)

A five-course lunch – all with white truffles imported directly from Alba, Italy. Batisiolo wines from Piedmont will be paired with each course.

Where: Tutto Italia Ristorante, Italy Pavilion at *Epcot*®
When: Sunday, October 23 12:00 p.m. – 3:00 p.m.
Price: \$175 per person, plus tax, gratuity included
Epcot® admission required.

FESTIVAL EVENTS AT FRANCE PAVILION

FRENCH REGIONAL LUNCHES

Discover the cuisine and wine from a different region in France. 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 12:00 p.m. – 3:30 p.m.
Cost: \$99 per person, plus tax, gratuity included
Epcot® admission required.

- Sept. 30 - BORDEAUX - Chateau Larose Trintaudon and Friends *presented by* Mark Diamond
Oct. 7 - TOUR DE FRANCE - Georges Duboeuf, Andre Lurton, Sauvion, Vidal Fleury, Pierre Sparr *presented by* Jose Hernandez
Oct. 9 - BORDEAUX - Andre Lurton *presented by* Jose Hernandez
Oct. 14 - COTES DU RHONE - Jean Luc Colombo *presented by* Lydia Tremble
Oct. 16 - COTES DU RHONE - Jean Luc Colombo *presented by* Lydia Tremble
Oct. 21 - BURGUNDY - J.C. Boisset *presented by* Gregory Patriat
Oct. 23 - BURGUNDY - J.C. Boisset *presented by* Gregory Patriat
Oct. 28 - ALSACE - Maison Pierre Sparr *presented by* Bernard Sparr
Oct. 30 - ALSACE - Maison Pierre Sparr *presented by* Bernard Sparr
Nov. 4 - CHAMPAGNE - Nicolas Feuillate *presented by* Pascal Boye
Nov. 6 - CHAMPAGNE - Nicolas Feuillate *presented by* Lori Barranon

BEST OF BOCUSE DINNER – Presented by Jean-Luc Colombo

Chef Paul Bocuse has been a 3-star Michelin chef for 47 years and the 20th century's most influential and revered culinary icons. Discover many of his legendary dishes in the restaurant he established in 1982 at *Epcot*®. Although Chef Bocuse will not personally be there, the meal will be prepared by Chef Francesco Santin, longtime chef at Bocuse's 3-star restaurant in Lyon, France, who recently relocated to Orlando. There will be five courses from the Truffle Soup served to a French President to simply the best *tarte tatin*! Jean-Luc Colombo, pioneer winemaker and long-time friend of Paul Bocuse, will be a guest speaker and share his award-winning wines from the Rhône Valley. Price includes Chef Bocuse's latest cookbook: *Best of Paul Bocuse*.

Where: *Bistro de Paris, France Pavilion at Epcot*®

When: Monday, November 7 from 6:30 p.m. – 10:00 p.m.

Price: \$245 per person, plus tax, gratuity included
Epcot® admission required.

TASTE, SHAKE, AND INDULGE LIKE THE FRENCH

Grand Marnier, The No. 1 French liqueur, family owned and operated since 1827, offers the unique experience to taste its range of exceptional Cognac-based liqueurs. You will be welcomed with a glass of Moët & Chandon Ice Imperial the first Champagne to be served on ice. Following the tasting of Grand Marnier Cordon Rouge, Grand Marnier 100th Anniversary, and Grand Marnier 150th Anniversary, become your own mixologist and learn how to muddle and shake like a pro. Later indulge in the famous Crepes Suzette and dessert 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 p.m. – 4:00 p.m.
Oct. 8, Oct. 15, Oct. 22, Oct. 29, and Nov. 5

Price: \$55 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 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 Pavilions at Epcot*®

Price: Prices listed are per person, plus tax, gratuity included
Epcot® admission required.

Date	Time	Price	Location
Mondays	3:30 p.m. - 5:00 p.m.	\$55 per person	Tokyo Dining, Japan Pavilion, <i>Epcot</i> ®
Tuesdays	3:30 p.m. - 5:00 p.m.	\$55 per person	Restaurant Marrakesh, Morocco Pavilion, <i>Epcot</i> ®

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 magnificent culinary experience as a hosting winery presents the accompanying wines for each dinner. *Prices are per person plus tax, gratuity included.*

Date	Location	Time	Price	Chef
October 6	The Wave...of American Flavors	6:30 p.m.	\$155	Frank Brough
October 12	The Dining Room - Wolfgang Puck's Grand Café	6:30 p.m.	\$140	Chris Albano
October 13	California Grill	6:00 p.m.	\$250	Brian Piasecki
October 18	<i>Raglan Road</i> ™ Irish Pub and Restaurant	6:30 p.m.	\$120	Kevin Dundon
October 19	Paradiso 37	6:30 p.m.	\$125	Jose L. Camey
October 20	Portobello Country Italian Trattoria	6:30 p.m.	\$150	Tony Mantuano
October 21	<i>Epcot</i> ® - Wonders Retreat*	6:30 p.m.	\$195	Chef Jens Dahlmann and Chefs of <i>Epcot</i> ®
October 23	Victoria & Albert's	6:30 p.m.	\$495	Scott Hunnel
October 25	Kouzzina by Cat Cora®	8:00 p.m.	\$155	Cat Cora/ Dee Foundoukis
October 26	Kouzzina by Cat Cora®	8:00 p.m.	\$155	Cat Cora/ Dee Foundoukis
October 27	Kouzzina by Cat Cora®	8:00 p.m.	\$155	Cat Cora/ Dee Foundoukis
October 27	The Hollywood Brown Derby Restaurant*	6:30 p.m.	\$155	Craig Schleider
October 27	Jiko - The Cooking Place	6:30 p.m.	\$195	Dennis Thompson
October 27	California Grill	6:00 p.m.	\$250	Brian Piasecki
October 28	Kouzzina by Cat Cora®	8:00 p.m.	\$155	Cat Cora/ Dee Foundoukis
October 29	Kouzzina by Cat Cora®	8:00 p.m.	\$155	Cat Cora/ Dee Foundoukis
October 30	Kouzzina by Cat Cora®	11:00 a.m.	\$125	Cat Cora/ Dee Foundoukis
November 1	Cítricos	6:30 p.m.	\$175	Phillip Ponticelli
November 2	Fulton's Crab House	6:30 p.m.	\$150	TBD
November 3	Flying Fish Cafe	6:30 p.m.	\$175	Tim Keating
November 3	Radeberger Beer Dinner*	6:30 p.m.	\$155	Chef Jens Dahlmann and Chefs of <i>Epcot</i> ®
November 9	Yachtsman Steakhouse	12:00 p.m.	\$175	Anthony R. De Luca
November 10	Bongo's Cuban Café™	6:30 p.m.	\$125	Armando Abreu

*Theme Park admission is required for these dining events.

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

VISITING CHEFS & SPEAKERS*

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

Aaron Isaacson	Dan Smith	Jeff Henderson	Patrick Walley
Alan Wong	David Gremmels	Jerome Brown	Paula DaSilva
Alex Espalin	David Guas	Jim Hendry	Pauline McKee
Allen Susser	David Ramirez	John Hui	Peng Looi
Andrea Robinson MS	Dean Max	John Stewart	Pierpaolo Premoli
Andrea Zelen	Dominique Macquet	Jonathan Benno	Rock Harper
Andrew Zimmer	Duskie Estes	John Blazon MS	Rich Norris
Andy Trousdale	Efisio Farris	Jorge Sotelo	Richard Capizzi
Anthony Lamas	Elizabeth Falkner	Jose Martinez	Robert Irvine
Antony Osborne	Enzo Fargione	Julian Rose	Robin Miller
Art Smith	Erin Hedley	Keegan Gerhard	Rock Harper
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Bob Waggoner	Gary Coffey	Liz Caskey	Suvir Saran
Brian Koziol MS	Geraldine Randlesome	Mary Meyers	Tim Donnelly
Bryan Voltaggio	Grady Spears	Matthew Gennuso	Todd Winer
Cat Cora	Greg Richie	Max McCalman	Warren Brown
Celina Tio	Huma Siddiqui	Michael Galata	<i>Festival Program Hosts</i>
Chandler Burr	Ivy Stark	Michael Jacobs	Pam Smith RD
Charl Du Plessis	Jamie Deen	Mike Grimes	John Ekin
Chris Cosentino	Jean-Marc Viallet	Noah French	
Chris de Mezzo	Jean-Pierre Wybauw	Pam Brandon	
Christopher Prosperi	Jean-Rene Thiery	Pascal Oudin	

WALT DISNEY WORLD® CHEFS*

Adrian Mandry	Dylan Schauwecker	Joseph Gullia	Patricia Washuta
Al Youngman	Eddie Mendoza	John Hardman	Paul Hazzard
Albert Riviello	Edgardo Ruiz	John Viereck	Paul Pavlovic
Alfonso Blanco	Erich Herbitschek	Jose L. Camey	Phillip Ponticelli
Alphonso Walker	Ernesto Sendejas	Josh Noid	Rafa Ruiz
Amanda Lauder	Ernie Haverkorn	Julie Hrywnak	Renzo Barcatta
Amy Rosa Medina	Francesco Santin	Kim Gilmore	Robert Adams
Andy Larkin	Frank Brough	Kristine Farmer	Robert Gilbert
Anthony R. De Luca	Frank Vega	Larry Walker	Robert McNeelege
Armando Abreu	Georgia Ducksworth	Leonard Thomson	Ron Cavileer
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Bill Clark	Glenn O'Brien	Lorene Vanetti	Russell Palmer
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Brian Piasecki	Gypsy Gifford	Marco Chaves	Scott Hunnell
Brian Young	Jamar Gilkey	Marilyn Smith	Scott Tosh
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Carlos Torres	Jason Stricker	Matthew Christopher	Sergio Endara
Charles Dolson	Javier Pareja	Matthew Maslowski	Shu Sen Sun
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Christopher Smith	Jeff Barnes	Michael Deardoff	Stephen Lawlor
Christian Rumppler	Jeff Bliss	Michael Pythoud	Stephen Maison
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Craig Schleider	Jeremy Moore	Michael Young	Sutilak Martin
Dale Reynolds	Jessi Sudsa-Nguan	Mike Schifano	Tim Keating
Damon Lauder	Jim Phillips	Mikko Gruenzner	T.J. Sudiswa
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Dee Foundoukis	Joe Bonanno	Mustapha Khetem	Vincent Panisset
Dennis Thompson	Joe Haverlin	Nabi Saito	Vincenzo Vaccaro
Deran Lanpher	Joe Rodriguez	Nick Crispino	Williere Justin
Douglas James	Joe Rowland	Oscar Prieto	Yoly Lazo

*Subject to change without notice.

VISITING WINERIES, BREWERIES & DISTILLERIES*

ARGENTINA	NEW ZEALAND	USA – NORTH CAROLINA
Bodegas Norton	Craggy Range Winery	Biltmore Winery
Kaikén	Mohua	USA – NEW YORK
Pascual Toso	PORTUGAL	Casa Larga Vineyards
Terrazas Winery	Croft	Hazlitt 1852 Vineyards
Trivento	Fonseca	Red Newt Cellars
AUSTRALIA	SOUTH AFRICA	USA – OREGON
Fairview Wines	MAN Vintners	Domaine Serene
Greg Norman Estates	Spice Route Winery	King Estate Winery
Penfolds	SOUTH KOREA	Sokol Blosser Winery
Rosemont	Eastern Wines	USA – WASHINGTON
Lindeman	Kook Soon Dang	Chateau Ste. Michelle
AUSTRALIA/NEW ZEALAND	SPAIN	Milbrandt Vineyards
Crony Estates	Grupo Matarromera	Pacific Rim Winemakers
BRAZIL	Marques de Caceres	VISITING BEVERAGE COMPANIES
Leblon Cachaca	Poema	AB InBev
CANADA	USA – CALIFORNIA	Abita Brewing Company
Neige	Beringer Vineyards	Bacardi USA
CHILE	Black Stallion Estate Winery	Beam Global Spirits
Concha y Toro	Boisset Family Estates	Belvedere Vodka
Cono Sur Winery	Cat Cora's Coronation Wines	Blue Moon Brewing Company
Emiliana	Cambria	The Boston Beer Company,
Montes	Cline Cellars	Brewers of Samuel Adams Beer
FRANCE	Domaine Carneros Winery	Canadian Club® Blended
André Lurton Winery	Ferrari-Carano Vineyards	Canadian Whisky
B&B's French Wine Club	Fess Parker Winery & Vineyard	Courvoisier® Cognac
Champagne Taittinger	Full Circle Wine Solutions Inc.	Craft Brewers Alliance
Château Larose-Trintaudon	Grgich Hills Estate	Cruzan® Rums
Côtes du Rhône Wines	Hahn Family Wines	DeKuyper® Cordials & Liqueurs
Georges Duboeuf	Jacuzzi Family Vineyards	Full Sail Brewing Co.
Jean-Luc Colombo Winery	Jarvis	Graham Beck Wines
Les Vins Gérard Bertrand	Kendall-Jackson	Grand Marnier
Maison Louis Jadot	Kenwood/Heck Estates	Guinness USA
Moët & Chandon	La Crema	Jacob Leinenkugel
Nicolas Feuillatte Winery	MacMurray Ranch	Brewing Company
Pierre Sparr Winery	Markham Vineyards	Jim Beam® Devil's Cut™
Sawion	Middle Sister	Knob Creek Kentucky®
Vidal-Fleury	Murphy Goode	Straight Bourbon
GERMANY	Noble Vines	Kobrand™
Import-A-N-T Wines, Inc	Paul Dolan Vineyards	Kona Brewing Company
Loosen Bros USA	Purple Wine Co	Key West Sunset Ale
Selbach-Oster	Rudd Vineyards & Winery	Laphroaig® Islay Single Malt
IRELAND	Schweiger Vineyards	Scotch Whisky
Bunnatt Meade & Liqueur Co.	Silver Oak and Twomey Cellars	Moosehead Breweries Limited
ISRAEL	Stags' Leap Winery	O3 Premium Orange Liqueur
Yarden Inc.	St. Francis Winery	Radeberger Gruppe
ITALY	The Meeker Vineyard	Red Stag by Jim Beam™
Batasiolo Winery	Treasury Wine Estates	Redhook Ale Brewery
Caposaldo	Wagner Family of Wine;	Rémy Martin
Casa Torelli Imports	Caymus, Mer Soleil, Belle	Sierra Nevada Brewing Co.
Casa Vinicola Zonin	Glos, Conundrum	Thatcher's Organic Artisan® Liqueurs
Castello Banfi	Wyland Cellars	Tiger Beer
Cecchi	USA – FLORIDA	William Grant & Sons
Martini	Florida Orange Groves Winery	W.J. Deutsch & Sons, Ltd.
Tenuta Carretta		Xante
Tenuta di Nozzole		

*Subject to change without notice.

Festival Shopping

FESTIVAL WELCOME CENTER
Wonders of Life Pavilion in Future World
Open Daily: 9:00 a.m. – 9:00 p.m.

The Festival Welcome Center is brimming with a delicious selection of festival-inspired merchandise including the 16th Annual *Epcot*® International Food & Wine Festival Poster, created by artisan, Maryann Schmidt.

While shopping throughout the Festival Welcome Center, guests can find their favorite food and cocktail recipes in the international marketplace cookbook, peruse festival glass and stemware, and shop for *Epcot*® International Food & Wine Festival commemorative keepsakes such as apparel, pins, and so much more!

A highlight of the Festival Welcome Center is the vast selection of the prestigious wines, brews, and liquors showcased at the Festival's seminars, events, and international marketplaces.

The Festival Welcome Center is also home to books from the pros and your favorite celebrity chefs. Browse through books on food and wine or pick up a cookbook to learn the secrets of the world's most talented chefs. Be sure to check the schedule for special appearances and book signings with celebrity chefs and authors.

For even more *Epcot*® International Food & Wine keepsakes, visit the Festival Shops along the World Showcase Promenade where you will find additional festival merchandise offerings and specialty artisans.



Maryann Schmidt

Epcot® International Food & Wine Festival Poster Artist

Appearing 11:00 a.m. – 9:00 p.m. at the Festival Gift Shop, near the Canada Pavilion boat dock

September 30

October 1, 2, 7, 8, 9, 14, 15, 16, 21, 22, 23, 28, 29, & 30

November 4, 5, 6, 11, 12 & 13

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



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Hospitals Classic**

October 20-23, 2011

**Holidays Around the World
at Epcot®**

November 25 – December 30, 2011

2012

**Epcot® International Flower &
Garden Festival**

March 7 – May 20, 2012

**Epcot® International Food
& Wine Festival**

September 28 – November 11, 2012

For more information please visit:
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Imported from Ireland
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Bourbon
Kobrand™
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