

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.



Festival Guidemap

Festival Merchandise

A. THE STOCKPOT SHOP

Experiences

A. FESTIVAL CENTER CULINARY DEMONSTRATIONS & BEVERAGE SEMINARS

B. 15 BEERS FOR 15 YEARS

Events

C. EAT TO THE BEAT CONCERT SERIES

D. PARTY FOR THE SENSES

D. "3D" DISNEY'S DESSERT DISCOVERY

Presented by

VanityFair

Maker of Premium Napkins & Plates

GIFT CARD LOCATIONS

- Main Entrance Ticket Booths
- Festival Welcome Center
- Festival Gift Shop, by Canada boat dock
- World Showcase Merchandise Shop
- Port of Entry
- Disney Traders
- World Traveler at International Gateway
- Bridge Kiosks
- Guest Relations

INTERNATIONAL
MARKETPLACES

1. CHILE

Shrimp Ceviche; Pastel de Choclo (Beef and Corn Pie); *Concha y Toro Casillero del Diablo Sauvignon Blanc; Santa Ema Reserve Chardonnay; Casa Carmenere; Montes Classic Cabernet Sauvignon*

2. DESSERTS & CHAMPAGNE

Strawberry Angel Verrine; Pear Streusel Pudding Cake; Dark Chocolate Sensation; *Moët & Chandon: White Star Impérial; Rosé Impérial; Nectar Impérial; Nectar Impérial Rosé*

3. BRAZIL

Grilled Pork Skewer with Farofa; Shrimp Stew with Coconut and Lime; *Leblon Frozen Caipirinha*

4. PUERTO RICO

Asopao de Pollo (Chicken Soup with Rice); Medianoche Sandwich; *Bacardi Frozen Torched Cherry Colada; Bacardi Frozen Limón Mojito*

5. ARGENTINA

Grilled Beef Skewer with Chimichurri Sauce and Boniato Purée; Roasted Corn and Cheese Empanada; *Bodega Norton Reserva Malbec; Bodega Norton Cosecha Tardía*

6. MEXICO

Tamal de Pollo; Taco de Chiliorio; Esquites (Pan-Fried Corn and Spices); *Dos Equis Beer; Passion Fruit Frozen Margarita; Conga Fruit Punch; Wine L.A. Cetto Chardonnay; Wine L.A. Cetto Petite Sirah*

7. POLAND

Kielbasa and Potato Pierogies with Caramelized Onions and Sour Cream; Golabki (Pork Stuffed Cabbage); *Chopin Strawberry Balsamic Chiller*

8. CHINA

Black Pepper Shrimp with Sichuan Noodles; Pork Pot Stickers; Xinjiang Barbecue Chicken Stick; *Tsingtao Beer; Dragon's Hollow Chardonnay; Green Tea Plum Wine Cooler; Happy Lychee*

9. SOUTH KOREA

Lettuce Wraps with Roast Pork and Kimchi Slaw; Barbecue Short Rib with Steamed Rice and Cucumber Kimchi; *Honey Ginger Tea; Jinro Chamisul Soju; Bohae Bokbunjjajo (Black Raspberry Rice Wine)*

10. SOUTH AFRICA

Flavors of Africa (Salad, Bread, and Spreads); Seared Beef Tenderloin with Sweet Potato Purée and Mango Barbecue Sauce; *La Capra Pinotage; La Capra Shiraz; La Capra Chardonnay; La Capra Sauvignon Blanc*

11. SINGAPORE

Shrimp Cake with Singapore Noodle Salad; Coconut-Braised Beef Rendang with Jasmine Rice; *Singapore Sling; Tiger Beer*

12. BREWER'S COLLECTION

Radeberger Pilsner; *Schofferhofer Weizen; Hovels; Schlosser Alt; Altenmünster Octoberfest; Altenmünster Dunkel; Altenmünster Märzen; Clausthaler Classic N/A*

13. GERMANY

Spaetzle Gratin with Ham and Cheese; Nürnberger Sausage in a Pretzel Roll; Apfelstrudel featuring Werther's Original Karamell Sauce; *S.A. Prüm Essence Riesling; Hooked Riesling; Gunderloch Diva Spatlese Riesling; Rudi Wiest Rhine River Riesling; Radeberger Pilsner; Hovels; Altenmünster Octoberfest*

14. ITALY

Polpettine Toscano with a Rosemary Breadstick; Baked Cheese Ravioli, Creamy Bolognese Sauce, Melted Mozzarella; Cannolo Al Cioccolato; *Primavera Fruit Smoothie; Fantinel Prosecco; Chianti Placido Banfi; Pinot Sartori; Moretti Beer*

15. HOPS AND BARLEY

Boston-style Crab Cake with Cabbage Slaw and Rémo-lade; New England Lobster Roll; Pecan Bread Pudding; *Samuel Adams® Beers: Boston Lager®; Octoberfest; Cherry Wheat®; 15th Anniversary Festival Beer Coastal Wheat; Light®; Cream Stout; Blackberry Witbier; Latitude 48 IPA*

16. UNITED STATES

Bison Chili with Wild Mushrooms, Cabernet, and Pepper Jack Cheese; Heirloom Tomatoes with Oregon Blue Cheese, Red Onions, and Basil; *Sagelands Vineyard Merlot; Four Corners; Sagelands Vineyard Riesling; Columbia Valley; Red Stag by Jim Beam*

17. JAPAN

Spicy Tuna Roll; California Sushi Roll; Tuna Sensation; *Wafu Ribettes; Kirin Draft Beer; Hatsumago sake, Denemon Junmai sake*

18. AUSTRALIA

Seared Barramundi with Blistered Cherry Tomatoes, Arugula, and Lemon Oil; Grilled Lamb Chop with Roasted Potato Salad and Red Wine Reduction; Lamington (sponge cake dipped in chocolate); *Rosemount Traminer Riesling; Marquis Philips Shiraz; Penfolds Koonunga Hill Shiraz Cabernet; Nugan Estate Riverina Chardonnay*

19. MOROCCO

Beef in a Pita Pocket; Falafel Pita Pocket; Baklava; *Amazigh Red Wine; Sangria; Tangerine Mimosa Royale; Iced Mint Tea; Casa Beer*

20. BELGIUM

Steamed Mussels with Roasted Garlic Cream; Freshly Baked Waffles with Berry Compote and Whipped Cream; *Stella Artois; Godiva Chocolate Iced Coffee; Leffe; Hoegaarden*

21. SPAIN

Serrano Ham, Chorizo, Manchego, Olives, and Tomato Bread; Seared Albacore Tuna with Romesco Sauce; Spanish Almond Cake; *Marqués de Cáceres Rioja Crianza Red; Paul Cheneau "Lady" Blanc de Blancs Cava; Marqués de Cáceres Rioja White*

22. FRANCE

Escargots Persillade en Brioche; Braised Short Ribs in Cabernet with Mashed Potatoes; Crème Brûlée au Chocolat au Lait; *Chardonnay, Private Selection, Barton & Guestier; Merlot, Chateau Des Deux Rives, Bordeaux; Sparkling Pomegranate Kir; Parisien Cosmo Slush*

23. IRELAND

Lobster and Scallop Fisherman's Pie; Kerrygold® Cheese Selection; Warm Chocolate Lava Cake with Baileys Irish Cream Ganache; *Guinness Draught; Bunratty Honey Meade Wine*

24. CANADA

Canadian Cheddar Cheese Soup; Maple-Glazed Salmon with Lentil Salad; Chicken Chipotle Sausage with Sweet Corn Polenta, Nanaimo Bar; *Moosehead Beer; Vidal Icewine; Chateau De Charmes Riesling; St. David's Bench Vineyard Merlot*



25. CHARCUTERIE & CHEESE

Cheese Fondue with Croutons and Roasted Potatoes; Applewood Smoked Beef, Duck, and Ham; *MARTINI Prosecco®; Ace Joker Hard Cider; MacMurray Ranch Sonoma Coast Pinot Noir*

26. GREECE

Greek Salad with Pita Bread; Spanakopita; Chicken Souvlaki with Tzatziki; Baklava; *Boutari Moschofilero; Enoteca Emery Athiri Mountain Slopes; Boutari Naoussa; Atlantis White*

27. NEW ZEALAND

Seared Sea Scallop with Vegetable Slaw and Lemon Oil; Lamb Slider with Tomato Chutney; *Villa Maria Private Bin Marlborough Sauvignon Blanc; Villa Maria Private Bin Hawkes Bay Merlot/ Cabernet Sauvignon; Villa Maria Private Bin "Unoaked" Hawkes Bay Chardonnay; Villa Maria Private Bin Marlborough Pinot Noir*