

Festival Participants Driscoll's® Only The Finest Berries Ghirardelli® Chocolate Company Ocean Spray® Craisins® Brand Dried Cranberries The Scottish Government & VisitScotland

BabyCakes NYC™ Kerrygold® Butters and Cheeses Barry Callebau Imported from Ireland Melissa's® World Variety Produce Cardinal Minus 8 Vineaars & Verius All Natural CherryMan® Farm to National Watermelon Market Maraschino™ California Olive Ranch™ Nielsen-Massev® Fine Chocolate Accents Vanillas & Flavors Chefwear® Olivia's Croutons® Cutco Cutlerv® POSH Salt[™] Dannon[®] Oikos[®] Slow Livina Radio Disney Vacation Club® Storck USA Maker of Dole® Werther's® Original Caramels Tabasco® Douce France Bakery Fresh From Florida® Thermador Twining's Premium Tea® Gardein" Valrhona Gourmet Foods International Guylian® Belaian Chocolate Truffles Walgreens Wholesome Sweeteners[®] Inffrey's Coffee & Tea Company®

> Upcoming Events Make plans now for these exciting Walt Disney World[®] events:

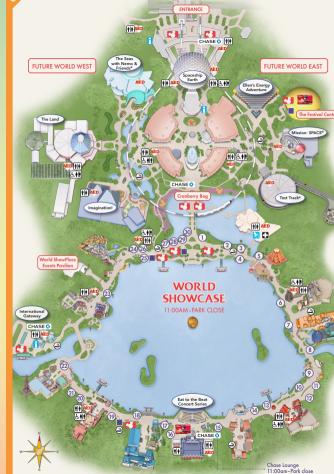
Holidays Around the World at Epcot® November 29-December 30, 2013

Epcot® International Flower & Garden Festival March 5-May 18, 2014

Epcot[®] International Food & Wine Festival select days from September-November 2014



Scan the QR code to get more Food & Wine Festival information. ©Disney



International Marketplaces 11:00am-Park close

0 Cheese

Red Blend

(12) Germany

Dry Barrique Style

(13) Poland

(14) Italy

Almond Crusted Blue Cheese Soufflé with

Flagship Reserve served with Honey Ja

Bonne Vie Triple Crème Brie served with

Apricot Jam, Wyngaard Goats Gouda with

Chardonnay, A Charming Pinot, The Big Bad

Craisin® Bread: Once Upon a Vine's: The

Lost Slipper Sauvianon Blanc. The Fairest

Schöfferhofer Grapefruit: Altenmünster

Oktoberfest: Warsteiner Premium Verum:

Warsteiner Premium Dunkel: Radeberger

Pilsner: Braufactu/M Palor: Braufactu/M Rooa

Schinkennudeln; Roast Bratwurst in a Pretzel

Roll; Apple Strudel with Werther's Original

Karamel and Vanilla Sauce: Altenmünster

Selbach Bernkasteler Kurfürstlav Riesling

Kabinett: J&H Selbach Bernkasteler Kurfürstlav

Riesling Spätlese; Weingut Pitthan Dornfelder

Kielbasa and Potato Pieroai with Caramelized

Onions and Sour Cream; Zapiekanki; Okocim

Brewery, Okocim O.K. Beer: Temptation

Ravioli de formaggio all'emiliana; Salsiccia e

Moretti Beer: Prosecco: Pinot Griaio Placido:

Shakin' Jamaican Coffee made with Kählua.

Vanilla and Caramel (served hot or frozen)

Papacelli" Napoletani; Cannoli al Cioccolato;

Zinfandel; Frozen Szarlotka featuring

Zubrowka Bison Grass Vodka

Chianti Placido; Italian Margherita

Oktoberfest; BraufactuM Darkon; J&H

Riesling Auslese: Selbach-Oster Mosel

Smoked Wheat Beer; BraufactuM Darkon

(11) Brewer's Collection

Fig Jam: Artisan Cheese Selection: Beecher's

(1) Terra 🕢

Irick'n Chick'n Curry with Basmati Rice featuring Gardein[™] Chick'n Breast: Chili Colorado with House-made Chips and Cashew Cheese featuring Gardein[™] Beefless Tips: Chocolate Cake with Coconut Mousse and Passion Fruit Sauce; Napa Smith Organic IPA; The Vegan Vine Chardonnay; The Vegan Vine Red Blend; Fresh Watermelon Juice

2 Brazil

Seared Scallop with Ragout of Tomatoes, Peppers and Hearts of Palm; Crispy Pork Belly with Black Beans, Onions, Avocado and Cilantro: Kaiser Brewery, Xingu Black Beer; Carnaval Moscato Sparklina White Wine: Frozen Caipirinha featuring LeBlon Cachaca

3 Argentina

Beef Empanada; Grilled Beef Skewer with Chimichurri Sauce and Boniato Purée; Terrazas Reserva Torrontes; Pascual Toso Sparkling Brut; Terrazas Reserva Malbec: Kaiken Cabernet Sauvignon

(4) Australia

Garlic Shrimp with Roasted Tomatoes. Lemon Myrtle and Rapini; Grilled Lamb Chop with Mint Pesto and Potato Crunchies: Pavlova with Fresh Driscoll's® Berries; Rosemount Estate Pinot Grigio: Wolf Blass Gold Label Chardonnay: Rosemount Estate Merlat: Penfolds Bin 8 Cabernet Shiraz

(5) Mexico

Shrimp Taco with Purple Cabbage; Taco de Rib-Eve with Salsa de Chipotle: Rice Puddina: Dos Équis Beer; Sangria; Tequila Flight; Mango-Habanero Margarita

6 Singapore

Lemongrass Chicken Curry with Coconut and Jasmine Rice; Seared Mahi Mahi with lasmine Rice and "Singa" Sauce: Tiger Beer; Marqués de Cáceres Satinela ; Singapore Slina featuring Hendrick's Gin and Cherry Heering garnished with an All Natural CherryMan® Farm to Market Maraschino™

🗇 China

ongolian Beef in a Steamed Bun; Black Pepper Shrimp with Sichuan Noodles; Chicken Potstickers; Silk Ice Cream Ribbon (Manao, Strawberry or Coconut): Tsinatao Beer; Francis Ford Coppola Su Yuen Riesling; Francis Ford Coppola Su Yuen Syrah; Kung Fu Punch with Vodka: Happy Lychee with Vodka: Lychee Aerated Water

8 South Korea

Kimchi Doa with Spicy Mustard Sauce: Lettuce Wrap with Roast Pork and Kimchi Slaw: Bohae Black Raspberry Wine-Bokbunjajoo; Soju Fruit Slushy featuring Jinro Chamisul Soju; Jinro Chamisul Soju

(9) Africa

Berbere Style Beef with Onions, Jalapeños, Fomato. Okra and Pap: Spinach and Paneer Cheese Pocket: MAN Vintners Chenin Blanc: Porcupine Ridge Syrah: The Wolftrap Red (Svrah, Mourvèdre, Vioanier)

(18) Japan

California Roll: Spicy Hand Roll: Teriyaki Chicken Hand Roll: Youki Tofu: Topped with Miso Sauce Edamame and served with Grilled Vegetables: Sapporo Draft Beer: Sake: Junmai Ginio Yuki "Snow": Green Tea Colada

9 Morocco Kefta Pocket; Harissa Chicken Roll; Baklava; Casa Beer; Ksar White; Sanaria; Mimosa Royale

20 New Zealand 🕢

Steamed Green Lip Mussels with Garlic Butter and Toasted Bread Crumbs: Lamb Meatball with Spicy Tomato Chutney: Venison Sausage with Pickled Mushrooms Baby Arugula and Black Currant Reduction: Kim Crawford Pinot Grigio; Mohua Sauvignon Blanc: Kim Crawford Unoaked Chardonnay: Kim Crawford Pinot Noir

(21) Belgium

Potato and Leek Waffle with Braised Beef: Belaian Waffle with Warm Chocolate Ganache and Whipped Cream: Belaian Waffle with Berry Compote featuring Driscoll's® Berries and Whipped Cream; Chilled Coffee featuring Godiva Chocolate Liqueur; Hoegaarden; Stella Artois ; Leffe Blonde: Leffe Brune

22 France

Escaraots Persillade en Brioche: Boeuf Bourguignon; Crème Brûlée au Chocolat au Lait; Beer Kronenbourg Blanc; Chardonnay, Macon-Villages, La Côte Blanche: Cabernet Sauvignon, Bordeaux, Château Bonnet; Sparkling Pomegranate Kir; Eilfel Sour Cosmo Slush

23 Ireland (15) American Adventure Coffee Cart

Lobster and Seafood Fisherman's Pie; Kerrygold® Cheese Selection: Reserve Cheddar, Dubliner with Irish Stout, Skellig; Warm Chocolate Pudding with Bailey's® Custard: Guinness® Draught; Bunratty Meade Honey Wine; Chilled Irish Coffee featuring Bunratty Potcheen

Craisin® Bread Pudding with Grand Marnier Anglaise; Samuel Adams Boston Lager®; Samuel Adams® Octoberfest; Samuel Adams Cherry Wheat®; Rogue Chocolate Stout; Iron Horse Fairy Tale Cuvée; La Crema Sonoma Coast Chardonnay

(17) Florida Local

Jack and Sweet & Hot Pickles; Florida Shrimp Ceviche with Fire Roasted Vegetables and Micro Cilantro; Cigar City Brewing, Florida Cracker Belgian-style White Ale; Orlando Brewing, Sun Shade Organic Pale Ale; Florida Orange Groves, Key Limen, Key Lime Wine; Florida Orange Groves, Hurricane Class 5, Florida White Sanaria

TRYit!)

(26) Refreshment Port

Dole® Pineapple Fritters: Fried Shrimp with Dole Pineapple Sweet and Sour Sauce: Fried Chicken Chunks with Dole Pineapole Sweet and Sour Sauce: Orange Dole Whip Orange Dole Whip with Crème de Cacao White; Frozen Dragon Berry Colada featuring Bacardi® Dragon Berry Rum

Desserts & Champagne Chocolate Orange Cupcake; Hazelnut

Chocolate Cheesecake: Morello Cherry Pistachio Mousse; Guylian Belgian Chocolate Seashell Truffles: Frozen S'mores: Pyramid" Weiss Cream Beer: Möet & Chandon Ice Impérial: Möet & Chandon Impérial: Möet & Chandon Nectar Impérial: Nicolas Feuillatte Rosé

28 Hawai'i

Kälua Pork Slider with Sweet and Sour Dole Pineapple Chutney and Spicy Mayonnaise Tuna Poke with Seaweed Salad and Lotus Root Chips; Kona Brewing Company's Big Wave Golden Ale; Kona Brewing Company's Pipeline Porter; Lucien Albrecht Gewürztraminer Réserve: Aulani Sunrise featurina Ocean Vodka

29 Scotland 🕢

Seared Scottish Salmon with Cauliflower Puree, Watercress and Malt Vinaiarette: Vegetarian Haggis with Neeps and Tatties (Griddled Vegetable Cake with Rutabaga and Mashed Potatoes); Scottish Banoffee Tart with Bananas, Scotch Whisky Toffee, Walkers Shortbread Crumbles and Sweet Cream; Innis & Gunn® Original; Loch Lomond featuring Glenfiddich® 12 year; Glenfiddich Scotch Flight (12, 15 & 18 year)

(30) Craft Beers

Leinenkuael's® Seasonal Shandy: Abita Brewing Company, Fall Fest; Doglish Head Brewery, Namaste: Florida Beer Company Devil's Triangle; New Belgium Brewing Company, Fat Tire: Red Hook, Audible Ale Widmer Brothers Brewing®, Alchemy Ale; Sierra Nevada, Torpedo® Extra IPA

Please drink responsibly.



CHASE O ATMs Presented by Chase Disney Gift Card Locations

🔜 Disney Visa® Card Sign-up Booth

pp today and access real-time Park details. REE app available for iPhone and Android.



FESTIVAL WEEK 2:

SEPTEMBER 30-OCTOBER 6

(16) Hops & Barley Griddled Lobster Tail with Garlic Herb Butter: Lobster Roll with Lemon Herb Mayonnaise; New 24 Canada England Clam Chowder with a side of Tabasco® Canadian Cheddar Cheese Soup; Seared

Rainbow Trout with Bacon. Frisee and Maple Minus 8 Vinaigrette; "Le Cellier" Wild Mushroom Beef Filet Mignon with Truffle Butter Sauce; Moosehead® Lager; La Face Neige Apple Ice Wine; La Face Neige Sparklina: Mission Hill Family Estate Syrah Florida Grass Fed Beef Slider with Monterey

25 Greece 🕢 Taste of Greece: Grilled & Marinated Calamari, Htipiti, Eggplant Dip, Olives and Pita Bread; Griddled Greek Cheese with Pistachios and Honey; Chicken Gyro with Tzatziki Sauce; Spanakopita; Dannon® Oikos® Blueberry Greek Nonfat Yogurt Cup; Domaine Skouras Moscofilero; Domaine Sigalas Assyrtiko/ Athiri: Alpha Estate Axia Svrah-Xinomavro Ouzo by Metaxa

Encouraging kids and families to TRY new foods, TRY fun moves, and TRY simple ways to be their best! Look for Foods & Activities marked with the **(7)**.

Festival Merchandise

SEPTEMBER 27-NOVEMBER 11, 2013

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EPCOT

DINTERNATIONAL Ce

FOOD&WINE

presented by

FESTIVAL 60

Festival Center Events

Open Daily, 9:00am-Park Close

Experience the Heart of the Food & Wine Festival

Immerse yourself in the Festival with everything from samplings and demonstrations, to celebrity book signings and festival-themed merchandise. Whatever you're craving, you'll be sure to find something for everyone.

Reservations are recommended for seminars, demonstrations and special event offerings. For more information, please visit www.epcotto.odfestival.com. To book your experiences please call 407-WDW-FEST (407-939-3378).

Wine/Beverage Seminars Meet a featured winery principal or beverage expert, learn a handful of tips and sample select wines or beverages. \$14 per person, tax included

Culinary Demonstrations Learn from celebrated chefs and beverage professionals, pick up a few tips and best of all, taste the demonstrated dish and beverage. \$14 per person, tax included

Kitchen Memories Watch a celebrated chef demonstrate how to prepare an appetizer, main course and dessert. A notable winery representative will pair each course with a selection of wines. \$110 per person, plus tax, gratuity included (except for October 4 and November 1, 2013; \$170 per person. plus tax, gratuity included). The Festival Center, Chef's Showcase.

Mixology Seminars Watch a skilled Mixologist demonstrate the art of preparing new and classic cocktails and then sample the finished concoctions \$15 per person, tax included. The Festival Center, Vinevard Stage.

Cheese Seminars Learn about featured cheeses, and taste them with select wines and/or beers, \$80 per person, plus tax, aratuity included. The Festival Center, Chef's Showcase

Sweet Sundays 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, \$99 per person, plus tax, aratuity included

Items below are included in your Epcot® admission.

Authentic Taste Seminars Celebrate the origins, properties and history of pure ingredients through a lively presentation by subject matter authorities.

Book & Bottle Signings Chat with a celebrated author or wine maker and have your book or bottle autographed to make a great souvenir!

The Chocolate Experience: From Bean to the Bar Learn about chocolate's fascinating origins as you marvel at chocolate sculptures created by our own Walt Disney World[®] Resort Pastry Chefs, sample chocolate treats and shop for agurmet chocolate gifts. Hosted by Ghirardelli® Chocolate Company. The Festival Center: Daily, 9:00am - Park close

"Seasons of the Vine" Take a seven-minute journey into the making of wine. This film runs continuous shows throughout the day.

Intermissions Café Start your day or "wine" down the evening with featured wine, cheese, sandwiches and salad.

The Festival Center: Daily, 9:00am-Park close

The Stock Pot Shop Browse through a great selection of cooking and entertaining products, or commemorate the 2013 Epcor® International Food and Wine Festival with official event merchandise

The Art of Food & Wine It's a feast for the eves. Peruse featured prints and original artwork.

All events held in a Theme Park require Theme Park admission. Please note that some programs and experiences require an additional fee. All appearances presentations and events are subject to change without notice.

All Book and Bottle Signings are held in The Festival Center.

🧕 Monday, September 30, 2013 🔍 Wine/Beverage Seminar

- 12:00pm-12:45pm: Iill Ramsier & David Forrester: Quantum Leap Winery 2:00pm-2:45pm: Carlos Oieda & Judi Kina, BooYa Tequila/Eabrica de Tequila Tlaquepaque SA DE CV: Jalisco, Mexico
- 4:00pm-4:45pm: Sam Cockrel, GOS Wines & Spirits: Mosel, Germany Culinary Demonstrations
- 1:00pm-1:45pm: Brian Lamparski: Rose & Crown Pub & Dining Room United Kingdom at Epcat®
- 3:00pm-3:45pm: Sean Miller: The Wave...of American Flavors. Disney's Contemporary Resort
- 5:00pm-5:45pm: Matt Maslowski and Judi Arduini: Park Event Operations, Epcot

Book & Bottle Signing

- 1:00pm 1:30pm; Bottle Signing Iill Ramsier & David Forrester; Quantum Lean Winen
- 3:00pm-3:30pm: Bottle Signing Carlos Ojeda, Master Distiller; BooYa Teauja/Fabrica de Teauja Tlaguepaque SA DE CV: Jalisco, Mexico

6:00pm-6:45pm: Michael "Bumby" Bombard: Russian Standard, Russia

🔊 Tuesday, October 1, 2013 🔍 Wine/Beverage Seminar

- 12:00pm-12:45pm: Sam Cackrel, GOS Wines & Spirits: Mosel, Germany • 2:00pm-2:45pm: Carlos Ojeda & Judi King, BooYa Teguila/Fabrica de Tequila Tlaquepaque SA DE CV; Jalisco, Mexico
- 4:00pm-4:45pm: Michael Ehrbar. Möet & Chandon: Champaane, France Culinary Demonstrations
- 1:00pm-1:45pm: Rich Norris, Publix Aprons Cooking School: Tampa, Fl • 3:00pm-3:45pm: Kevin Dundon; Raglan Road® Irish Pub and Restaurant, Downtown Disnev® Area
- 5:00pm-5:45pm: John Hawie Seastar Restaurant and Raw Bar: Bellevue, WA

Book & Bottle Signing

- 3:00pm-3:30pm: Bottle Signing Carlos Ojeda, Master Distiller; BooYa Tequila/Fabrica de Tequila Tlaquepaque SA DE CV; Jalisco, Mexico • 4:00pm-4:30pm: Book Signing - Kevin Dundon; Modern Irish Food
- 6:00pm-6:30pm: Book Signing John Howie, Passion and Palate

6:00pm-6:45pm: Michael "Bumby" Bombard; Russian Standard, Russia

🧕 🞐 Wednesday, October 2, 2013 🔍 Wine/Beverage Seminar

- 12:00pm-12:45pm: Michael Ehrbar, Möet & Chandon; Champagne, France
- 2:00pm-2:45pm: Eulan Middlebrooks, Florida Beer Company: FL
- 4:00pm-4:45pm: Kurt Traynor, Palm Bay International; Argentina & Chile
- **Culinary Demonstrations**
- 1:00pm-1:45pm: Kevin Dundon; Raglan Road Irish Pub and Restaurant, Downtown Disney Area
- 3:00pm-3:45pm: Robert Laurie; Cinderella's Royal Table, Magic Kingdom[®] Park
- 5:00pm-5:45pm: Celina Tio, Julian: Kansas City, MO

Book & Bottle Signing

- 2:00pm-2:30pm: Book Signing Kevin Dundon, Modern Irish Food 7:00pm-7:30pm: Bottle Signing - Patrick O'Brien, Proprietor; Florida Cane Distillery: FL
- 6:00pm-6:45pm: Patrick O'Brien, Florida Cane Distillery: FL

Sunday-Thursday, 9:00am-9:00pm; Friday-Saturday, 9:00am-10:00pm

🧕 Thursday, October 3, 2013 🔍 🔍 Wine/Beverage Seminar

- 12:00pm-12:45pm: Eulan Middlebrooks, Florida Beer Company: FL 2:00pm-2:45pm: Kris Middleton, Middleton Family Wines: Paso Robles: CA
- 4:00pm-4:45pm: Marco Antonio De Martino, Vina De Martino; Isla de Maino Chile

Culinary Demonstrations

- 1:00pm-1:45pm: Bruno Vrignon; Monsieur Paul, France at Epcot
- 3:00pm-3:45pm: Bob Getchell: T-Rex[™] Café Downtown Disney Area
- 5:00pm-5:45pm; Kevin Fonzo: K Restaurant, Orlando, FL

Book & Bottle Signing

- 3:00pm-3:30pm: Bottle Signing Kris Middleton, Winery Owner; Middleton Family Wines, Paso Robles, CA
- 5:00pm-5:30pm: Bottle Signing Marco Antonio De Martino. Proprietor: Vina De Martino: Isla de Maipo, Chile
- 7:00pm-7:30pm: Bottle Signing Patrick O'Brien Proprietor: Florida Cane Distillery: FL

Mixology Semina

6:00pm-6:45pm: Patrick O'Brien: Florida Cane Distillery: FL

9 Friday, October 4, 2013 Qe

Kitchen Memorie

 10:00am-12:00pm: Andrew Zimmern Bizarre Foods America: St. Louis Park, MN

Wine/Beverage Seminar

- 12:00pm-12:45pm: Silving Barros, Trivento: Mendoza, Chile
- 2:00pm-2:45pm: Kurt Traynor, Palm Bay International; Argentina & Chile
- 4:00pm-4:45pm: Amy Medintz. Once Upon a Vine: CA

Book & Bottle Signing

- 12:15pm-12:45pm: Book Signing Andrew Zimmern, Brains, Bugs and Blood Sausage; This signing requires a special wristband, which is available in The Festival Center beginning at 9:00am. Quantities are limited.
- 6:00pm-6:30pm: Book Signing Rock Harper, 44 Things Parents Should Know about Healthy Cooking For Kids

Authentic Taste Seminars

- 12:15pm-12:45pm: Alisa Malavenda, POSH Salt[™]
- 2:00pm-2:30pm: Pauline McKee, Wholesome Sweeteners[®]
- 4:00pm-4:30pm: Alisa Malavenda, POSH Salf[™]
- 6:00pm-6:30pm: Pauline McKee Wholesome Sweeteners[®]

Culinary Demonstrations

- 1:00pm-1:45pm: Ruth Van Waerebeek, Concha v Toro: Santiago, Chile
- 3:00pm-3:45pm: Nogh French, HoneyCrisp: Derver, CO 5:00pm-5:45pm: Rock Harper, FatShorty's; Arlington, VA
- **Mixology** Seming
- 6:00pm-6:45pm: Charlotte Voisey, William Grant & Sons; Spevside, Scotland

n, please visit **www.epcotfoodfestival.com**. 407-WDW-FEST (407-939-3378)

🧕 🞐 Saturday. October 5, 2013 🔍 **Cheese Seminar**

2:00pm-2:45pm: Silving Barros, Trivento: Mendoza, Chile

2:00pm-2:30pm: Pauline McKee Wholesome Sweeteners[®]

6:00pm-6:30pm: Pauline McKee, Wholesome Sweeteners[®]

1:00pm-1:45pm: Kenneth Gilbert, Cook Like the Big Dogs, LLC;

3:00pm-3:45pm: lerome Brown. Hot Grits LLC: Knightdale, NC

Pairing Swatchbook: 50 Pairings to Delight Your Palate

5:00pm-5:45pm: Alisa Malavenda, POSH Salt[™]: Cliffside Park, NJ

12:00pm-12:30pm: Book Signing - Max McCalman, Wine + Cheese

2:00pm-2:30pm: Book Signing - Kenneth Gilbert, A Chef's Journal

4:00pm-4:30pm: Book Signing - Jerome Brown: Fat Like a Celebrity.

🧕 🞐 Sunday, October 6, 2013 🔍

10:00am - 12:00pm; Warren Brown, CakeLove; Washington, DC

2:00pm-2:45pm: Kris Middleton, Middleton Family Wines: Paso

4:00pm-4:45pm: Italo Jofre, Concha y Toro; Santiago, Chile

2:00pm-2:30pm: Pauline McKee, Wholesome Sweeteners[®]

6:00pm-6:30pm: Pauline McKee, Wholesome Sweeteners[®]

1:00pm-1:45pm: Noah French, HoneyCrisp; Denver, CO

• 3:00pm-3:45pm: Tim Hockett, Nacional 27; Chicago, IL

6:00pm-6:45pm: Linnea Johansson, Peter F. Heering; Sweden

5:00pm-5:45pm: Alisa Malavenda, POSH Salt[™]: Cliffside Park, NJ

12:15pm-12:45pm: Book Signing - Warren Brown, Pie Love This signing

requires a special wristband, which is available in The Festival Center beginning at

3:00pm-3:30pm: Bottle Signing - Kris Middleton, Winery Owner;

12:15pm-12:45pm: Alisa Malavenda, POSH Salt[™]

4:00pm-4:30pm: Alisa Malavenda, POSH Salt[™]

12:00pm-12:45pm: Amy Medintz, Once Upon a Vine; CA

5:00pm-5:30pm: Bottle Signing - Vincent Shook, Owner, Florida

6:00pm-6:45pm: Charlotte Voisev, William Grant & Sons:

12:15pm-12:45pm: Alisa Malavenda, POSH Salt[™]

4:00pm-4:30pm: Alisa Malavenda, POSH Salt[™]

4:00pm-4:45pm: Vincent Shook Florida Orange Groves Winery: Fl.

Wine/Beverage Seminar

Colchagua, Chile

Authentic Taste Seminars

Culinary Demonstrations

Jacksonville, FL

Book & Bottle Signing

Mixology Seminar

Sweet Sundays

Spevside, Scotland

Wine/Beverage Seminar

Authentic Taste Seminar

Culinary Demonstrations

Mixology Semingr

Book & Bottle Signing

9:00am. Quantities are limited.

Middleton Family Wines; Paso Robles, CA

Robles, CA

Orange Groves Winery; FL

& 8.00nm 10:30am-11:45am: Max McCalman, USA Cheese & Microbrews Wednesday-Friday Air Supply; 5:30pm, 6:45pm 12:00pm-12:45pm: Fernando Pavon Emiliana Winery;

& 8.00nm

Monday-Tuesday

The Go-Go's: 5:30pm 6:45pm

World Showcase Special Events

Eat to the Beat Concert Series

Saturday-Sunday

& 8.00pm

Gardens Theatre

without notice.

Sister Hazel: 5:30pm 6:45pm

*All performances are held at America

*Entertainment is subject to change

Festival Merchandise

Be sure to commemorate your visit to the 2013 Food & Wine Festival!

From t-shirts to trading pins, this year's festival-themed merchandise can be

Reusable Tote

Premier Festival Offerings

During the Festival, select Friday evenings become truly delicious with a variety of

desserts and samplinas of cordials certain to please any sweet tooth. Afterward,

exclusive area with an upgraded experience included a private reserved table,

entrance into World ShowPlace 15 minutes before general admission, specialty

Friday, October 4: 8:00pm-9:30pm World ShowPlace Events Pavilion

\$55 per person, plus tax, gratuity included. \$90 per person for Sweet

Party for the Senses Beain your evening with a reserved seat at the Eat to

the Beat concert series at the America Gardens Theatre, Afterwards, World

where you can wander among tempting stations and see awe-inspiring acts

Pavilion \$285 for Wine View Lounge, \$180 for Reserved Seating (both

ShowPlace Events Pavilion becomes a setting for a sensational evening

Saturday, October 5: 7:30pm - 10:00pm World ShowPlace Events

"Discover the Cranberry" featuring the Festival Cranberry Bog

lust north of World Showcase, visit the Festival Cranberry Boa to enjoy

native to North America! Hosted by Ocean Spray® Craisins® Brand

To keep track of your culinary travels, there's no better way

than having your passport stamped at each of the International

Marketplaces. The Marketplace Discovery Passport contains

complete menu listings and is available for free at The Festival

Epcot International Flower & Garden Festival

Presented by HGTV

March 5-May 18, 2014

Make plans now to get a taste of spring! Begin your new culinary adventure

by trying specially created food and beverage items inspired by the gardens

around World Showcase. Sample unique cuisine from various Food and

Beverage Marketplaces while you enjoy the enchanting view of topiaries.

Center, any Disney Vacation Club® Information Center in the

samples and learn the story behind the cranberry-one of only three fruits

include 7:15pm admission privileges), \$145 with

"3D" Disney's Dessert Discovery loin us for the dessert lover's dream!

enjoy VIP viewing of IllumiNations: Reflections of Earth. "Sweet Seats" is an

beverage, a unique dessert offering and more. Limited availability.

Also don't forget to purchase a Festival-themed Disney Gift

Card for an easy way to pay as you taste your way around the

world! Gift cards are available wherever you see this symbol

Chef Bobble Statue

found wherever you see this symbol a on the map

C on the map.

Seats seating privileges, 7:45pm entry

Chef Poster

by Cirque du Soleil®

Dried Cranberries.

General Admission

Marketplace Discovery Passport

Park, or any International Marketplace.

- Monday, September 30, 2013-Italian Regional Food and Wine Luncheon: 12:00pm-2:00pm:
- Tutto Gusto at Tutto Italia Ristorante: Italy at Epcot \$75 per person, plus tax. gratuity included.
- Tuesday, October 1, 2013-• Italian Food & Beer Pairing: 1:30pm-4:00pm: Via Napoli Ristorante e Pizzeria; Italy at Epcot \$55 per person, plus tax, gratuity included.
- Food & Wine Pairing: 3:30-5:00pm: Restaurant Marrakesh; Morocco, Epcot \$55 per person, plus tax, gratuity included.

Mexico at Epcot \$75 per person, plus tax, aratuity included.

Mexico at Epcot \$75 per person, plus tax, gratuity included

Mexico at Epcot \$75 per person, plus tax, gratuity included.

Wednesday, October 2, 2013-

\$55 per person, plus tax, gratuity included.

\$37 per person, plus tax, aratuity included

 Italian Regional Food and Wine Luncheon: 12:00pm-2:00pm: Tutto Gusto at Tutto Italia Ristorante: Italy at Epcot \$75 per person, plus tax. gratuity included

Italian Food & Wine Pairing: 1:30pm-4:00pm: Via Napoli Ristorante e

Food & Wine Pairina: 3:30pm-5:00pm: Tokyo Dinina: Japan at Epcot

Mexican Tequila Lunch: 12:00pm - 1:30pm: La Hacienda de San Angel:

French Regional Lunches (Champagne Region): 12:00pm-3:30pm:

Parisian Breakfast: 9:00am - 10:30am: Chefs de France: France at Epocat

Mexican Teauila Lunch: 12:00pm-1:30pm: La Hacienda de San Anael:

Italian Regional Food and Wine Luncheon: 12:00pm-2:00pm: Tutto

2:30pm-4:00pm: Monsieur Paul; France at Epcot \$65 per person, plus tax,

Gusto at Tutto Italia Ristorante; Italy at Epcot \$75 per person, plus tax,

French Regional Lunches (Champagne Region): 12:00pm-3:30pm:

Signature Dining Beyond Epcot

• 6:00pm: liko-The Cooking Place; Disney's Animal Kingdom Lodge \$195

6:30pm: Raglan Road Irish Pub and Restaurant; Downtown Disney Area

8:00pm: Kouzzina by Cat Cora[®]; Disney's BoardWalk \$160 per person,

6:00pm: The Brown Derby: Disney's Hollywood Studios[®] \$165 per

Monsieur Paul: France at Epcot \$99 per person, plus tax, aratuity included.

Mixology Series: Taste, Shake and Indulae Like the French:

Monsieur Paul: France at Epoot \$99 per person, plus tax, aratuity included.

Pizzeria: Italy at Epoct \$65 per person, plus tax, aratuity included.

Thursday, October 3, 2013-Mexican Tequila Lunch: 12:00pm-1:30pm: La Hacienda de San Angel:

Friday, October 4, 2013-

Saturday, October 5, 2013-

aratuity included.

aratuity included.

Sunday, October 6, 2013-

Thursday, October 3, 2013

Friday, October 4, 2013

plus tax, gratuity included.

per person, plus tax, gratuity included

\$155 per person, plus tax, gratuity included.

person, plus tax, gratuity included.