FESTIVAL WELCOME CENTER

Visit the hub for all Festival Information at the Festival Welcome Center, where you'll find the Festival Wine Shop, The Wonder Bar for champagne and wine, and the official booksigning location for celebrity chefs and authors. Explore the Stockpot shop featuring marvelous merchandise including a special festival edition of the Disney Gift Card, a handy way to pay for so much fun at the Festival! Be sure to check daily schedules posted in the Festival Center for celebrity appearances, culinary demonstrations, every day except on Mondays and Tuesdays, and daily wine tastings.



THE BOCUSE D'OR GRAND GALA

Mix and mingle with the who's who of the food & wine world at this grand gala and awards ceremony culminating the Bocuse d'Or competition at Epcot®. Enjoy a reception, dinner and a dessert extravaganza with some of the most-respected and high-profile chefs, personalities, and professionals in the world today. Scheduled to attend: Paul Bocuse, Daniel Boulud, Thomas Keller, Jerome Bocuse, Patrick O'Connell, Charlie Trotter, Traci des Jardins and David Meyers and many more.

WORLD SHOWPLACE PAVILION

Saturday, September 27, 7:00 p.m. - 12:00 a.m. \$450.00 per person, plus tax, gratuity included *Theme Park admission is not required*.

THE BOCUSE D'OR USA CULINARY COMPETITION

The *Epcot®* International Food & Wine Festival and Chefs Paul Bocuse, Daniel Boulud and Thomas Keller invite you to watch some of the country's top professional chefs compete live in the Bocuse d'Or USA elimination competition. The finalists will go on to represent the United States at the world renowned Bocuse d'Or International Cuisine Competition in Lyon, France 2009.

The competition will be held at the World Showplace at *Epcot*® and Guests are invited to join in the fun and cheer on the American chefs. Celebrity chef/judges include Jean Georges Vongerichten, André Soltner, Patrick O'Connell and Laurent Tourondel. Book signings will be scheduled throughout the competition with celebrity chefs, collectible merchandise available and a cocktail bar to purchase a drink in honor of your favorite contestant!

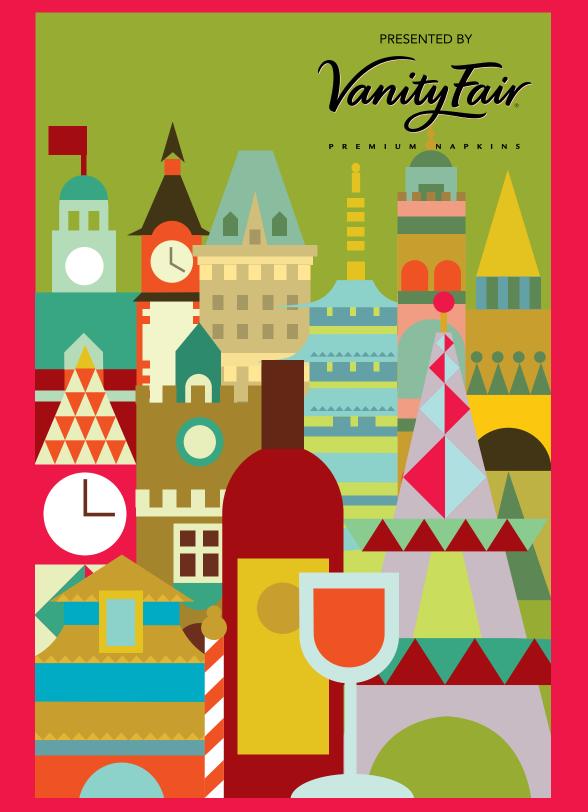
Entrance is included with Theme Park admission.



RESERVATIONS OPE
ON AUGUST 25, 200
AT 7:00 A.M. EST

CITIES IN WONDERLAND

EPCOT® INTERNATIONAL FOOD & WINE FESTIVAL



SEPTEMBER 26 - NOVEMBER 9, 2008

EXCLUSIVE WINE & CULINARY PROGRAMS

SWEET SUNDAYS

Indulge your sweet tooth as a celebrity pastry chef creates three signature desserts! Enjoy a welcome continental breakfast buffet, including sparkling wine and sample desserts, throughout the session

* FESTIVAL WELCOME CENTER

Sundays from 10:30 a.m. - 12:30 p.m. \$75.00 per person, plus tax, gratuity included Theme Park admission required.

Control on 20 A Matt Louis and Donata Deliafita

September 28		Baked, <i>Brooklyn</i> , NY
October 5	>	Richard Capizzi Per Se, <i>New York, NY</i>
October 12	>	Alice Medrich Author of <i>Pure Dessert, Berkeley, CA</i>
October 19	>	Emily Luchetti Farallon Restaurant, <i>San Francisco, CA</i>
October 26	>	Geraldine Randlesome, Creative Cutters Richmond Hill, Ontario, Canada
November 2	>	Gale Gand, Host of Sweet Dreams Food Network®, and Gale's Coffee Bar Chicago, IL
November 9	>	Warren Brown, Host of Sugar Rush, Food Network® and CakeLove, <i>Washington, DC</i> , and Mary Meyers, CakeLove, <i>Washington, DC</i>

THE COOK, THE BOOK AND THE BOTTLE

Observe an acclaimed cookbook author prepare a delicious three-course lunch and enjoy the meal with selected wines. Take home an autographed book and a commemorative bottle of wine as a keepsake of this incredible experience. A notable wine principle presents the accompanying wine with lunch.

FESTIVAL WELCOME CENTER

Fridays from 10:30 a.m. - 12:30 p.m. \$150.00 per person, plus tax, gratuity included

Theme Park	admission re	quired.
September 26	AUTHOR COOKBOOK WINERY	Chef Bob Waggoner Charleston Grill, Charleston, SC Charleston Grill at Charleston Place Au Bon Climat Wines Santa Barbara County, CA
October 3	AUTHOR COOKBOOK WINERY	Chef John Ash, John Ash & Co. Restaurant, Santa Rosa, CA From the Earth to the Table Bonterra Vineyards Mendocino County, CA
October 10	AUTHOR COOKBOOK WINERY	Lori Lyn Narlock, <i>Napa, CA</i> <i>Small Plates, Perfect Wines</i> Kendall Jackson Vineyard Estates, <i>Sonoma County, CA</i>
October 17	AUTHOR COOKBOOK WINERY	Chef Mark Olive, The Outback Cafe Melbourne, Victoria, Australia Hosted by Tourism Victoria The Outback Café Yabby Lake Victoria, Australia
October 24	AUTHOR COOKBOOK WINERY	Chef Efisio Farris Gourmet Sardinia, and Arcodoro & Pomodoro Restaurants Houston, TX Sweet Myrtle and Bitter Honey Cantina del Gigogantinu, Sardinia
October 31	AUTHOR COOKBOOK WINERY	Marimar Torres, Marimar Estate Torres Family Vineyards Sonoma, CA The Catalan Country Kitchen Marimar Estate, Torres Family Vineyards, Sonoma, CA
November 7	AUTHOR COOKBOOK WINERY	Andrea Immer Robinson, M.S. Everyday Dining with Wine Andrea's Wine Selection

KITCHEN CONVERSATIONS

Visit with an acclaimed culinary personality and discover how he or she enjoys life in–and outside–the kitchen! Cooking demonstration, tasting and an autograped copy of the celebrity's book are included in this delightful event.

FESTIVAL WELCOME CENTER

Thursdays from 2:00 p.m. - 3:30 p.m. and Saturday from 2:00 p.m. - 3:30 p.m. \$75.00 per person, plus tax, gratuity included *Theme Park admission required.*

October 2	CHEF COOKBOOK BREWERY	Tory McPhail, Commander's Palace Restaurant, New Orleans, LA Commander's Wild Side Abita Beer, Abita Springs, LA
October 9	AUTHOR COOKBOOK WINERY	Ming Tsai, Blue Ginger Restaurant and Host of Simply Ming on PBS Wellesely, MA Simply Ming Francis Ford Coppola Napa Valley, CA
October 16	AUTHOR COOKBOOK WINERY	Robert Irvine, Dinner: Impossible Food Network®, Cinnaminson, NJ Mission: Cook! Caymus Vineyards, Napa Valley, CA
October 18	AUTHOR COOKBOOK WINERY	Jamie Deen, Road Tasted Food Network® and The Lady and Sons Restaurant, Savannah, GA The Deen Brothers, Y'all Come Eat Yering Station Yarra Valley, Australia
October 23	AUTHOR COOKBOOK WINERY	Jeff Henderson, The Henderson Group, Inc., Las Vegas, NV Chef Jeff Cooks Benziger Family Winery Glen Ellen, CA
November 6	AUTHOR COOKBOOK WINERY	Todd English, Olives Restaurant Charlestown, MA and bluezoo Lake Buena Vista, FL The Figs Table Figge Cellars, Monterey, CA

A REGIONAL FEAST-CELEBRATING GREECE

This evening includes a welcome reception, a four course meal and Greek music to set the mood!

→ WORLD SHOWPLACE PAVILION

Wednesday, October 22, 6:30 p.m. - 9:00 p.m. \$160.00 per person, plus tax, gratuity included Theme Park admission is required.

Hosted by Wines from Greece Chef Pano Karatassos, Kyma, Atlanta, GA Chef Piero Premoli, Pricci Restaurant, Atlanta, GA



CHEESE TASTINGS

FESTIVAL WELCOME CENTER

Saturday from 2:30 p.m. - 3:45 p.m.

This is an exceptional opportunity to learn more about cheese from the expert "fromagers" from the Artisanal Premium Cheese Center in New York City and other experts in the cheese industry.

\$70.00 per person, plus tax, gratuity included Theme Park admission required.		
September 27 FRANCE	FROMAGER	Max McCalman Artisanal Premium Cheese New York, NY
	WINERY	The Bordeaux Wine Council
October 4 UNITED STATES	FROMAGER BREWERY	Waldemar Albrecht Artisanal Premium Cheese New York, NY Rogue Ales, Newport, Oregon
October 11 ITALY	FROMAGER CHEESE WINERY	Max McCalman Artisanal Premium Cheese New York, NY Masi, Veneto, Italy
October 18 SPAIN	FROMAGER	Waldemar Albrecht Artisanal Premium Cheese New York, NY Marques de Riscal, Rioja, Spain
October 25 ENGLISH	FROMAGER	Erin Hedley Artisanal Premium Cheese New York, NY
	WINERY	Cockburn

Waldemar Albrecht

New York, NY

Max McCalman

New York, NY

W.J. Deutsch & Sons

Artisanal Premium Cheese

Mezzacorona, Tuscany, Italy

Artisanal Premium Cheese

VERTICAL WINE TASTINGS

FROMAGER

WINERY

WINERY

FROMAGER

November 1

November 8

FRANCE

Learn about different vintage wines from exceptional worldwide vineyards through tasting.

FESTIVAL WELCOME CENTER

Saturdays from 1:00 p.m. - 3:00 p.m. \$155.00 to \$195.00 per person, plus tax, gratuity included

Theme Park admission is not required.		
October 5 \$155.00	•••• NAPA VALLEY, CALIFORNIA Franciscan Magnificat Eric Hemer and Tony Dalton	
October 12 \$155.00	> LEBANON Château Musar, Bartholomew Broadbent	
November 2 \$195.00		
November 9 \$195.00	NAPA VALLEY, CALIFORNIA Stags' Leap and Faye Vineyards, Timothy Cla	

FOOD & WINE PAIRINGS

Discover three exceptional wines with three tasting portions of regional food from Epcot® restaurants.

- → \$55.00 per person, plus tax, gratuity included Theme Park admission required.
- ► Tutto Italia Ristorante, Italy Pavlion, *Epcot*® Saturdays, Sept. 27, Oct. 4, 11, 18, 25 & Nov. 1, 8 2:30 p.m. - 4:00 p.m. Italian cuisine and wines
- ► Tokyo Dining, Japan Pavilion, *Epcot*® Mondays, Sept. 29, Oct. 6, 13, 20, 27 & Nov. 3 3.30 p.m. - 5.00 p.m.Sake, Sushi and Sashimi
- Restaurant Marrakesh, Morocco Pavilion, *Epcot*® Tuesdays, Sept. 30, Oct. 7, 14, 21, 28 & Nov. 4 3:30 p.m. - 5:00 p.m. Mediterranean flavors

MASTER CLASS SERIES

Experience wine like a master! From the vineyard to the glass, a Master Sommelier will guide you through the rituals and fanfare of fine wine such as the art of blending grapes and tasting wine like a master. Whether you are new to the world of wine or a seasoned connoisseur, these classes will instill in you a stronger understanding of wine theory and standards that will surely impress your friends and family!

WONDERS OF LIFE FESTIVAL CENTER

1:00 p.m. - 3:00 p.m. \$95.00 per person, plus tax, gratuity included

Theme Park admission is not required.		
October 19	A Taste of Champagne— Comparing the styles of Champagne Office of Champagne, USA	
October 26	Taste Wine Like a Master, John Blazon, M.S.	
November 8	Francisan Magnificat and Cuvée Sauvage Blending Fred Dame, M.S. and Tony Dalton	

FRENCH REGIONAL LUNCHES

Theme Park admission required.

Explore the rich and unique flavors that define the many world-renowned food & wine regions of France. Each event includes a three-course lunch prepared by the chefs of Bistro de Paris celebrating the local foods and drink of the featured region.

BISTRO DE PARIS AT FRANCE PAVILION, EPCOT®

Select Saturdays from noon - 2:00 p.m. \$135.00 per person, plus tax, gratuity included

October 5	WINE PRESENTER	Bordeaux Lionel Gallula, Metrowine
October 12	WINE PRESENTER	Loire Valley–Jean Sauvion Wines Jorge Hernandez Director of Corporate Education and Training, W.J. Deutsch & Sons
October 19	WINE PRESENTER	Burgundy–Maison Louis Jadot Marc Dupin Export Director for Maison Louis Jadot
October 26	WINE PRESENTER	Alsace, Pierre Sparr Evan Goldstein
November 2	WINE	Beaujolais–Selection from Georges DuBoeuf Mike Altken Vice President of Sales W.J. Deutsch & Sons

EPCOT® WINE SCHOOLS

Enjoy this fabulous, comprehensive afternoon program facilitated by a prestigious wine authority including a celebratory reception at the completion of the school and a certificate

→ FESTIVAL WELCOME CENTER

Saturday from 1:00 p.m. - 4:00 p.m. \$125.00 per person, plus tax, gratuity included Theme Park admission is not required.

October 4	™ NAPA VALLEY Napa Cabernet Sauvignon, Karen MacNeil
October 11	••••••••••••••••••••••••••••••••••••••
October 25	*** SPAIN Wines from Spain, Steve Olson
November 1	> SOUTH AFRICA

Fairview Winery, Robin Back, Proprietor

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 Pavilion becomes the setting for a sensational evening showcasing the talents of more than 25 eminent chefs and the diversity of over 70 wines and beers. Wander among tempting tasting stations in the midst of imaginative décor and live entertainment.

WORLD SHOWPLACE PAVILION

Saturday, October 4, 11, 18, 25 and November 1 & 8 6:30 p.m. - 9:00 p.m. \$135.00 per person, plus tax, gratuity included Theme Park admission required.

CITY TASTE'S

From New Orleans to Melbourne and Madrid, global cities inspire this all-new event for 2008! Cities have long served as beacons of local tastes and traditions, broadcasting the regional styles of native food and drink to the rest of the world. Authentic regional cuisine and beverages from the featured city will dazzle your taste buds at this walk-about reception showcasing special guest chefs and wineries as well as live entertainment.

WORLD SHOWPLACE PAVILION

Select Fridays, 6:30 p.m. - 9:00 p.m. \$95.00 per person, plus tax, gratuity included Theme park admission required.

October 17	TASTE OF VICTORIA, AUSTRALIA
October 24	TASTE OF SPAIN
October 31	TASTE OF ITALY
November 7	TASTE OF LOUISIANA

SIGNATURE DINING

Hosted in the most prestigious Walt Disney World® Resort dining venues, Walt Disney World® Signature Restaurant chefs invite a celebrity chef into their kitchens to prepare a five-course meal. All dining events are accompanied by great wines and hosted by a renowned vintner.

→ 6:30 p.m. - 9:00 p.m. \$150.00 to \$375.00 per person, plus tax, gratuity included Theme Park admission is not required.

October 14 Bistro de Paris Champagne Brunch, Hosted by Christian \$150 Dior Parfums **HOST SPEAKER:** Mr. Demachy, Master Parfumer

for Dior WINERIES: Moët & Chandon & Château Yquem November 2 Victoria & Albert's

Disney's Grand Floridian Resort & Spa \$375.00 **HOST CHEF:** Scott Hunnel VISITING CHEF: Zach Bell, Café Boulud Palm Beach WINERIES: Pontet Canet, Bordeaux, France

November 7 Todd English's bluezoo Walt Disney World® Dolphin Hotel **HOST CHEF:** Christopher Windus CHEF: Todd English, Olives Restaurant Charlestown, MA and bluezoo, Orlando, FL WINERIES: Select Ruffino Wines Hosted by Fred Dame, M.S.

EAT TO THE BEAT CONCERT SERIES

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

In addition to crowd favorites like David Sanborn, Jon Secada and David Cassidy, several new performers will rock the stage for the very first time this year! En Vogue, Spyro Gyra, Boyz II Men and Big Bad Voodoo Daddy are just a sampling of the new artists that will have you on your feet as you Eat to the Beat.

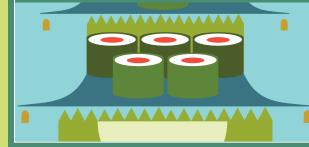
→ WORLD SHOWCASE

Daily at 5:15 p.m., 6:30 p.m. & 7:45 p.m. Theme Park admission required. All songs listed are for artist recognition only and may not be included in the play list. Entertainment subject to change without notice.

September 26-27	Big Bad Voodoo Daddy "You & Me & The Bottle Makes 3 Tonight (Baby)"
September 28-30	Sheena Easton "Morning Train (Nine to Five)"
October 1-4	Starship starring Mickey Thomas "We Built this City"
October 5-7	En Vogue <i>"Hold On"</i>
October 8-9	Jonny Lang "Lie to Me"
October 10-12	Peabo Bryson "If Ever You're In My Arms Again"
October 13-14	Sister Hazel "All for You"
October 15-16	David Sanborn "Leslie Ann"
October 17-18	Jon Secada "Just Another Day"
October 19-21	Spyro Gyra "Morning Dance"
October 22-23	Otis Day & the Knights "Shout"
October 24-26	Exposé "Point of No Return"
October 27-28	Kool & the Gang "Celebration"
October 29-30	Boyz II Men "End of the Road"
October 29-30	Kool & the Gang "Celebration"
October 31- November 2	Atlanta Rhythm Section "So Into You"
November 3-5	David Cassidy "I Think I Love You"
November 6-7	Night Ranger "Sister Christian"
November 8-9	Los Lobos "La Bamba"

non-transferable. Limited availability and subject to nange. Call 407-WDW-FEST (407-939-3378) for dditional information and reservations.

Please note all bookings are non-refundable and



Please note that all entertainment, events, chefs and wineries are subject to change without notice.