

Premium Events & Experiences

Party for the Senses

Feast on this tribute to the sensory arts! Your evening begins with a reserved seat at the Eat to the Beat! concert series at America Gardens Theatre. Then, wander among the tempting tasting stations of World ShowPlace Events Pavilion. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

You can upgrade your experience at Wine View Lounge, an exclusive area within Party for the Senses. Enjoy a private reserved table, entrance into World ShowPlace Events Pavilion 15 minutes before general admission, a premium bar, an artisanal cheese station and more. Limited Availability.

Where: World ShowPlace Events Pavilion

When: Select Saturdays, October 8, 15 and 22, and November 5 and 12 from 7:30 to 10:00 p.m. (Wine View Lounge: 7:15 to 10:00 p.m.)

Cost: \$145 per person, plus tax. Wine View Lounge is an extra \$115 (a total of \$260 per person, plus tax). Gratuity is included. Epcot admission required.

The Magic of Healthy Living Dinner – NEW!

Hosted by Driscolls® Only The Finest Berries™

Enjoy a healthy, family-oriented dinner with such dad chefs as:

- * Travel Channel's Andrew Zimmern from "Bizarre Foods"
- * Food Network's Chris Cosentino from "Chefs vs. City"
- * Bravo's Brian Voltaggio from "Top Chef"

They'll demonstrate how to prepare a 4-course meal and flavorful, non-alcoholic beverages.

Where: Festival Welcome Center

When: Saturday, Oct. 29 from 5:00 to 7:00 p.m.

Cost: \$95.00 per person, plus tax. Gratuity included. Theme park admission required.

Kitchen Memories – NEW!

This 3-course lunch evokes joyful kitchen memories. A celebrated chef demonstrates how to prepare an appetizer, main course and dessert, while a winery representative pairs each course with a selection of their wines.

Where: Festival Welcome Center

When: Fridays from 10:00 a.m. to 12:00 noon

Cost: \$110 and \$150 per person, plus tax. Gratuity included. Theme park admission required.

Date	Chef	Cost	Restaurant
9/30	Scott Hunnel & Erich Herbitschek	\$110	Victoria & Albert's, Disney's Grand Floridian Resort and Spa
10/7	John Stewart & Duskie Estes	\$110	Zazu Restaurant + Farm and Black Pig Meat Co. in Santa Rosa, CA
10/14	Alan Wong	\$110	Alan Wong's Restaurants in Honolulu, HI
10/21	Robert Irvine	\$150	Robert Irvine's eat! on Hilton Head Island, SC
10/28	Cat Cora	\$150	Kouzzina by Cat Cora at Disney's BoardWalk Inn
11/4	Art Smith	\$110	Table Fifty-Two in Chicago, IL
11/11	Suvir Saran	\$110	Devi Restaurant in New York City

First Bites Opening Reception

Get a sneak peek of the Festival before it officially opens! Savor epicurean samplings from the international marketplaces and preview other highlights. The reception is hosted by Keegan Gerhard and Pam Smith, with performances by Taylor Dayne.

Where: Festival Welcome Center

When: Thursday, Sept. 29 from 6:30 to 9:00 p.m.

Cost: \$175 per person, plus tax. Gratuity included. Theme park admission required.

Vertical Wine Tasting

Savor 10 rare vintages across 3 different decades from the Sycamore and Bosché vineyards of the 125-year-old Freemark Abbey Winery. A Napa Valley legend, Freemark Abbey earned a spot center-stage at the 1976 Judgment of Paris tasting!

This vertical tasting is presented by wine master Ted Edwards, a 30-year winemaker for Freemark Abbey, and John Blazon, MS, of Jackson Family Wines.

Featured Vintages: 1987, 1991, 1995, 1999, 2003, 2007 (subject to change)

Where: California Grill at Disney's Contemporary Resort

When: Saturday, Nov. 5 from 1:00 to 3:00 p.m.

Cost: \$225 per person, plus tax. Gratuity included.

Epcot Wine Schools

In a comprehensive program led by a prestigious wine expert, learn about distinctive wine cultures, taste a variety of regional wines and receive a certificate of completion at your celebratory reception.

Where: Wonders Retreat, Festival Welcome Center

When: Select Sundays. Class from 1:00 to 3:00 p.m., light reception from 3:00 to 4:00 p.m.

Cost: \$135 per person, plus tax. Gratuity included. Theme park admission required.

Date	Expert	Theme
Oct. 9	Evan Goldstein, MS	Argentina en Fuego
Oct. 16	Fred Dame, MS and Brian Koziol, MS	Compare and Contrast Wines From Around the World
Oct. 23	Sharron McCarthy, CSW	Bewitched, Bothered and Bewildered by Italian Wines
Oct. 30	Charl du Plesis, Wine Maker, Spice Room Winery	South African Wines
Nov. 6	Andrea Robinson, MS	Burgundy and Beyond

Food & Wine Pairings

Sample 3 regional wines paired with 3 tasting-size portions of cuisine from Japan and Morocco. Featured wines and menu selections change daily.

Japan Tastings: Mondays from 3:30 to 5:00 p.m. at Tokyo Dining, Japan Pavilion

Morocco Tastings: Tuesdays from 3:30 to 5:00 p.m. at Restaurant Marrakesh, Morocco Pavilion

Cost: \$55 per person, plus tax. Gratuity included. Theme park admission required.

Cheese Seminars

Say cheese! Learn more about cheese from experienced fromagers. Featured cheese will be tasted and paired with selected wines and/or beers.

Where: Festival Welcome Center

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

Cost: \$75 per person, plus tax. Gratuity included. Theme park admission required.

Date	Theme	Fromager
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	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

Culinary Adventures in Signature Dining

Savor magical, memorable meals at Signature restaurants across Walt Disney World Resort. The resident chef prepares a magnificent culinary experience while a hosting winery presents the accompanying wines for each dinner.

Prices listed below are per person, plus tax. Gratuity included. Theme Park admission not required.

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