

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 Sugar Ray, Hanson, and Boyz II Men, several new performers will rock the stage for the very first time this year! The Pointer Sisters, Gin Blossoms and the Orchestra are new artists who will have you on your feet as you *Eat to the Beat!*

September 30-October 2	Taylor Dayne - "Tell It To My Heart"
October 3-5	38 Special - "Hold on Loosely"
October 6-7	Jon Secada - "Just Another Day"
October 8-9	Roger Hodgson formerly of Supertramp - "Give A Little Bit"
October 10-12	Billy Ocean - "Caribbean Queen"
October 13-16	Starship, starring Mickey Thomas - "We Built This City"
October 17-19	Sugar Ray - "Fly"
October 20-21	NEW! The Orchestra starring former members of ELO - "Don't Bring Me Down"
October 22-23	Howard Jones - "No One Is To Blame"
October 24-26	Boyz II Men - "End of the Road"
October 27-28	NEW! Gin Blossoms - "Hey Jealousy"
October 29-30	Sister Hazel - "All For You"
October 31-November 1	Hanson - "Give a Little"
November 2-3	NEW! The Pointer Sisters - "He's So Shy"
November 4-6	Night Ranger - "Sister Christian"
November 7-8	Air Supply - "Lost in Love"
November 9-10	Richard Marx - "Right Here Waiting"
November, 11-13	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 Events Pavilion 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 Events Pavilion 15 minutes before general admission, premium bar, an artisanal cheese station, and more. *Limited Availability.*

Where: World ShowPlace EVENTS PAVILION

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

Price: \$145 per person, plus tax, gratuity included
EPCOT® admission required

Wine View Lounge privileges are an additional \$115.
(\$260 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

A. FESTIVAL CENTER

- Beverage Seminars
- Culinary Demonstrations
- Festival Merchandise
- Intermissions Café
- Special Festival Experiences
- Wine Shop

B. EAT TO THE BEAT CONCERT SERIES

C. WORLD SHOWPLACE EVENTS PAVILION

- Party for the Senses
- "3D" Disney Desserts Discovery

D. FESTIVAL MERCHANDISE

GIFT CARD LOCATIONS

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

ADDITIONAL LOCATIONS

France: Les Vins de France
Germany: Weinkeller
Italy: La Bottega Italiana
The American Adventure – Outdoor Cart
Mexico: El Ranchito del Norte
United Kingdom – Outdoor Cart and The Tea Caddy

International Marketplaces

1. AUSTRALIA

Shrimp on the Barbie with Pepper Berry Citrus Glaze; Grilled Lamb Chop with Potato-Goat Cheese Salad and Shiraz Reduction; Lamington (Chocolate and Coconut covered Yellow Cake); Penfolds "Koonunga Hill" Chardonnay; Greg Norman Estates Shiraz, Limestone Coast; Lindeman's "Bin 90" Moscato; Penfolds "Thomas Hyland" Cabernet Sauvignon,

2. BRAZIL

Brazil's National Dish - Feijoada (a Black Bean and Pork Stew); Seared Mahi Mahi with steamed Rice, Hearts of Palm and Coconut-Lime Sauce; *LeBlon frozen cocktail Frozen Caipirinha*

3. ARGENTINA

Grilled Beef Skewer with Chimichurri Sauce and Boniato Purée; Beef Empanada; *Terrazas Reserva Chardonnay; Terrazas Reserva Cabernet Sauvignon; Terrazas Reserva Torrontes; Terrazas Reserva Malbec*

4. CARIBBEAN

Ropa Vieja (slowly braised beef) with White Rice; Jerk spiced Chicken Drumstick with Mango Salsa; *Frozen Rock Coconut Mojito; Frozen Dragon Berry Colada*

5. MEXICO

Rib Eye Tacos; Shrimp Tacos; Flan; *Dos Equis Beer; Lime Strawberry Margarita on the Rocks; L.A. Cetto Chardonnay; L.A. Cetto Petite Sirah; Dasani Bottled Water*

6. SCANDINAVIA

Taste of Scandinavia - Shrimp Salad, Cured Salmon and Herring; Swedish Meatballs with Lingon Berries; Rice Pudding with Driscoll's® Only The Finest Berries™; *Xante; Xante Sunshine*

7. CHINA

Black Pepper Shrimp (4) with Sichuan Noodles; Pork Pot Stickers; Xinjiang Barbecue Chicken Stick (1); Caramel-Ginger Ice Cream; *Tsing Tao Beer; Dragon's Hollow Chardonnay; Green Tea Plum Wine Cooler; Happy Lychee*

8. SOUTH KOREA

Lettuce Wraps with Roast Pork and Kimchi Slaw; Boolgogi BBQ Beef with steamed Rice and Kimchi; *Myung Jak Bokbunhajoo (New Raspberry Wine); Charm Soon Soju (New); BEK SE JU (Herbal Rice Wine)*

9. SOUTH AFRICA

Seared Filet of Beef with smashed Sweet Potatoes and Braai Sauce; Bunny Chow (Vegetable Curry served in a Bread Loaf); *La Capra Chardonnay; La Capra Sauvignon Blanc; La Capra Pinotage; La Capra Shiraz*

10. CHEESE

Cheese Fondue with Sourdough Bread; Artisan Cheese Selection with Sweet Gras Dairy Thomasville Tomé, Delice de Bourgogne, PC Wyngaard Chevre Affineurs Goat Gouda

11. BREWER'S COLLECTION

Radeberger Pilsner (German Pilsner); Altenmünster Oktoberfest; Altenmünster Dunkel; Howel's; Schöffelhofer Weizen; BraufactuM Indra; Rauchweizen Roog Smoked Wheat Bier; Sion Kölsch

12. GERMANY

Goulash Suppe; Nuernberger Sausage in a Pretzel Roll; Apple Strudel Featuring Werther's Original Karamel Sauce and Vanilla Sauce; *Selbach-Oster Estate Spatlese; Selbach JH Riesling Kabinett; Selbach JH Riesling QbA; Selbach JH Riesling Classic; Radeberger Pilsner (German Pilsner); Altenmünster Dunkel*

13. POLAND

Kielbasa and Potato Pierogie with Caramelized Onions and Sour Cream; Golabki (Pork Stuffed Cabbage); *Belvedere Strawberry Chiller*

14. ITALY

Ravioli Di Formaggio all'Emiliana (Baked Cheese Ravioli with Creamy Beef Bolognese Sauce, Parmesan Cheese, and Melted Mozzarella); Cappellini con Gamberi Piccanti (Cappellini Pasta with Spicy Shrimp); Cannoli al Cioccolato (Chocolate Covered Cannoli Shell Filled with Sweet Ricotta Cheese, Chocolate, and Candied Fruit); *Dasani; Primavera Smoothie; Fantinel Prosecco; Placido Chianti; Placido Pinot Grigio; Moretti*

15. FIFE & DRUM

Featuring Frozen Red Stag Lemonade by Jim Beam®

16. HOPS AND BARLEY

Linda Bean's Lobster Claw Cuddler® with drawn Butter; Linda Bean's Perfect Maine Lobster Roll®; Pumpkin Mousse with Ocean Spray Craisins and Orange Sauce; *Samuel Adams Boston Lager®; Samuel Adams® Oktoberfest; Samuel Adams Cherry Wheat®; 16th Anniversary Festival Beer - Boston Ale; Samuel Adams Light®; Samuel*

Adams® Cream Stout; Latitude 48 IPA; Samuel Adams® Blackberry Witbier

17. SINGAPORE

Shrimp Cake on a Sugarcane Skewer with Singapore Noodles; Beef Rendang (a coconut braised beef) with Jasmine Rice; *Singapore Sling; Tiger Beer*

18. JAPAN

Spicy Tuna Roll; California Sushi Roll; Tuna and Salmon Sensation; Pork Kakuni; *Kirin Draft Beer; Sake: Itami Onigoroshi; Sake: Junmai Ginjo Masumi; Tokyo Sunset; Dasani Water*

19. NEW ZEALAND

Seared Sea Scallop with Kumara-Red Curry Puree and Apple Radish Salad; Lamb Slider with Tomato Chutney; *Mohua Sauvignon Blanc; Mohua Central Orago Riesling; Whitehaven Sauvignon Blanc; Whitehaven Pinot Noir*

20. MOROCCO

Kefta Pocket (Ground Seasoned Beef in a Pita Pocket); Harissa Chicken Roll; Baklava; *Casa Beer; Ksar White; Sangria; Royale Mimosa*

21. PORTUGAL

Calamari Salad with Fennel, smoked Paprika and Olive Oil; Linguica Sausage with Onions, Peppers and Olives; Pastel de Nata; *Confraria Leve Moscatel Portugal; Bridao Classico Tinto; Caves Vale do Rodo Douro; Xairel Cartaxo Tinto; Caves Bonifacio Red*

22. PORTUGAL WINE BAR

Confraria Leve Moscatel Portugal; Caves Vale do Rodo Douro; Caves Bonifacio Red Wine; Plexus Frisante Branco; Bridao Classico Tinto; Xairel Cartaxo Tinto; Porto Reccua 10 year

23. BELGIUM

Steamed Mussels with Roasted Garlic Cream and a Baguette; Belgium Waffle with Berry Compote and Whipped Cream; Guylian Belgian Chocolate Seashell Truffles; *Stella; Hoegaarten; Leffe; Godiva Chocolate Iced Coffee*

24. FRANCE

Escargots Persillade en Brioche (Garlic and Parsley Snails in Brioche); "Coq au Vin sur gratin de macaroni" Red Wine braised Chicken, Mushrooms, Pearl Onions and Macaroni Gratin; Crème Brûlée au Chocolat au Lait (Chocolate Milk Crème Brûlée topped with Caramelized Sugar); *Chardonnay; Bouchard Aîné & Fils; Merlot; Chateau de Beaugard-Ducourt, Bordeaux; Sparkling Pomegranate Kir; Parisian Cosmo Slush (Ciroc Vodka, Grand Marnier, Cranberry Juice)*

25. IRELAND

Lobster & Scallop Fisherman's Pie; Kerrygold® Cheese Selection: (Aged-Irish Cheddar, Dubliner and Ivernia Cheese) with Apple Chutney and Brown Bread; Warm Chocolate Lava Cake with Baileys Ganache; *Guinness Draught; Bunratty Meade*

26. CANADA

Canadian Cheddar Cheese Soup; Maple and Moosehead Beer glazed Salmon with Barley Salad; Chicken Chipotle Sausage with Sweet Corn Polenta; *Moosehead Beer; Neige Sparkling; Neige - FB*

27. GREECE

Greek Salad with Pita Bread; Griddled Greek Cheese with Pistachios and Honey; Chicken Souvlaki with Tzatziki; Dannon Greek Yogurt Parfait with Strawberries; *Skouras St George; Boutari Greek (White) "Moschofilero"; Boutari Kretikos White*

28. DESSERT AND CHAMPAGNE

Lemon Chiffon; White Chocolate Macadamia Mousse with Dark Chocolate Pearls; Tres Leches Verrine; *Moët & Chandon Ice Imperial; Moët & Chandon Rose Imperial; Moët & Chandon Nectar Imperial; Moët & Chandon Imperial*

29. HAWAII

Kalua Pork Slider with Sweet and Sour Dole Pineapple Chutney and Spicy Mayonnaise; Tuna Poke with Seaweed Salad and Lotus Root Chips; *Seven Tiki Mai Tai; Kona Longboard; Kona Pipeline*

30. CRAFT BEER COLLECTION

Full Sail IPA; Sierra Nevada; Abita - Purple Haze; Red Hook Pilsner; Blue Moon; Leinenkugel; Key West Sunset Ale; Widmer Hefeweizen

