

THE DFB GUIDE TO THE EPCOT

FOOD & WINE FESTIVAL



AJ WOLFE & THE DFB TEAM

MARKETPLACE BOOTHS

INTRODUCTION

Enjoy food and wine from all over the globe as you eat “around the world” in EPCOT!

The marketplace booths are small, stand-alone structures situated around the park.

This year, more than 35 booths and dining stops will be set up, featuring beer, wine, mixed drinks, non-alcoholic drinks, and tapas-sized portions of regional cuisine themed to the country or region represented by the booth.

Menu items will cost around \$5-\$12, with larger beverages (and flights) costing a bit more.

The booths open at 11AM every day, and close when the World Showcase closes – 9PM most nights.

COST AND DINING PLAN

Guests on the Disney Dining Plan can use snack credits to purchase many of the food items at these booths.



MENU ICONS BREAKDOWN

[Read Our 2025 Reviews ↗](#)

As always, we’ve visited each and every one of the Festival’s Marketplace Food Booths (PLUS additional locations) to taste and sip all of the Festival FLAVORS. And we’ve gathered all of those reviews [right here on this page!](#)

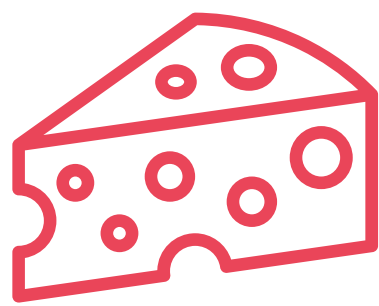


BEST OF THE FEST

Do you want to know the menu items that we recommend? Visit our complete list of the [best menu items at the 2025 Food and Wine Festival.](#)

Items noted with this star symbol are DFB’s picks for our top recommendations at this year’s festival.

Finally, watch our [Best of the Fest video!](#)



FESTIVAL HIGHLIGHT

Items noted with this cheese symbol are included on the [Emile’s Fromage Montage](#), or—as we call it—the cheese crawl.



GLUTEN/ WHEAT-FRIENDLY

You can find the gluten-free dishes [here](#) as well.



NON-ALCOHOLIC



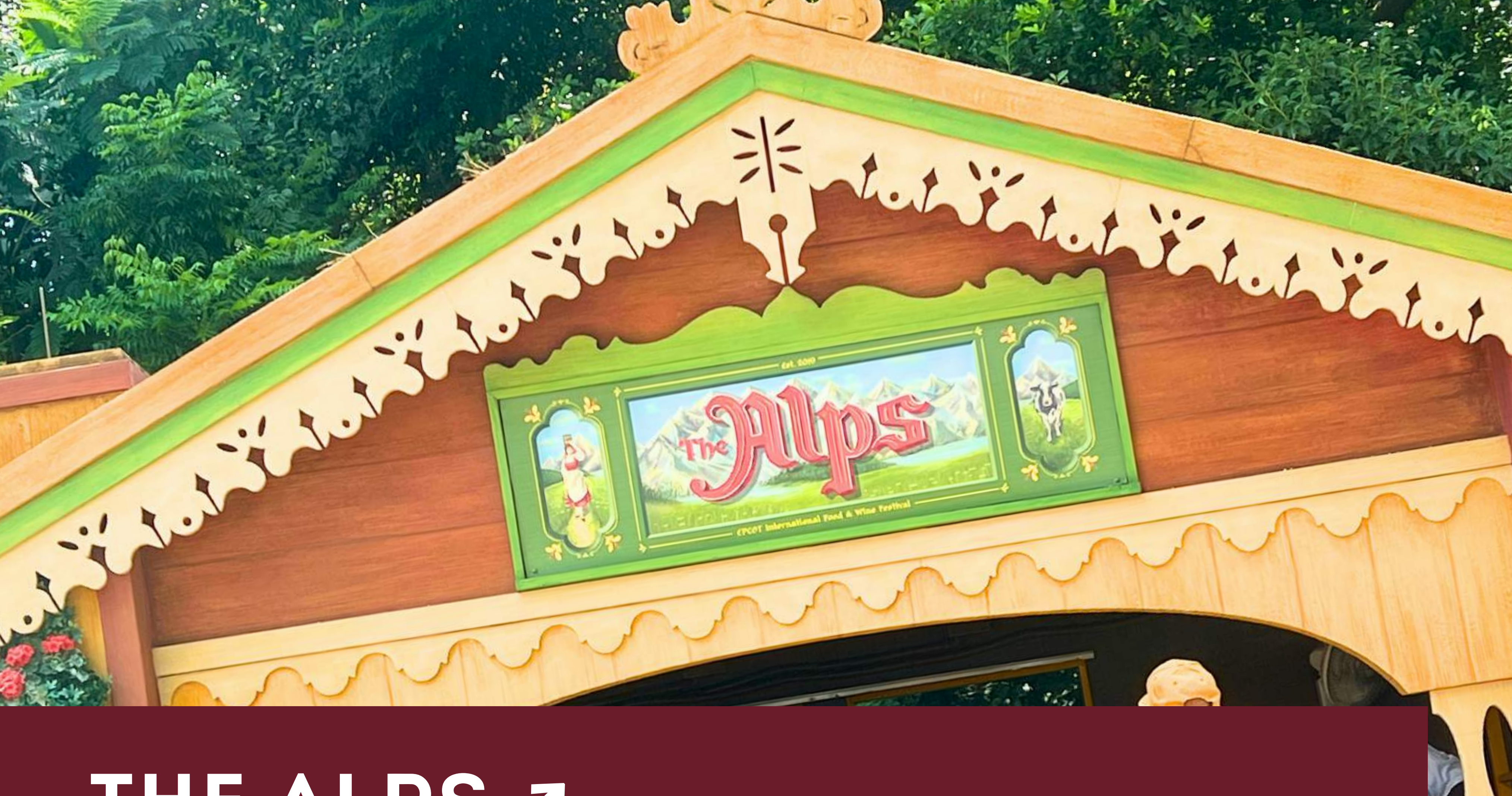
DISNEY DINING PLAN

Items that can be purchased with a Disney Dining Plan snack credit are marked with this popcorn and beverage icon.



PLANT BASED

This icon highlights plant-based items identified by Disney. For dietary questions, contact Disney’s Special Diets team at **(407) 824-5967** or email Special.Diets@Disney.World.com.



THE ALPS ↗

[Read Our 2025 Review ↗](#)



Warm Raclette Swiss Cheese and Alpine Ham

\$6.00
with Alpine Ham, Baby Potatoes,
Cornichons, and Baguette



Warm Raclette Swiss Cheese

\$5.50
with Baby Potatoes,
Cornichons, and Baguette



Kirschwasser Torte

\$5.50
with Cherry-brandy
Buttercream, Fondant,
Sugared Almonds, and
Cherry Compote



Frozen Rosé

\$9.50



Stiegl Brewery Goldbräu Austrian Märzen Lager

\$5.75/\$9.75
6/12 oz



AUSTRALIA ↗

[Read Our 2025 Review ↗](#)



Grilled Bushberry-spiced Shrimp Skewer

\$7.00

with sweet-and-sour vegetables and coconut-chili sauce



Roasted Lamb Chop

\$8.75

with mint pesto and crushed salt and vinegar potato chips



Mixed Berry Pavlova

\$4.75

with crunchy meringue shell, macerated berries, and whipped cream



Wine Flight

\$7.50



Yalumba 'The Y Series' Viognier

\$6.50

South Australia



Bulletin Place Sauvignon Blanc

\$6.50



Fowles Wine Farm to Table Shiraz

\$6.50



BELGIUM ↗

[Read Our 2025 Review ↗](#)



Beer-braised Beef

\$6.75
with Smoked Gouda Mashed Potatoes



Belgian Waffle

\$5.50
with Warm Chocolate Ganache



Belgian Waffle

\$5.50
with Berry Compote and Whipped Cream



Belgian Chilled Coffee

\$5.25
 



Beer Flight

\$12.75

Brouwerij St Bernardus Dragon Wit

\$5.75/\$9.75
6/12 oz

Brouwerij Verhaeghe Vichte Duchesse Red Sweet & Tart Cherry Ale

\$5.75/\$9.75
6/12 oz

Brouwerij Van Steenberge Gulden Draak Tripel Ale

\$5.75/\$9.75
6/12 oz

Belgian Chilled Coffee

\$12.50
with ChocoLat Deluxe Salted Caramel Chocolate Liqueur



BLOCK & HANS ↗

[Read Our 2025 Review ↗](#)



Frozen Chipotle-Pineapple Lemonade

\$6.75

Minute Maid Lemonade and Chipotle-pineapple Syrup with a Chili-lime Salt Rim.



\$17.50

Spirted version available with Tito's Handmade Vodka





BRAMBLEWOOD BITES ↗

[Read Our 2025 Review ↗](#)



Grilled Cider-brined Pork Tenderloin

\$7.00
with chili-apple butter, celeriac-apple slaw, and apple cider gastrique



Cast Iron-seared River Trout

\$7.25
with vanilla-butternut squash purée, brussels sprouts salad, candied pecans, spiced pumpkin seeds, dried cranberries, and maple dressing



Cast Iron-roasted Brussel Sprouts & Root Vegetables

\$5.00
with Dried Cranberries, Candied Pecans, and Maple Bourbon Glaze



Spiced Apple Old Fashioned

\$12.50
inspired cocktail with Boyd & Blair Rum



81Bay Brewing Co. Nitro Bananas Foster Cream Ale

\$5.75/\$9.75
6/12 oz

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GoGi Pinot Noir

\$16.00



BRAZIL ↗

[Read Our 2025 Review ↗](#)



Feijoada

\$6.50

Black Beans with Crispy Pork Belly, Brazil Nut Pesto, and BEN'S ORIGINAL Long Grain White Rice



Pão de Queijo

\$5.00

Brazilian Cheese Bread



81Bay Brewing Co. Bossa Nova Lager

\$5.75/\$9.75

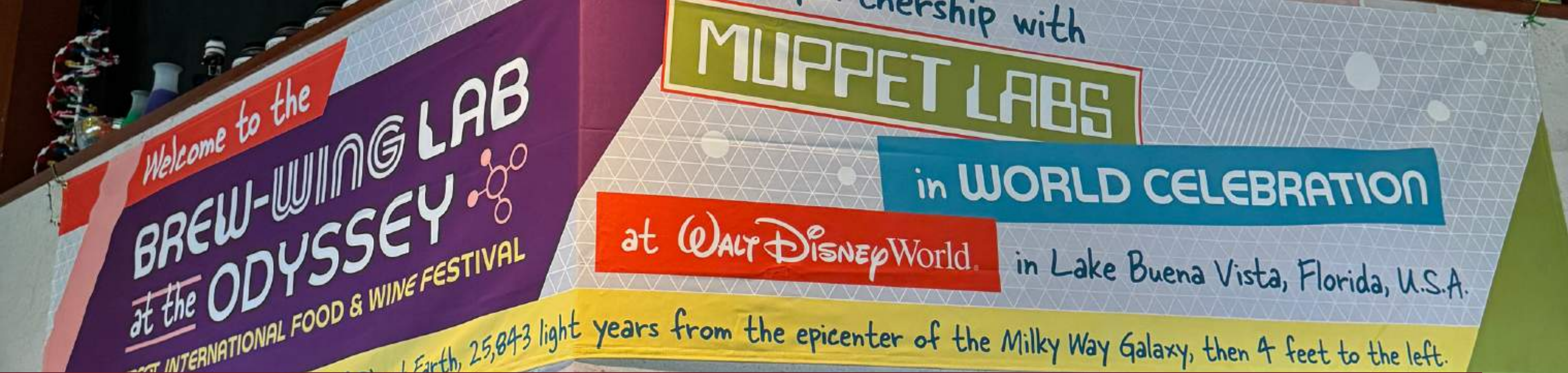
6/12 oz



Frozen Caipirinha

\$12.50

featuring LeBlon Cachaça



BREW-WING LAB ↗

[Read Our 2025 Review ↗](#)



Wings

\$7.75

- **Korean BBQ Wings** with gochujang barbecue sauce and toasted sesame;
- **Unnecessarily Spicy Yet Extremely Tasty Carolina Reaper Pepper Curry Wings** with Creamy Cucumber Raita;
- **Garlic-Parmesan Wings**



IMPOSSIBLE Chicken Tenders

\$7.75

tossed in buffalo sauce with plant-based ranch and plant-based blue cheese crumbles



Fried Pickle Spears

\$5.75

with Dill Ranch



Frozen Pomegranate & Raspberry Tea

\$5.00

Twinnings Pomegranate & Raspberry Herbal Tea with orange ice cream molecules



Pickle Milk Shake ↗

\$6.00



NEW!

Boulevard Brewing Co. Space Camper Juice Nova Superstellar IPA

\$5.75/\$9.75

6/12 oz

NEW!

BRLO Wild Berries Hard Cider

\$5.75/\$9.75

6/12 oz

Beer Flight

\$12.75

NEW!

BrewDog 95 Tropical Session IPA

\$5.75/\$9.75

6/12 oz

NEW!

Collective Arts Brewing Local Press Apple & Cherry Hard Cider

\$5.75/\$9.75

6/12 oz

Hard Cider Flight

\$12.75

NEW!

Crooked Can Brewing Company Raspberry Blanc Wheat Beer

\$5.75/\$9.75

6/12 oz

NEW!

Ciderboys Pumpkin Spice Hard Cider

\$5.75/\$9.75

6/12 oz



CANADA ↗

[Read Our 2025 Review ↗](#)



Cheddar Cheese and Bacon Soup

\$6.25
served with a Pretzel Roll



Filet Mignon

\$10.00
with Mushrooms, and mashed potatoes featuring Boursin Garlic & Fine Herbs Cheese



Collective Arts Brewing Pilsner

\$5.75/\$9.375
6/12 oz



Château des Charmes Pétales Rougen

\$7.50



CHINA ↗

[Read Our 2025 Review ↗](#)



Beijing Zhajiang Noodles
\$8.50
with Stir-Fried Minced Beef, Cucumber, Chili, and Carrots in a Savory Douban Sauce




Chicken Dumplings
\$5.75
with House-Made Sweet-and-Spicy Sauce




Smoked Duck Bao Bun
\$8.25
with Pickled Cucumber, Scallion, and Hoisin Sauce




Baijiu Punch
\$14.50
Baijiu spirit, lychee syrup, soda water, and piña colada mix



Hainan Prosperity
\$14.50
Tequila, Minute Maid Orange Juice, and Mango Syrup



Frozen Strawberry-Jasmine Cocktail
\$14.25
Light Rum, Jasmine Tea, and Strawberry Syrup



Mango-Peach Bubble Tea
\$8.25
Green Tea, Mango and Peach Syrups, and White Boba


Brew Hub Lychee Foo Draft Beer
\$6.00/\$10.75
6/12 oz



COASTAL EATS ↗

[Read Our 2025 Review ↗](#)



Lump Crab Cake

\$7.50

with Cajun-Spiced Vinegar Slaw and Rémoulade



Peruvian Ceviche

\$7.50

with Mahi Mahi, Shrimp, Sweet Potato, Chulpe, Choclo, and Leche de Tigre



Seaside Pot Pie

\$7.50

with Shrimp, Scallops, Crawfish Tails, and Lobster Bisque Topped with Puff Pastry



Boyd & Blair Pomegranate Coder

\$12.50



Rileys Lookout Sauvignon Blanc

\$6.50



CONNECTIONS EATERY ↗

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French Onion Burger

\$14.99

Gourmet beef blend, caramelized onions, and Gruyère cheese on a toasted brioche bun



Chocolate Baumkuchen

\$6.49

with chocolate ganache and whipped cream



NEW!

Passion Fruit Cream Slush

\$6.49

Passion fruit, evaporated milk, vanilla syrup, and coconut cream (**spirited version available with rum**)





EARTH EATS ↗

[Read Our 2025 Review ↗](#)



Red Wine-braised Beef Short Rib
\$8.50
with goat cheese polenta, puttanesca sauce, shaved pecorino cheese, and petit herbs




Lemon Poppy Seed Cake
\$4.50
with Lemon Icing




Minute Maid Strawberry-Hibiscus Aguas Frescas
\$4.75
 

**Harken Wines
Barrel Femented
Chardonnay**
\$6.00



FESTIVAL FAVORITES ↗

[Read Our 2025 Review ↗](#)



Potato Pierogi
\$6.00
with Kielbasa,
Caramelized Onions,
and Sour Cream




**Curry-Spiced
Fried Cheese**
\$5.25
with Mango-Curry
Ketchup




Irish Milk Shake
\$13.00
Guinness Stout,
Baileys Original Irish
Cream Liqueur, and
Vanilla Ice Cream




Frozen S'more
\$5.25
Chocolate Milk Shake
with Marshmallow
Syrup topped with
Mini Marshmallows
and a Graham Cracker
 

**Katherine
Goldschmidt
Cabernet
Sauvignon**
\$15.00

**Martin Ray
Chardonnay**
\$7.00

**Katherine
Goldschmidt
Cabernet
Sauvignon**
\$12.00



FLAVORS OF AMERICA ↗

[Read Our 2025 Review ↗](#)



Gulf Coast-style Seafood Roll

\$8.75
with warm-water lobster, rock shrimp, lobster bisque, and sherry-crème fraîche on a toasted brioche bun



New England Slider

\$6.00
Slow-braised beef pot roast with spicy giardiniera, horseradish cream, and crispy fried onions on a potato roll



Freshly Baked Chocolate Pudding Cake

\$5.00
with Kentucky bourbon caramel



Harpoon Brewery Flannel Friday Hoppy Amber Ale

\$5.75/\$9.75
6/12 oz



Playalinda Brewing Co. Pumpkin Cheesecake Blonde Stout

\$5.75/\$9.75
6/12 oz



von Trapp Brewing Natur Helles Lager

\$5.75/\$9.75
6/12 oz



Beer Flight

\$12.75



FLAVORS FROM FIRE ↗

[Read Our 2025 Review ↗](#)



Rodizio-style Grilled Beef Skewer
\$7.00
with marble potatoes, charred shallots, roasted baby peppers, and chimichurri



IMPOSSIBLE Montreal Style Burger Slider
\$6.00
with Cheddar Cheese and Tomato Jam on a Sesame Seed Bun



Smoked Corn Beef
\$6.50
with house-made potato chips, cheese curds, pickled onions, and beer cheese fondue



Swine Brine
\$12.00
Jim Beam Kentucky Straight Bourbon Whiskey, apple-cinnamon cider, lemon juice, and Dijon mustard



Deschutes Brewery Black Butte Porter
\$5.75/\$9.75
6/12 oz

Four Virtues Bourbon Barrel Zinfandel
\$6.50
California



FOREST & FIELD ↗

[Read Our 2025 Review ↗](#)



Autumn Chili
featuring
IMPOSSIBLE Beef
\$6.50
root vegetables, plant-based cheddar, and plant-based sour cream in a bread bowl



Pumpkin Mascarpone Ravioli
\$5.50
with brown butter vinaigrette, pecorino cheese, pomegranate seeds, and hazelnut praline



Schiacciata Sandwich
\$6.25
Mortadella, prosciutto ham, sun-dried peppers, arugula, stracciatella cheese, fall squash mostarda, and pistachio pesto on warm focaccia



Brewery Ommegang All Hallows Treat Imperial Chocolate Peanut Butter Stout
\$5.75/\$9.75
6/12 oz

NEW!
Daou Vineyards Chardonnay
\$6.50

NEW!
Famille Hugel Classic Pinot Noir
\$6.50



FRANCE ↗

[Read Our 2025 Review ↗](#)



Boeuf Bourguignon, Purée de Pommes de Terre

\$8.95
Red wine-braised short ribs with potato purée



Brioche aux Epices Avec Une Garniture Mornay de Trois Fromages

\$8.50
Spiced brioche with a three-cheese mornay filling



Trio d'Escargots, Garniture a l'ail et au Persil

\$8.95
Trio of escargot bites in croissant dough served with a garlic-parsley dip



Crème Brûlée Vanille, Confiture Myrtilles et Citron Vert

\$6.95
Vanilla crème brûlée with blueberry-lime compote



Instant Becot Bordeaux

\$7.95



Chilled French Cosmo

\$14.95
Vodka, Grey Goose Le Citron Vodka, Grand Marnier Liqueur, and Simply Cranberry Juice

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NEW!

L'Oceade Atlantique Sauvignon Blanc

\$6.95



THE FRY BASKET ↗

[Read Our 2025 Review ↗](#)



Adobo Yuca Fries

\$5.75
with Garlic-cilantro Aioli



Fry Flight

\$8.00
Truffle-Parmesan Fries with black garlic-truffle aioli
Sea Salt-Malt Vinegar Fries (PL)
Sweet Potato Casserole Fries with cinnamon-sugar, candied pecans, and marshmallow cream



Boyd & Blair Grapefruit Mule

\$12.50



3 Daughters Brewing Mojito Blonde Ale

\$5.75/\$9.75
6/12 oz



FUNNEL CAKES ↗

[Read Our 2025 Review ↗](#)



Huckleberry Funnel Cake

\$12.00

Funnel cake with huckleberry ice cream, whipped cream, chocolate sauce, blackberry brandy glaze, and powdered sugar



GERMANY ↗

[Read Our 2025 Review ↗](#)



Bratwurst on a Pretzel Roll
\$6.25
with mustard



Schinkennudeln
\$5.25
Pasta gratin with ham, onions, and cheese



Apple Strudel
\$5.00
with vanilla sauce



Schöfferhofer Berry-Lime Hefeweizen
\$5.75/\$9.75
6/12 oz



Weihenstephaner Festbier
\$5.75/\$9.75
6/12 oz



von Trapp Brewing Oktoberfest Märzen-style Lager
\$5.75/\$9.75
6/12 oz



Beer Flight
\$12.75

Selbach-Oster Riesling QbA
\$9.00



GREECE ↗

[Read Our 2025 Review ↗](#)



Spanakopita

\$5.00



Moussaka featuring IMPOSSIBLE Beef

\$5.50



Griddled Cheese

\$5.25

with pistachios and honey



Lamb Gyro

\$7.00

with shaved lettuce, tomato-cucumber relish, and tzatziki on warm flatbread



Greek Melon Limeade

\$12.00

Kleos Mastiha Spirit, Artonic Melon Apéritif, Pearl Vodka, and lime sour mix



Wine Flight

\$7.50

Kir-Yianni Naoussa Xinomavro Dry Red

\$6.50

Mylonas Winery Assyrtiko Dry White

\$6.50

Skouras Zoe Rosé

\$6.00

NEW!



GYOZAS OF THE GALAXY ↗

[Read Our 2025 Review ↗](#)



Buffalo-style Dumplings

\$6.00

Chicken dumplings with buffalo sauce, celery root purée, blue cheese cream, crumbled blue cheese, shaved carrot, and micro celery



French Onion Soup-style Dumplings

\$6.00

Pork and beef soup dumplings with caramelized onions, sherry-beef broth, onion and Gruyère soubise, parmesan cracker, and micro chives



Street Corn-style Dumplings

\$6.00

Chicken dumplings with tomatillo salsa verde, street corn salad, cotija cheese, lime crema, and cilantro



Pineapple Colada

\$12.00

White rum, DOLE Pineapple Juice, and sweetened coconut milk



Willamette Valley Vineyards Pinot Gris

\$6.50



HAWAI'I ↗

[Read Our 2025 Review ↗](#)



Slow-roasted Pork Slider

\$6.00

with Sweet-and-Sour DOLE Pineapple Chutney and Spicy Mayonnaise



Hawaiian Rice Bowl

\$6.25

Spam, Eggs, Eel Sauce, Spicy Mayonnaise, and Furikake



Pineapple Cheesecake

\$5.25

with Passion Fruit Curd and Toasted Macadamia Nuts



O'ahu Sunrise

\$14.50

Vodka, DOLE Pineapple Juice, and Grenadine



Florida Orange Groves Winery Sparkling Pineapple Wine

\$10.00

St. Petersburg, FL

Maui Brewing Co. Orange Mayo Guava Hazy IPA

\$5.75/\$9.75

6/12 oz



INDIA ↗

[Read Our 2025 Review ↗](#)



Potato and Pea Samosas
\$5.50
with plant-based coriander-lime cream



Chicken Tikka Masala
\$6.50
with fennel-spiced yogurt and naan bread



Mango Lassi
\$5.25



Sula Tropicale Brut Sparkling Wine
\$7.50
with plant-based coriander-lime cream

Mango Lassi with Camikara 8 Year Old Cask Aged Rum
\$12.50

United Breweries Taj Mahal Premium Lager
\$5.75/\$9.75
6/12 oz



ITALY ↗

[Read Our 2025 Review ↗](#)



Bacetti ‘Kisses’ di Pizza, Traditional Napoli Street Food

\$8.75
Pizza Dough, Pepperoni, Mozzarella, and Tomato Sauce



Tortellini alla Vodka

\$8.00
Four-Cheese Tortellini, Vodka Sauce, Parmesan, and Calabrian Chili Oil



Chocolate Spuma

\$5.75
Chocolate Mousse, Caramel Sauce, Espresso Whipped Cream, and Puffed Rice



Bellini Spritz

\$15.00
Italian Aperitivo Liqueur, peach purée, and prosecco



Italian-inspired Blood Orange Margarita

\$12.00
Tequila, Triple Sec, and blood orange liqueur



Italian Red Sangria

\$12.00

NEW!

Sorsi d’Oro ‘Sips of Gold’ Italian Pilsner

\$7.50/\$12.00
6/12 oz

Chianti
\$12.00

Moscato
\$12.00

Peroni Pilsner
\$6.50/\$11.00
6/12 oz

Prosecco
\$11.75



JAPAN ↗

[Read Our 2025 Review ↗](#)



Beef Wagyu Don
\$9.50
Traditional Japanese rice bowl with American wagyu beef blend over steamed white rice served with homemade pickles, shredded togarashi pepper, and pickled ginger




Osakana Karaage
\$8.50
Crispy-fried pollock with spicy mayonnaise and a sweet-and-creamy yuzu sauce




Teriyaki Chicken Bun
\$7.95
Steamed bun filled with minced chicken, vegetables, and teriyaki sauce

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Peachy Mango Boba
\$7.00
Crafted Calpico Peach Juice with mango popping boba
 



Sake-Politan Cocktail
\$8.75
Sake with Simply Cranberry Juice and a hint of yuzu

NEW!

Brewlando Brewing Fuji Apple IPA
\$5.50/\$10.00
6/12 oz

NEW!

Sparkling Sake Otokoyama
\$14.00



JOFFREY'S ↗ *American Adventure*

[Read Our 2025 Review ↗](#)



Butterscotch Cookie Cold Brew

\$6.79

Joffrey's French Roast Cold Brew, cookie butter syrup, and butterscotch syrup topped with whipped cream and sea salt caramel toffee sauce



\$14.99

Boozy version with Bailey's



JOFFREY'S ↗ *Near Canada*

[Read Our 2025 Review ↗](#)



Crème Brûlée Cold Brew

\$6.79

Joffrey's French Roast Cold Brew and crème caramel syrup topped with whipped cream and caramel sauce



\$14.99

Boozy version with Bailey's



JOFFREY'S ↗ *Near Disney Traders*

[Read Our 2025 Review ↗](#)



Fudge Brownie Cold Brew

\$6.79

Joffrey's Shakin' Jamaican Cold Brew, Irish cream syrup, and dark chocolate sauce topped with whipped cream, dark chocolate sauce, and chocolate powder



\$14.99

Boozy version with Bailey's



JOFFREY'S ↗ *World Discovery*

[Read Our 2025 Review ↗](#)



Churro Latte

\$6.79

Espresso with choice of milk, dulce de leche sauce, and cinnamon syrup topped with whipped cream and cinnamon



\$14.99

Boozy version with Bailey's



MEXICO ↗

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Flauta de Barbacoa

\$8.75

Fried tortillas filled with barbacoa beef topped with salsa verde, romaine lettuce, crema Mexicana, and queso fresco



Tostada de Carnitas

\$8.00

Braised Pork atop a fried corn tortilla with chipotle black beans, salsa ranchera, crema Mexicana, and queso fresco



Flan de Cajeta

\$6.75

Creamy Mexican custard with caramel sauce and toasted almonds



Mexican Craft Beer

\$6.00/\$11.00

6/12 oz



Clarita Margarita

\$13.75

Cristalino Tequila, orange liqueur, and clarified lemon juice



Strawberry-Pomegranate Margarita

\$13.25

100% Agave Blanco Tequila, Joven Mezcal, pomegranate liqueur, strawberry purée, and spicy agave



MILLED AND MULLED ↗

[Read Our 2025 Review ↗](#)



**Butternut Squash and
Ginger Bisque**
\$5.50
with cinnamon cream, toasted
pumpkin seeds, and pumpkin
seed oil



**Apple-Cinnamon
and Caramel Mini
Churros Sundae**
\$5.25
with vanilla bean gelato



Fall Fruit Cheesecake
\$5.50
featuring Boursin Fig & Balsamic
Cheese with pomegranates and
candied pecans



Freshly Baked Carrot Cake
\$5.00
with walnuts and cream
cheese icing



**3 Daughters Brewing
Apple Strudel Hard Cider**
\$5.75/\$9.75
6/12 oz



**Keel Farms Maple
Harvest Hard Cider**
\$5.75/\$9.75
6/12 oz



REFRESHMENT OUTPOST ↗

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Berbere-spiced Beef Stew
\$6.75
with sweet potato mealie pap
and kachumbari slaw



IMPOSSIBLE Spicy Sausage
\$6.50
with peri peri peppers and
onions and plant-based peri
peri aioli on a sub roll



South African Cream Liqueur Chocolate Mousse
\$6.25
with white chocolate ganache
and chocolate-covered
popping candy



Bold Rock Apple Crumble Hard Cider
\$12.00



Gulf Stream Brewing Cloud 9 Watermelon Hibiscus Lager
\$12.00



REFRESHMENT PORT ↗

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Braised Beef Poutine
\$10.00
French fries with braised beef, mushroom sauce featuring Boursin Garlic & Fine Herbs Cheese, cheese curds, and gherkin relish



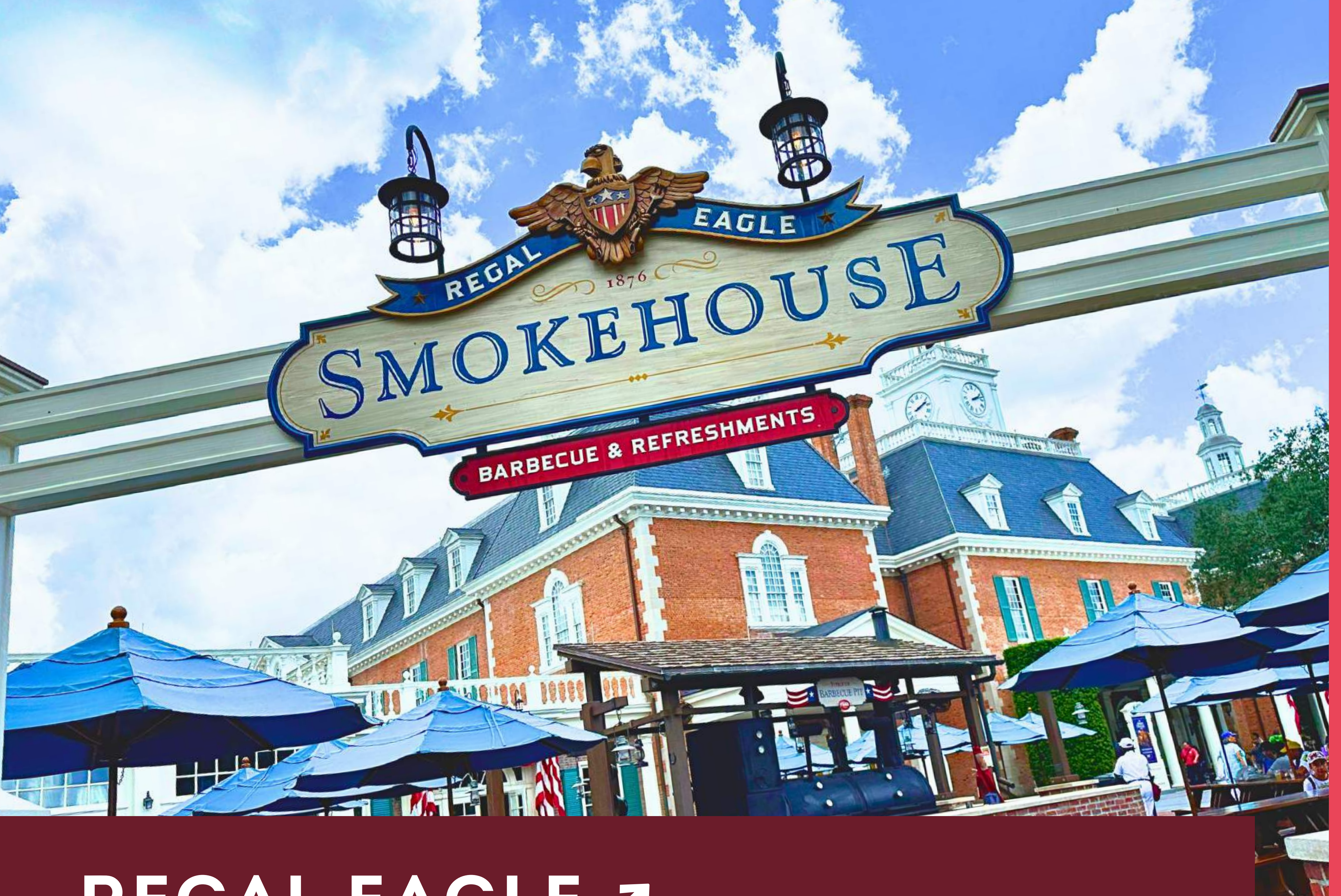
Boyd & Blair Pumpkin Spice Mule
\$12.00



Florida Orange Groves Winery Sparkling Peach Wine
\$11.00
St. Petersburg, FL



Brewery Ommegang Oak-Aged Watermelon Kolsch
\$12.00



REGAL EAGLE ↗

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Cherry-Lime Slush

\$6.49

Frozen Minute Maid Cherry
Limeade with cherry syrup





SHIMMERING SIPS ↗

[Read Our 2025 Review ↗](#)



Strawberry Champagne Trifle

\$5.75



Mimosa Flight

\$14.50



Emile's Cheese Crawl Prize



Berry Mimosa

\$7.50

La Gioiosa Berry Fizz and white cranberry juice



Blood Orange Mimosa

\$7.50

Sparkling wine and blood orange juice



Tropical Mimosa

\$7.50

Sparkling wine and Minute Maid Passion Fruit Orange Guava Juice



SOMMERFEST ↗

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Zwiebelkuchen

\$9.79

German onion cake with caramelized onions, bacon, herbs, and a savory custard





SPAIN ↗

[Read Our 2025 Review ↗](#)



NEW!

Trio de Pintxos

\$7.25
Jamón croqueta, pan con tomate, and tortilla Española



NEW!

Paella Caldoso

\$8.00
with rock shrimp, bay scallops, and smoked mussels



NEW!

Basque Cheesecake

\$5.25
with orange sauce



NEW!

Summer in Spain

\$12.50
Frozen Simply Lemonade with Yellow Chartreuse Liqueur and Green Chartreuse Liqueur



Quinta del '67 Garnacha Tintorera

\$7.50



SUNSHINE SEASONS ↗

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Tropical Boba Juice

\$5.79

Minute Maid Strawberry, Minute Maid Mango, and Minute Maid Zero Sugar Lemonade with Boba Pearls



Remy Milk Shake

\$10.99

Strawberry-cheesecake Milk Shake topped with a Cookie, Mini Cheesecake, White Chocolate Eiffel Tower, and a Strawberry



SWIRLED SHOWCASE ↗

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Liquid Nitrogen Frozen Pumpkin Cheesecake Mousse

\$5.50
featuring Philadelphia Cream Cheese with candied pecans and maple-caramel sauce



Soft-serve in a Waffle Cone

\$6.50
Vanilla, Cinnamon Apple, Salted Caramel



Floats

\$6.75
Coca-Cola, Barq's Crème Soda, or Fanta Grape with choice of Soft-serve



Frozen Apple Pie

\$6.75
Filling, Apple Cinnamon Gelato, Cinnamon Apple Cider, topped with Streusel



Strawberry Beer Float

\$13.25
Früli Strawberry Belgian White Beer and vanilla soft-serve

NEW!

Früli Strawberry Belgian White Beer

\$12.00



TANGIERINE CAFE ↗

[Read Our 2025 Review ↗](#)



Moroccan Wrap
\$6.25
with tomato-cucumber relish and garlic sauce served on warm moroccan flatbread. Choice of filling: Grilled Chermoula Chicken, Moroccan-spiced Lamb or Plant-based Falafel



Pistachio Cake
\$4.75
with Cinnamon Pastry Cream and Candied Walnuts



Stone-baked Moroccan Bread
\$5.00



Sparkling Fig Cocktail
\$11.50
Kleiner Feigling Fig Liqueur, Sparkling Wine, and Cranberry Juice



Hard Cider Flight
\$10.25

.....
Keel Farms Blackberry Pear Hard Cider
\$5.75/\$9.75
Plant City, FL
6/12 oz

NEW!
Keel Farms Golden Apple Chai Hard Cider
\$5.75/\$9.75
6/12 oz

NEW!
Playalinda Brewing Co. Fig, Rhubarb, Orange, and Ginger Hard Cider
\$5.75/\$9.75
6/12 oz



ORDERING & PAYMENT

Once you get to the front of the line at a booth, you'll see one (or two) cast members next to cash registers.

Take a look at the menu and give your order to these cast members.

Your payment will be taken at that time (don't forget that you can use your Festival gift card, Disney Dining Plan snack credit, or Disney Resort hotel guests can use your **MagicBand** in addition to cash or credit card to pay) and you'll receive a receipt.

Take the receipt to the booth window and give it to the cast member there. After your order is filled, the cast member will put a small rip in your receipt, and off you go!

WHERE TO EAT

Ah, the true dilemma of the festival! Not which booths to visit...but where to physically park yourself and your food so that you can actually eat.

While a few tall boy tables are set up around the World Showcase, there are very few places to set down your plate and eat.

And it's true, **DFB team members often bring their own trays.**

The World Celebration Gardens also have more **permanent-style tables**; some spaces even have phone chargers.

Chances are that within just a few yards you'll be able to find a bench, counter-service restaurant table, or other seating.

Don't be afraid to ask! Asking a chef about dining options when you have a special request can go a long way.

SPECIAL DIETS

At an event like the EPCOT Food and Wine Festival, dealing with food allergies and other dietary restrictions can be discouraging, but that doesn't mean there aren't any options.

At each Marketplace Booth, you should ask to speak to a chef or manager about your specific concerns. You can also ask to see their notebook that contains ingredients for all the dishes being served.

FESTIVAL PASSPORT

When you arrive at EPCOT, be sure to pick up a free [Festival Passport](#)—a special version of the park map that includes everything you need to know about the event.

This free booklet lists all Marketplace Booths and menu items, including **gluten-free** and **plant-based** options.

Guests can use it to track which booths they've visited and what dishes they've tried. For additional details, Disney's website may provide further information.





NAVIGATING EPCOT

Whether you are a new or frequent visitor to EPCOT, **you'll want a solid strategy to help navigate this park.**

It's a very large park, encompassing over 300 acres and **twice** the size of Magic Kingdom.

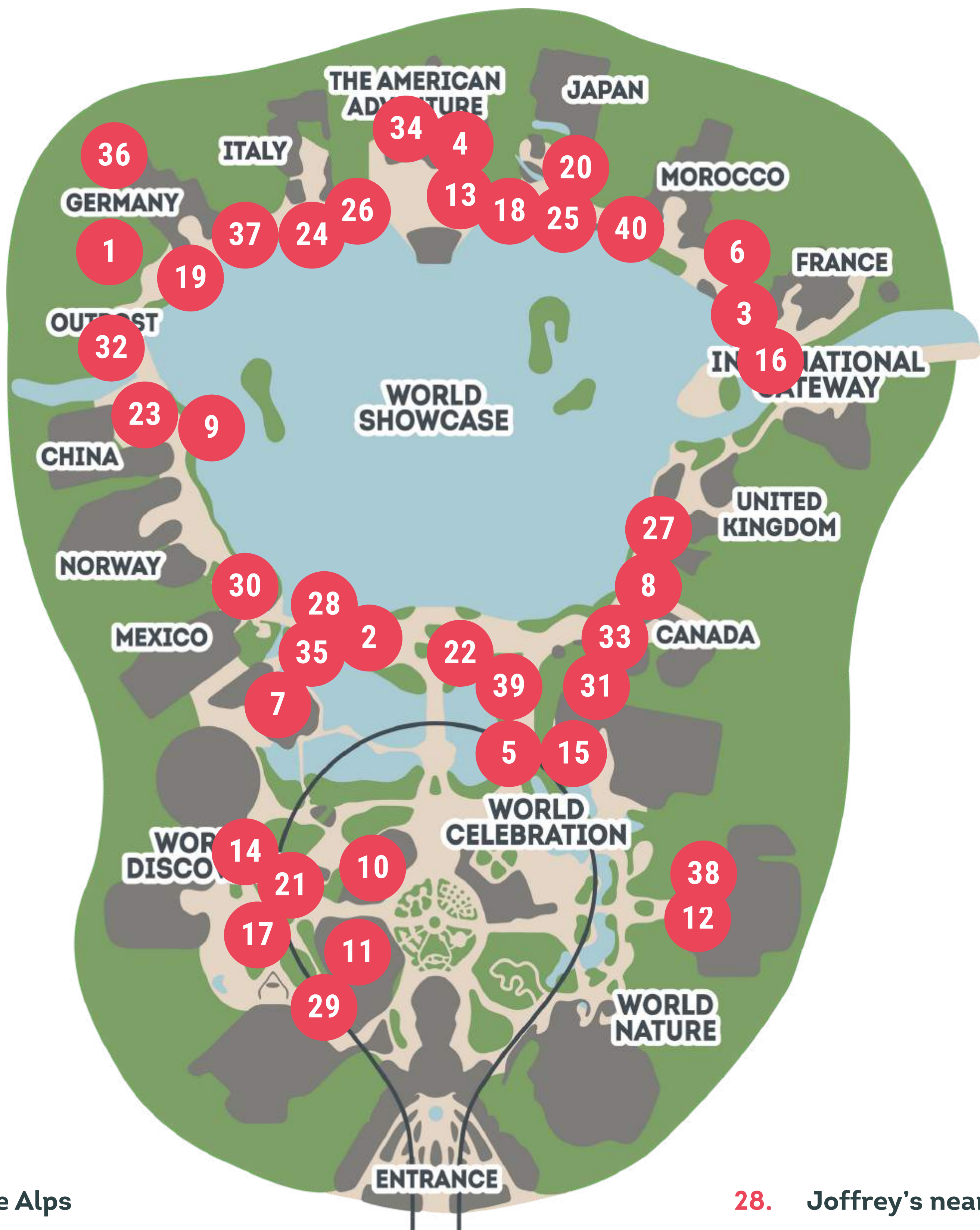
The front of the park is sectioned into three areas: World Discovery, World Celebration, and World Nature. Formerly known as Future World, you'll find some festival offerings at kiosks and other Quick Service locations.

World Showcase boasts 11 global pavilions nestled around a beautiful lagoon.

Crisscrossing this section of the park (where you'll find the majority of Marketplace Booths) isn't feasible, unless you hop on a Friendship Boat.

We suggest saving some steps by utilizing our Marketplace Booth Map to plan out your path.

MARKETPLACE BOOTHS MAP



- | | |
|-------------------------------------|--|
| 1. The Alps | 28. Joffrey's near Disney Traders |
| 2. Australia | 29. Joffrey's near Guardians of the Galaxy |
| 3. Belgium | 30. Mexico |
| 4. Block & Hans | 31. Milled & Mulled |
| 5. Bramblewood Bites | 32. Refreshment Outpost |
| 6. Brazil | 33. Refreshment Port |
| 7. Brew-Wing Lab | 34. Regal Eagle |
| 8. Canada | 35. Shimmering Sips |
| 9. China | 36. Sommerfest |
| 10. Coastal Eats | 37. Spain |
| 11. Connections Eatery | 38. Sunshine Seasons |
| 12. Earth Eats | 39. Swirled Showcase |
| 13. Flavors of America | 40. Tangierine Cafe |
| 14. Flavors from Fire | |
| 15. Forest & Field | |
| 16. France | |
| 17. The Fry Basket | |
| 18. Funnel Cake | |
| 19. Germany | |
| 20. Greece | |
| 21. Gyozas of the Galaxy | |
| 22. Hawai'i | |
| 23. India | |
| 24. Italy | |
| 25. Japan | |
| 26. Joffrey's at American Adventure | |
| 27. Joffrey's Near Canada | |

EMILE'S FROMAGE MONTAGE

The Food and Wine cheese crawl, **Emile's Fromage Montage**, takes guests around EPCOT to sample five out of nine cheesy dishes for a prize. Yes, you read that correctly—you can get a prize for eating a bunch of cheese!

For this [cheese crawl](#), you'll pick up a free passport and then purchase 5 cheese-based offerings from select booths, collecting stamps as you go. Once you've tried 5 food items and collected your stamps in your Festival Passport, [you can pick up a special prize](#).

PRO TIP: Do you find a favorite cheese dish? You don't have to order five DIFFERENT dishes, just five total!

IS THIS ACTIVITY FOR YOU?

If you're a cheese fan, it's worth a try! And if you're already tasting five Emile's Fromage Montage eats, don't miss your prize—Key Lime Cheesecake Soft-serve with Mini Cheesecake and Graham Cracker Crumbs. You'll pick up your prize at Shimmering Sips.



EMILE'S FROMAGE MONTAGE CRAWL MAP



- 1. **Warm Raclette Swiss Cheese With Ham**
The Alps
- 2. **Warm Raclette Swiss Cheese with Potatoes**
The Alps
- 3. **Pão de Queijo**
Brazil
- 4. **Pumpkin Mascarpone Ravioli**
Forest & Field
- 5. **Schinkennudeln**
Germany

- 6. **Griddled Cheese**
Greece
- 7. **Pineapple Cheesecake**
Hawai'i
- 8. **Fall Fruit Cheesecake**
Milled & Mulled
- 9. **Basque Cheesecake**
Spain

BEST OF THE FEST CRAWL



We tasted, tested, and (yes) spent way too much money so you don't have to. Here's the ultimate crawl of the must-eat and must-sip picks at the 2025 EPCOT Food & Wine Festival—our very best of the fest!



MEXICO

- Flauta de Barbacoa
- Tostada de Carnitas
- Flan de Cajeta

THE ALPS

- Kirschwasser Torte

FLAVORS OF AMERICA

- Gulf-coast Style Seafood Roll

BRAMBLEWOOD BITES

- Grilled Cider-brined Pork Tenderloin

BRAZIL

- Pão de Queijo: Brazilian Cheese Bread

CANADA

- Cheddar Cheese and Bacon Soup

COASTAL EATS

- Lump Crab Cake

FOREST & FIELD

- Autumn Chili
- Pumpkin Mascarpone Ravioli

FRANCE

- Brioche aux Epices Avec Une Garniture Mornay de Trois Fromages

GERMANY

- Apple Strudel with Vanilla Sauce

GYOZAS OF THE GALAXY

- French Onion Soup-style Dumplings
- Street Corn-style Dumplings

HAWAII

- Rice Bowl

MILLED & MULLED

- Apple-Cinnamon and Caramel Mini Churros Sundae with Vanilla Bean Gelato
- Butternut Squash and Ginger Bisque
- Freshly Baked Carrot Cake

REFRESHMENT PORT

- Braised Beef Poutine

SPAIN

- Basque Cheesecake

TANGIERINE CAFE

- Pistachio Cake



BEST OF THE FEST CRAWL MAP



1. Kirschwasser Torte

The Alps

2. Gulf-coast Style Seafood Roll

Flavors of America

3. Pão de Queijo: Brazilian Cheese Bread

Brazil

4. Basque Cheesecake

Spain

5. Brioche aux Epices Avec Une Garniture Mornay de Trois Fromages

France

6. Butternut Squash and Ginger Bisque

Milled & Mulled

7. Apple-Cinnamon and Caramel Mini Churros Sundae with Vanilla Bean Gelato

Milled & Mulled

8. Apple Strudel with Vanilla Sauce

Germany

9. Grilled Cider-brined Pork Tenderloin

Bramblewood Bites

10. Autumn Chili

Forest & Field

11. Pumpkin Mascarpone Ravioli

Forest & Field

12. Rice Bowl

Hawaii

13. Pistachio Cake

Tangierine Cafe

14. Cheddar Cheese and Bacon Soup

Canada

15. Braised Beef Poutine

Refreshment Port

16. Freshly Baked Carrot Cake

Milled & Mulled

17. Pickle Milkshake

Brew-Wing Lab

18. French Onion Soup-style Dumplings

Gyozas of the Galaxy

19. Street Corn-style Dumplings

Gyozas of the Galaxy

20. Coastal Eats

Lump Crab Cake

 Flan de Cajeta

Mexico

 Tostada de Carnitas

Mexico

 Flauta de Barbacoa

Mexico

BE OUR GUEST CRAWL



This crawl is inspired by the lyrics of a classic Disney song: “Be Our Guest” from Beauty and the Beast! (Don't forget that you can sing along with the songs from the film at the Beauty and the Beast Sing-Along in the France pavilion!)

SOUP

- **“Soup du jour”**

Canada

Cheddar Cheese and Bacon Soup served with a Pretzel Roll

WINE

- **“Wine's been poured”**

France

L'Oceade Atlantique Sauvignon Blanc and Instant Becot Bordeaux

DESSERT

- **“With dessert, she'll want tea”**

Hawai'i

Pineapple Cheesecake with a Passion Fruit Curd and Macadamia Nuts

MORE MENU ITEMS!

- **“Hot hors d'oeuvres”**

Coastal Eats

Lump Crab Cake

- **“Cheese souffle”**

Greece

Griddled Cheese with Pistachios and Honey

- **“Pie and pudding”**

Flavors of America

Freshly-baked Chocolate Pudding Cake with Bourbon Caramel



BE OUR GUEST CRAWL MAP



- 1. Cheddar Cheese & Bacon Soup
Canada
- 2. Sauvignon Blanc
France
- 3. Pineapple Cheesecake
Hawai'i
- 4. Lump Crab Cake
Coastal Eats
- 5. Griddled Cheese
Greece
- 6. Chocolate Pudding Cake
Flavors of America

BEER CRAWL

This isn't JUST a "food and wine" festival, my friends. Beer also has quite a big footprint here every year!

We suggest bringing some friends and each having a few sips from each glass instead of trying to drink 'em all on your own! (And don't forget to incorporate a little food to soak it all up.)

THE ALPS

- Stiegl Brewery Goldbräu
Austrian Märzen Lager

BELGIUM

- Brouwerij Verhaeghe
Vichte Duchesse Cherry
Red Ale

BRAZIL

- 81Bay Brewing Co. Bossa
Nova Lager

BREW-WING LAB

- BrewDog 95 Tropical
Session IPA

CANADA

- Collective Arts Brewing
Pilsner

CHINA

- Brew Hub Lychee Foo Draft
Beer



FOREST AND FIELD

- Brewery Ommegang All
Hallows Treat Chocolate
Peanut Butter Imperial Stout

BEER CRAWL *Continued*

GERMANY

- von Trapp Brewing Oktoberfest Märzen-style Lager

HAWAI'I

- Maui Brewing Co Orange Mango Guava Hazy IPA

JAPAN

- Brewlando Brewing Fuji Apple IPA

MEXICO

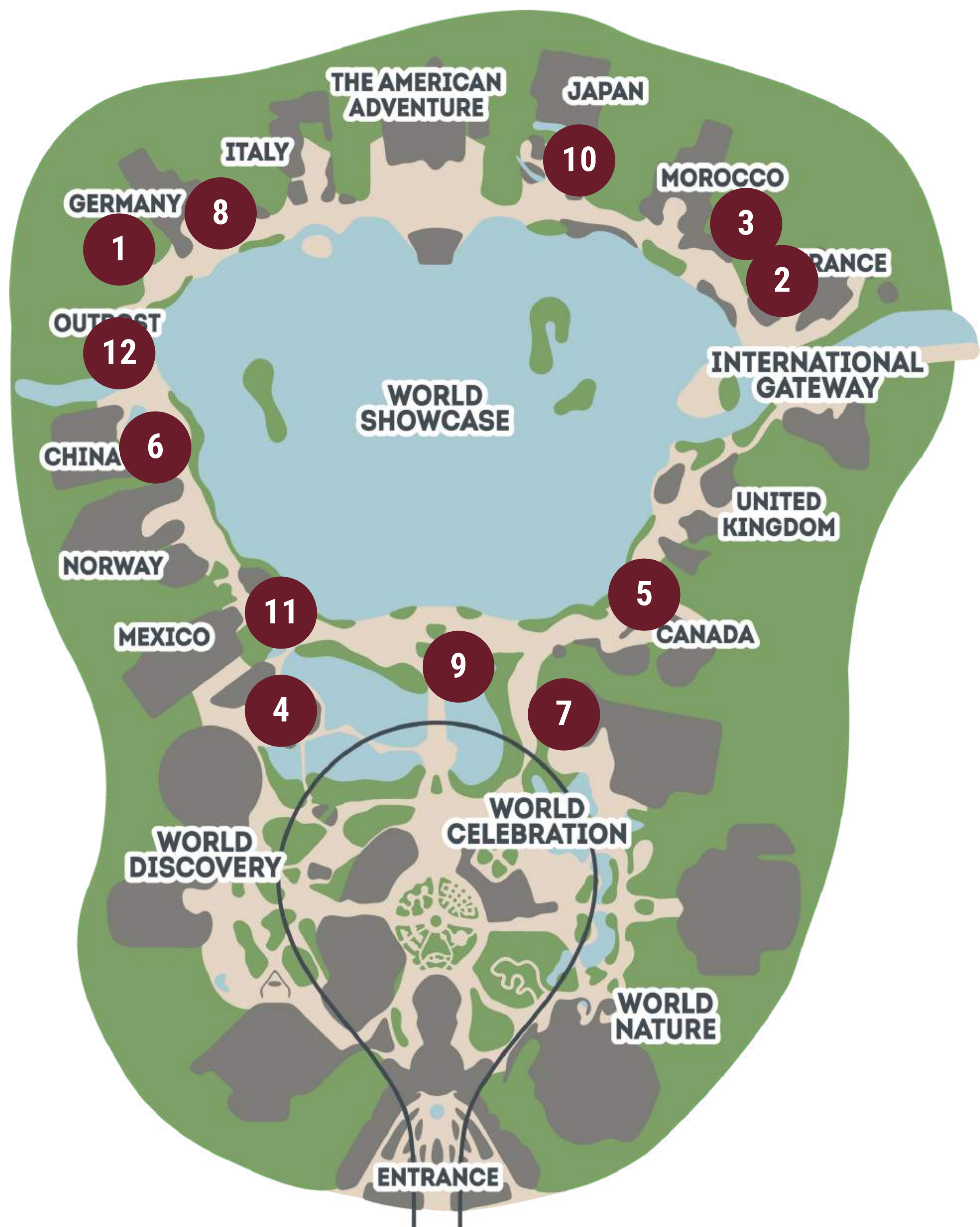
- Mexican Craft Beer

REFRESHMENT OUTPOST

- Gulf Stream Brewing Cloud 9 Watermelon Hibiscus Lager



BEER CRAWL MAP



- | | |
|---|---|
| 1. Stiegl Brewery Goldbräu
Austrian Märzen Lager
The Alps | 7. Brewery Ommegang All
Hallows Treat Chocolate
Peanut Butter Imperial Stout
Forest and Field |
| 2. Brouwerij Verhaeghe
Vichte Duchesse
Cherry Red Ale
Belgium | 8. von Trapp Brewing Oktoberfest
Märzen-style Lager
Germany |
| 3. 81Bay Brewing Co.
Bossa Nova Lager
Brazil | 9. Maui Brewing Co Orange
Mango Guava Hazy IPA
Hawai'i |
| 4. BrewDog 95 Tropical
Session IPA
Brew-Wing Lab | 10. Brewlando Brewing Fuji
Apple IPA
Japan |
| 5. Collective Arts
Brewing Pilsner
Canada | 11. Mexican Craft Beer
Mexico |
| 6. Brew Hub Lychee Foo
Draft Beer
China | 12. Gulf Stream Brewing Cloud 9
Watermelon Hibiscus Lager
Refreshment Outpost |

COCKTAIL CRAWL

This crawl features delicious adult beverages to sample from the World Showcase Marketplaces. As you make your journey around the globe, feel free to stop for some

sustenance in between sips, share with friends, or simply choose your must-sips. We'd like you to have total recall of this fun adventure!

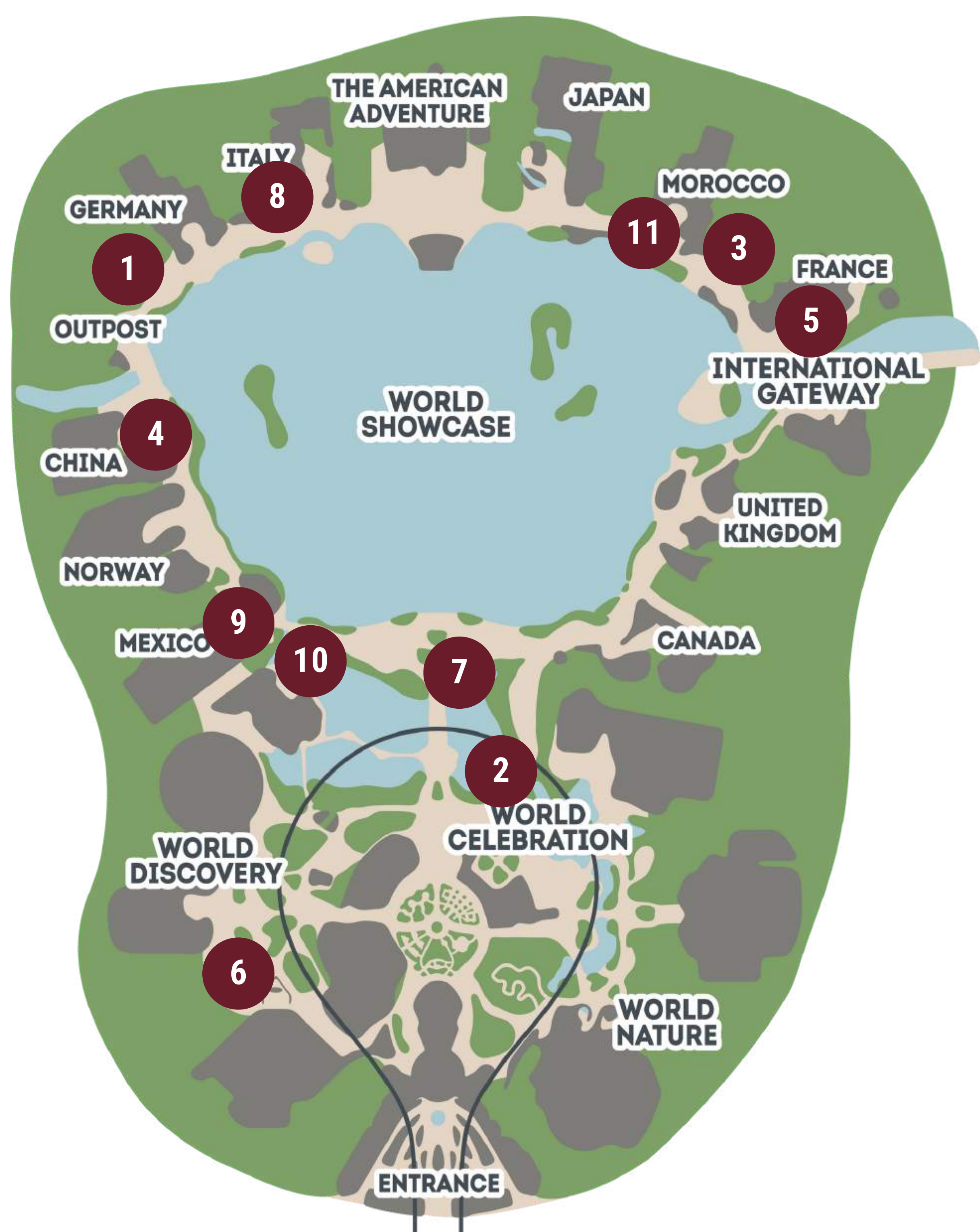
BEVERAGES

- **The Alps**
Frozen Rosé
- **Bramblewood Bites**
Spiced Apple Old Fashioned inspired cocktail
- **Brazil**
Frozen Caipirinha
- **China**
Frozen Strawberry-Jasmine Cocktail
- **France**
Chilled French Cosmo
- **The Fry Basket**
Boyd & Blair Grapefruit Mule
- **Hawai'i**
O'ahu Sunrise
- **Italy**
Italian-inspired Blood Orange Margarita

- **Mexico**
Clarita Margarita
- **Shimmering Sips**
Any Mimosa!
- **Tangierine Cafe**
Fig Cocktail



COCKTAIL CRAWL MAP



1. Frozen Rose

The Alps

2. Spiced Apple Old Fashioned-Inspired Cocktail

Bramblewood Bites

3. Frozen Caipirinha

Brazil

4. Frozen Strawberry-Jasmine Cocktail

China

5. Chilled French Cosmo

France

6. Boyd & Blair Grapefruit Mule

The Fry Basket

7. O'ahu Sunrise

Hawai'i

8. Italian-inspired Blood Orange Margarita

Italy

9. Clarita Margarita

Mexico

10. Any Mimosa!

Shimmering Sips

11. Fig Cocktail

Tangerine Cafe

CONTINENT CRAWL



This is one of my all-time favorites! Let's tour the culinary delights of the world by sampling dishes from across the continents.

SOUTH AMERICA

- **Brazil**
Pão de Queijo: Brazilian Cheese Bread

NORTH AMERICA

- **Canada**
Cheddar Cheese and Bacon Soup with a Pretzel Roll
- **Flavors of America**
Gulf Coast-style Seafood Roll
- **Mexico**
Flauta de Barbacoa

ASIA

- **China**
Beijing Zhajiang Noodles
- **Japan**
Beef Wagyu Don
- **India**
Chicken Tikka Masala



CONTINENT CRAWL *Continued*



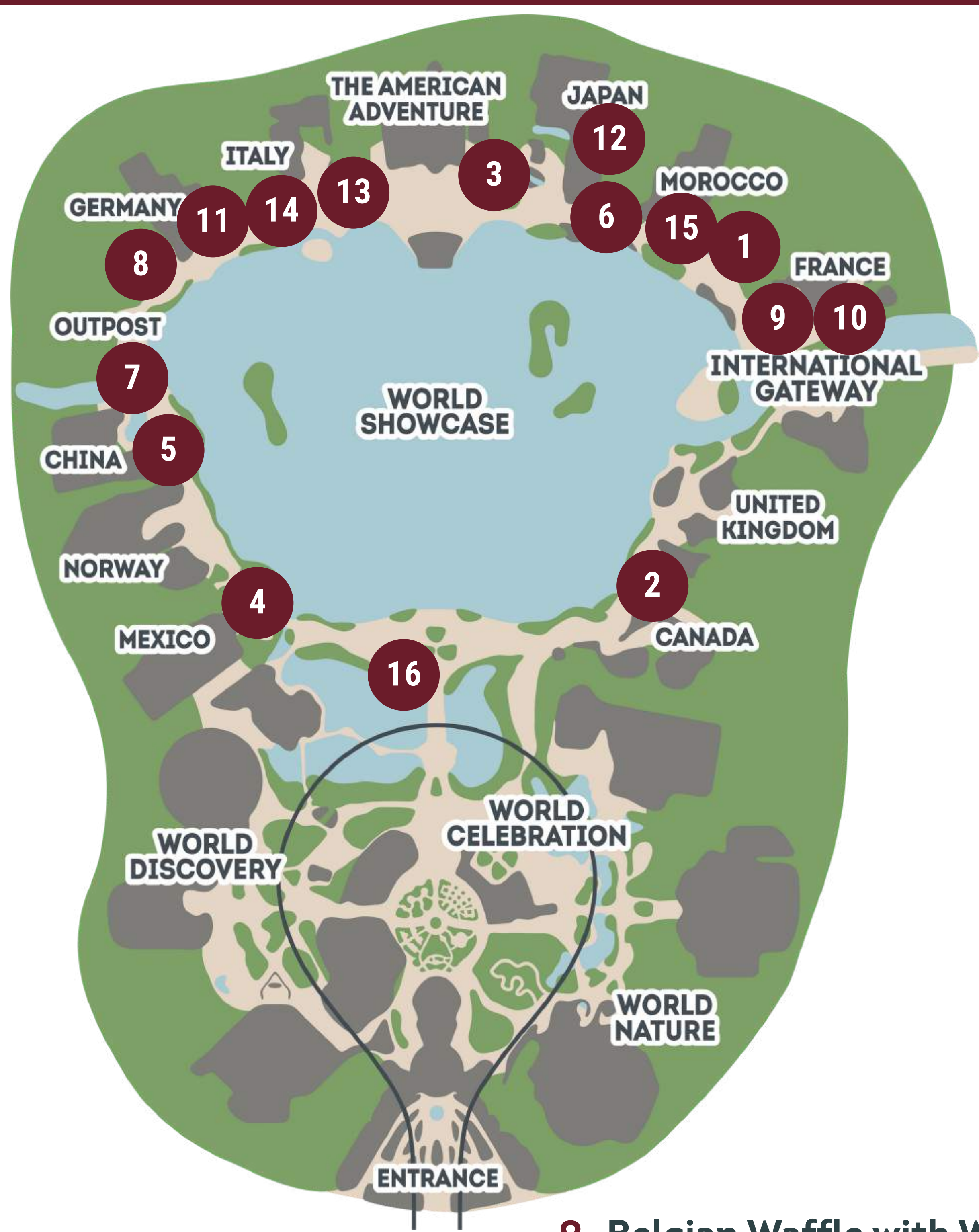
EUROPE

- **The Alps**
Kirschwasser Torte
- **Belgium**
Belgian Waffle with Warm Chocolate Ganache
- **France**
Crème Brûlée Vanille
- **Germany**
Apple Strudel with Vanilla Sauce
- **Greece**
Spanakopita
- **Italy**
Bacetti 'Kisses' di Pizza, Traditional Napoli Street Food
- **Spain**
Paella Negra

AFRICA

- **Tangierine Cafe: Flavors of the Medina**
Pistachio Cake with Cinnamon Pastry Cream and Candied Walnuts
- **Australia**
Roasted Lamb Chop

CONTINENT CRAWL MAP



1. Pão de Queijo

Brazil

2. Cheddar Cheese and Bacon Soup with a Pretzel Roll

Canada

3. Gulf Coast-style Seafood Roll

Flavors of America

4. Flauta de Barbacoa

Mexico

5. Beijing Zhajiang Noodles

China

6. Beef Wagyu Don

Japan

7. Chicken Tikka Masala

India

8. Kirschwasser Torte

The Alps
9. Belgian Waffle with Warm Chocolate Ganache

Belgium

10. Crème Brûlée Vanille

France

11. Apple Strudel with Vanilla Sauce

Germany

12. Spanakopita

Greece

13. Bacetti ‘Kisses’ di Pizza

Italy

14. Paella Negra

Spain

15. Pistachio Cake

Tangerine Cafe

16. Roasted Lamb Chop

Australia

DESSERT CRAWL

This crawl will satisfy your sweet tooth while you sample some of the wonderful treats offered at this year's Food & Wine Festival. Go ahead and have dessert—all day! Here are our suggestions:

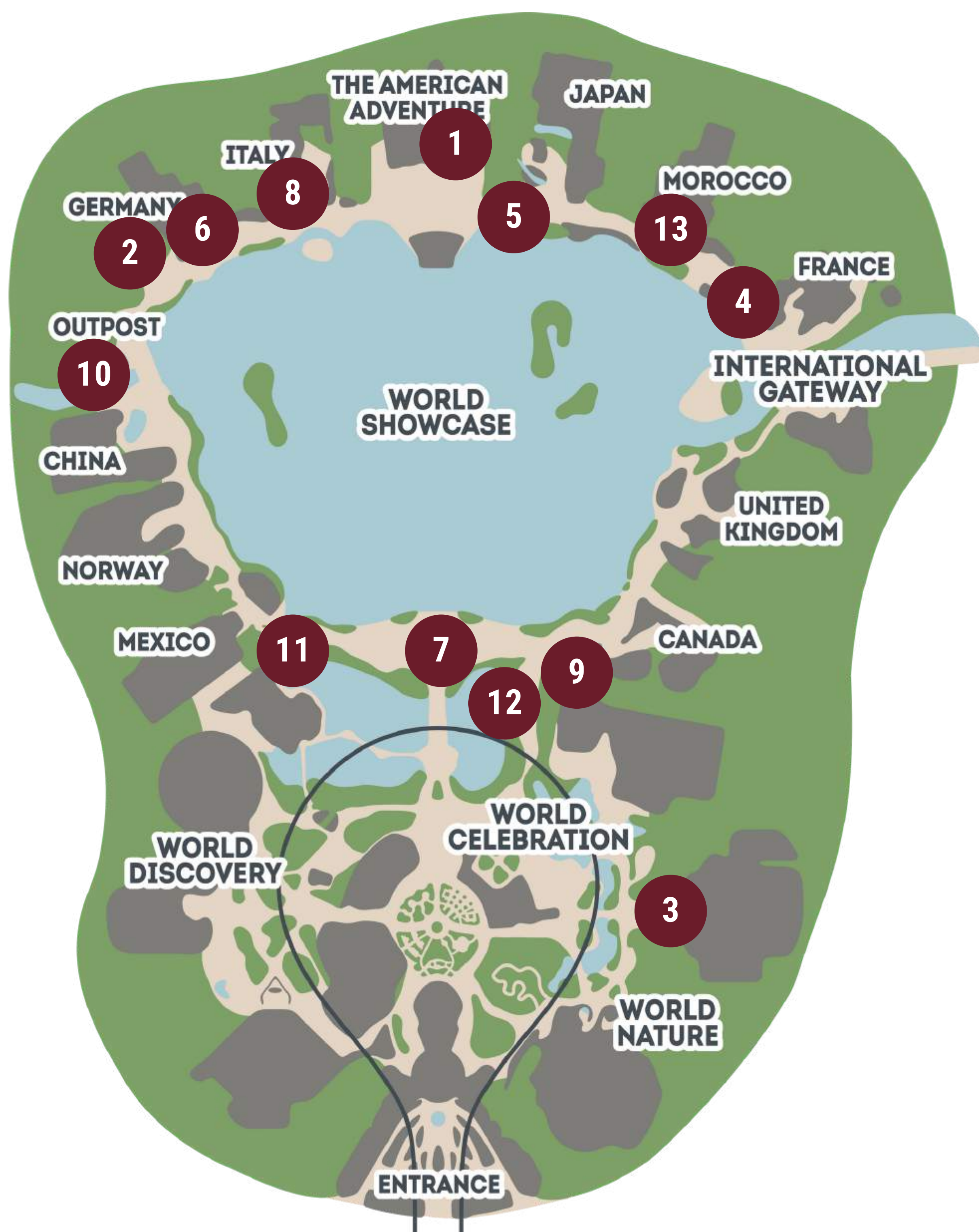
FANTASYLAND

- **The Alps**
Kirschwasser Torte
- **Belgium**
Belgian Waffle with Berry Compote and Whipped Cream
- **Earth Eats**
Lemon Poppy Seed Cake
- **France**
Crème Brûlée Vanille, Confiture Myrtilles et Citron Vert
- **Funnel Cakes**
Huckleberry Funnel Cake
- **Germany**
Apple Strudel with Vanilla Sauce
- **Hawai'i**
Pineapple Cheesecake
- **Italy**
Chocolate Spuma
- **Milled and Mulled**
Fall Fruit Cheesecake
- **Refreshment Outpost**
South African Cream Liqueur
Chocolate Mousse



- **Shimmering Sips**
Strawberry Champagne Trifle
- **Swirled Showcase**
Liquid Nitrogen Frozen Pumpkin Cheesecake Mousse
- **Tangierine Cafe**
Pistachio Cake with Cinnamon Pastry Cream and Candied Walnuts

DESSERT CRAWL MAP



1. Kirschwasser Torte

The Alps
2. Belgian Waffle with Berry Compote and Whipped Cream

Belgium
3. Lemon Poppy Seed Cake

Earth Eats
4. Crème Brûlée Vanille, Confiture Myrtilles et Citron Vert

France
5. Huckleberry Funnel Cake

Funnel Cakes
6. Apple Strudel with Vanilla Sauce

Germany
7. Pineapple Cheesecake

Hawai'i
8. Chocolate Spuma

Italy
9. Fall Fruit Cheesecake

Milled and Mulled
10. South African Cream Liqueur Chocolate Mousse

Refreshment Outpost
11. Strawberry Champagne Trifle

Shimmering Sips
12. Liquid Nitrogen Frozen Pumpkin Cheesecake Mousse

Swirled Showcase
13. Pistachio Cake with Cinnamon Pastry Cream and Candied Walnuts

Tangierine Cafe

JUST THE NEW STUFF CRAWL



Whether you're a festival veteran or a newbie, this crawl is perfect for anyone!

THE ALPS

- Kirschwasser Torte

BRAMBLEWOOD BITES

- Cast Iron-seared River Trout

FLAVORS OF AMERICA

- New England Slider

FOREST AND FIELD

- Schiacciata Sandwich

FRANCE

- Crème Brûlée Vanille, Confiture Myrtilles et Citron Vert

GYOZAS OF THE GALAXY

- Street Corn-style Dumplings

ITALY

- Tortellini alla Vodka

JAPAN

- Osakana Karaage

MEXICO

- Flan de Cajet

MILLED & MULLED

- Apple-Cinnamon and Caramel Mini Churros Sundae

REGAL EAGLE

- Cherry-Lime Slush



JUST THE NEW STUFF CRAWL MAP



- | | |
|--|--|
| 1. Kirschwasser Torte
The Alps | 7. Tortellini alla Vodka
Italy |
| 2. Cast Iron-seared River Trout
Bramblewood Bites | 8. Osakana Karaage
Japan |
| 3. New England Slider
Flavors of America | 9. Flan de Cajet
Mexico |
| 4. Schiacciata Sandwich
Forest and Field | 10. Apple-Cinnamon and Caramel Mini Churros Sundae
Milled & Mulled |
| 5. Crème Brûlée Vanille, Confiture Myrtilles et Citron Vert
France | 11. Cherry-Lime Slush
Regal Eagle |
| 6. Street Corn-style Dumplings
Gyozas of the Galaxy | |

VEGGIE/FRUIT CRAWL



THE FRY BASKET

- Adobo Yuca Fries with plant-based garlic-cilantro aioli

REFRESHMENT OUTPOST

- IMPOSSIBLE Spicy Sausage with peri peri peppers and onions and plant-based peri peri aioli on a sub roll

P.S. If you or anyone in your group desires purely plant-based items, they will be designated in the Festival passport!

This crawl will steer you to the vegetarian offerings on the Marketplace booth menus at this year's Food & Wine Festival.

BRAMBLEWOOD BITES

- Cast Iron-roasted Brussel Spouts and Root Vegetables

BRAZIL

- Pão de Queijo

FOREST AND FIELD

- Autumn Chili featuring IMPOSSIBLE beef with root vegetables, plant-based cheddar, and plant-based sour cream in a bread bowl

GREECE

- Plant-Based Impossible™ Moussaka

INDIA

- Potato and Pea Samosas with plant-based coriander-lime cream

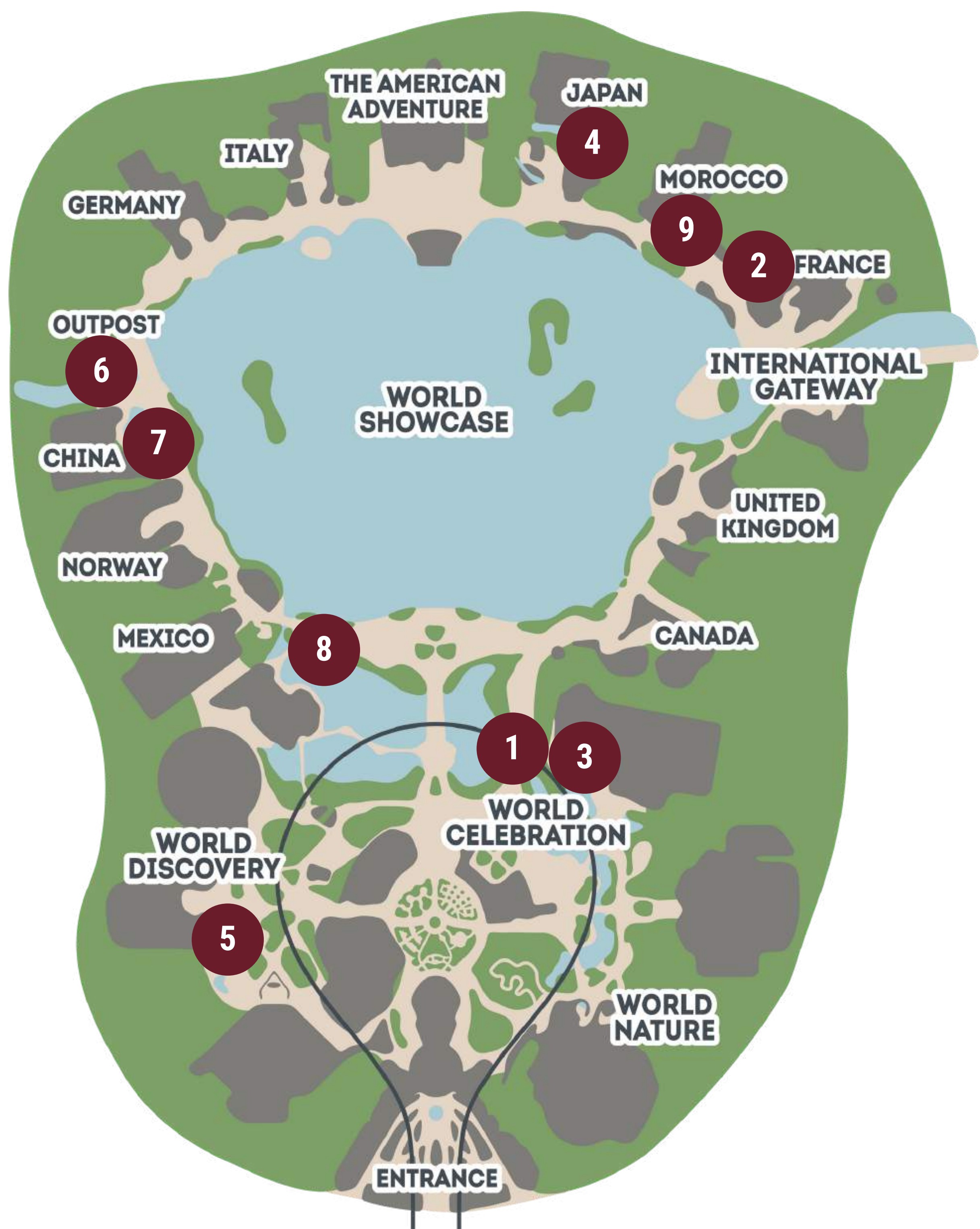
SHIMMERING SIPS

- Strawberry Champagne Trifle

TANGIERINE CAFE

- Plant-based falafel in a wrap

VEGGIE/FRUIT CRAWL MAP



- 1. Cast Iron-roasted Brussel Spouts and Root Vegetables**
Bramblewood Bites
- 2. Pão de Queijo**
Brazil
- 3. IMPOSSIBLE Beef Autumn Chili**
Forest and Field
- 4. Plant-Based Impossible™ Moussaka**
Greece

- 5. Adobo Yuca Fries**
The Fry Basket
- 6. IIMPOSSIBLE Spicy Sausage**
Refreshment Outpost
- 7. Potato and Pea Samosas**
India
- 8. Strawberry Champagne Trifle**
Shimmering Sips
- 9. Plant-based Falafel**
Tangerine Cafe

FUN EATS FOR KIDS CRAWL



Kids will delight in having their own crawl at the Festival. Follow along for some tastes and sips that the kids will look forward to sampling! Plus it's a great way for them to taste-test new dishes. And of course, you can always finish it for them!

MORE MENU ITEMS

- **The Alps**

Warm Raclette Swiss Cheese with Baby Potatoes, Cornichons and Baguette

- **Belgium**

Belgian Waffle with Warm Chocolate Ganache

- **Brazil**

Pão de Queijo: Brazilian Cheese Bread

- **Germany**

Apple Strudel with Vanilla Sauce

CAKE

- **Connections Eatery**

Chocolate Baumkuchen

MILKSHAKE

- **Sunshine Seasons**

Strawberry-cheesecake Milk Shake with Remy Cookie Topper

SUNDAE

- **Milled & Mulled**

Apple-Cinnamon and Caramel Mini Churros Sundae with Vanilla Bean Gelato

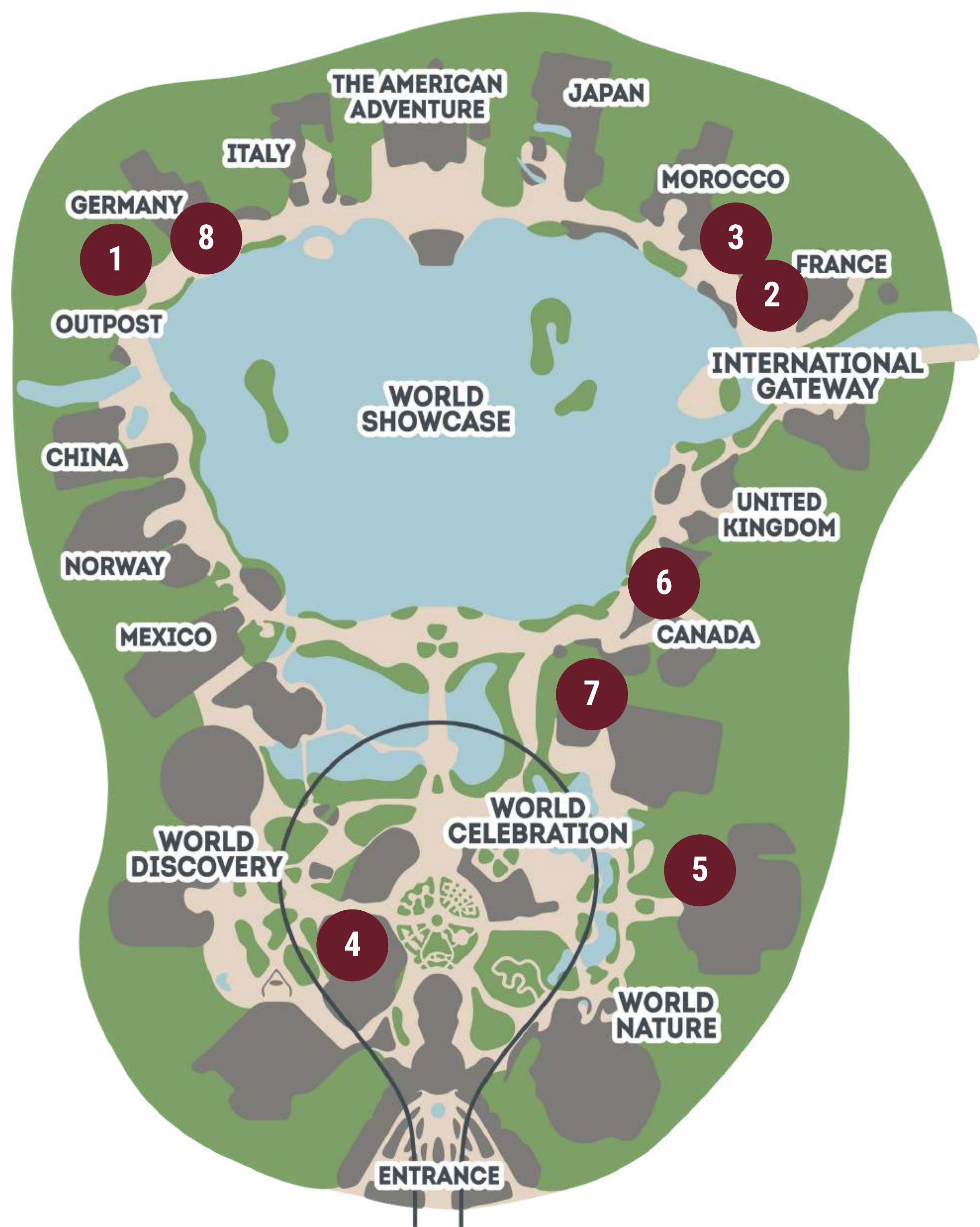
SOUP

- **Canada**

Cheddar Cheese and Bacon Soup



FUN EATS FOR KIDS CRAWL MAP



1.

Warm Raclette Swiss Cheese with Baby Potatoes, Cornichons and Baguette

The Alps

2.

Belgian Waffle with Warm Chocolate Ganache

Belgium

3.

Pão de Queijo: Brazilian Cheese Bread

Brazil

4.

Chocolate Baumkuchen

Connections Eatery
5.

Strawberry-cheesecake Milk Shake with Remy Cookie Topper

Sunshine Seasons

6.

Cheddar Cheese and Bacon Soup

Canada

7.

Apple-Cinnamon and Caramel Mini Churros Sundae with Vanilla Bean Gelato

Milled & Mulled

8.

Apple Strudel with Vanilla Sauce

Germany

FESTIVAL EXPERIENCE CRAWL

✓ A DAY TO REMEMBER

If you want a real taste of the Food and Wine Festival, this crawl will help you organize a day to remember!

- Attend an Eat to the Beat concert

- Complete your choice of FOOD Crawl

- Browse the merchandise

- Help Remy collect ingredients with Remy's Ratatouille Hide and Squeak Scavenger Hunt

- Don't miss the Canada Booth

- Ride EPCOT's FOOD-THEMED attraction: Remy's Ratatouille Adventure

- Get your picture taken with Mickey (or any other favorite Disney character) in the park)

- See a show

- Watch the fireworks to wrap up your day at the Festival



DINING PACKAGES

DINING PACKAGES

The dining packages entitle guests to breakfast (at select locations), lunch or dinner at select EPCOT restaurants and **include same-day reserved seating** at the Eat to the Beat Concert that evening.

Please be aware that Dining Packages are only **available Friday through Monday evenings** when the iconic bands and artists perform.

You can reserve spots for the Eat to the Beat shows by purchasing a dining package as of July 16th, 2025. Make [reservations online](#) or by calling (407) WDW-DINE or (407) 939-3378.

[Advance Dining Reservations](#) can be made 60 days prior to your desired date.

MEALS

You can **choose from 14 EPCOT restaurants** with the following included with your meal:

- **Spice Road Table:** two small plates, a shared tagine, a shared dessert platter, and a nonalcoholic beverage or alcoholic beverage for of-age guests.
- **Other Restaurants:** An appetizer, entrée, and dessert or one full buffet/family-style meal (where applicable)—as well as a nonalcoholic beverage or alcoholic beverage for of-age guests.



After your meal, you'll get a reserved seating badge for that day's Festival Concert Series. Seating is guaranteed in the second section at the center of the America Gardens Theatre, but it's first-come, first-served—so you'll still want to arrive early for the best view

RESTAURANTS AND COST



Guests with the **Disney Dining Plan** (DDP) can pay with **Table Service** (TS) Credits. **Children ages 3 to 9** qualify for child pricing.

Biergarten Restaurant ↗

- Adult: \$66
- Child: \$35
- 1 DDP TS Credit

Chefs de France ↗

- Adult: \$81
- Child: \$33
- 1 DDP TS Credit

Coral Reef Restaurant ↗

- Adult: \$73
- Child: \$29
- 1 DDP TS Credit

Garden Grill Restaurant ↗

- Breakfast
 - Adult: \$66
 - Child: \$40
 - 1 DDP TS Credit
- Lunch & Dinner
 - Adult: \$79
 - Child: \$49
 - 1 DDP TS Credit

La Crêperie de Paris ↗

- Adult: \$56
- Child: \$30
- 1 DDP TS Credit

La Hacienda de San Angel ↗

- Adult: \$82
- Child: \$37
- 1 DDP TS Credit

Le Cellier Steakhouse ↗

- Adult: \$99
- Child: \$39
- 2 DDP TS Credit

Nine Dragons Restaurant ↗

- Adult: \$60
- Child: \$23
- 1 DDP TS Credits

**Regal Eagle Smokehouse:
Craft Draft & Barbecue** ↗

- Adult: \$36
- Child: \$21
- 1 DDP QS Credit

Rose & Crown Dining Room ↗

- Adult: \$61
- Child: \$26
- 1 DDP TS Credit

Shiki-Sai: Sushi Izakaya ↗

- Adult: \$80
- Child: \$40
- 1 DDP TS Credit

Spice Road Table ↗

- Adult: \$56
- Child: \$21
- 1 DDP TS Credit

Teppan Edo ↗

- Adult: \$80
- Child: \$40
- 1 DDP TS Credit

Tutto Italia Ristorante ↗

- Adult: \$77
- Child: \$29
- 1 DDP TS Credit

**Via Napoli Ristorante e
Pizzeria** ↗

- Adult: \$65
- Child: \$28
- 1 DDP TS Credit





SAME DAY PACKAGES

The Counter Service restaurant, [Regal Eagle Smokehouse](#), will offer a same day Dining Package.

These packages are first-come, first-served, and only available in-person and on the day of the concert.

At Regal Eagle Smokehouse, the package includes a guaranteed seat at the show, an entree, non-alcoholic beverage, and dessert for \$36 for adults and \$21 for kids.



Same Day Dining Packages are limited, so you'll want to get one FAST on the day of your trip.

DISNEY DINING PLAN



DISNEY DINING PLANS

Let's break the Dining Plan down a bit first. There are two plan options—[the Quick Service Dining Plan](#) and [the Standard Disney Dining Plan](#).

The Quick Service Dining Plan is the cheaper of the two but you do not get any table service meal credits.

Whereas, the Standard Disney Dining Plan gives you one Table Service and one Quick Service meal credit per day you purchase the plan.

Both plans come with one snack credit per day.

At the Festival, many locations will accept your snack credits (just watch for the purple DDP symbol on the menu).

SNACK CREDITS

To save money, use your snack credits wisely at the Marketplace booths. While there are many food and beverages that can be purchased with a snack credit, you'll get the most value by purchasing the most expensive, DDP eligible dishes.



BEST USE OF SNACK CREDITS

We want you to make the best use of your snack credits.

Purchase the [most expensive items](#) that you can buy with a snack credit at the 2025 EPCOT Food and Wine Festival.