

HOLIDAY KITCHENS

[Read Our Reviews ↗](#)

The EPCOT Festival of the Holidays runs Nov 28–Dec 30, 2025, spotlighting holiday traditions from around the world with food as a centerpiece. Holiday Kitchens and CommuniCore Hall open daily at 11 a.m., featuring global eats and seasonal entertainment. Use the following pages to plan your day, check out DFB’s top picks, and don’t miss the Cookie Stroll.

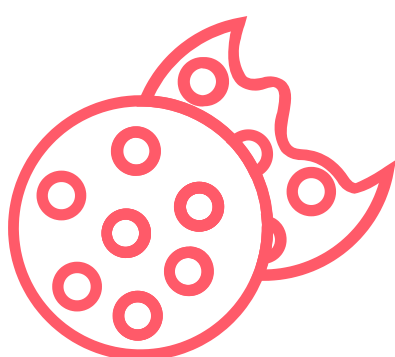


BEST OF THE FEST

Items noted with this star symbol are DFB’s picks for the [Best of the Fest](#) eats and drinks at the 2025 EPCOT Festival of the Holidays.

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](#) on YouTube!



FESTIVAL HIGHLIGHT

Items noted with this cheese symbol are included on the Festival’s Cookie Stroll.



GLUTEN/ WHEAT-FRIENDLY



NON-ALCOHOLIC



DISNEY DINING PLAN

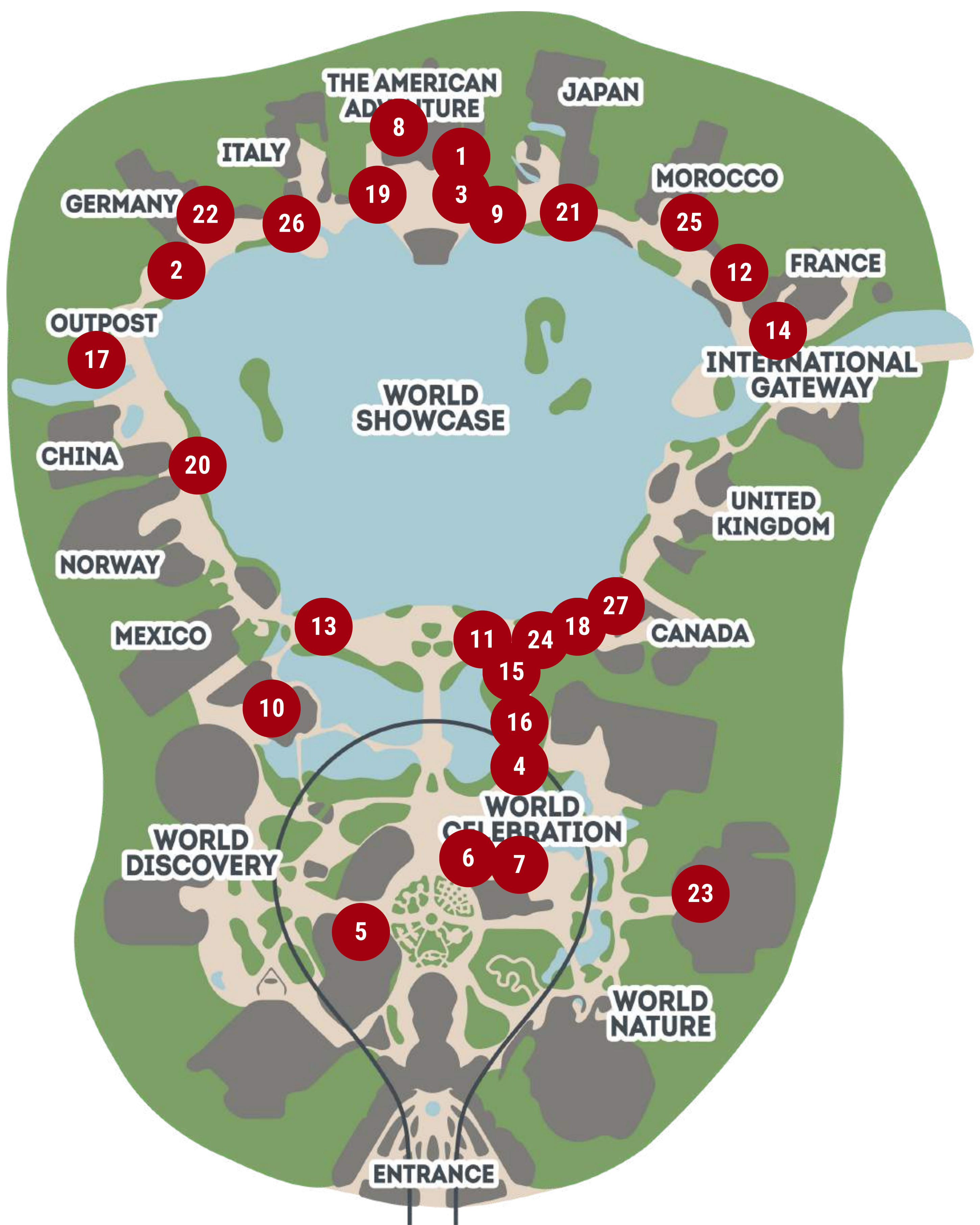
Items that can be purchased with a Disney Dining Plan snack credit are marked with this popcorn and beverage icon.



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.

HOLIDAY KITCHENS MAP



- | | | |
|--|-----------------------------|----------------------------|
| 1. American Holiday Table | 10. Holiday Hearth Desserts | 19. Regal Eagle Smokehouse |
| 2. Bavaria | 11. Holiday Sweets & Treats | 20. Shanghai |
| 3. Block & Hans | 12. L'Chaim! | 21. Shi Wasu |
| 4. Chestnuts & Good Cheer | 13. Las Posadas | 22. Sommerfest |
| 5. Connections Eatery & Café | 14. Le Marché de Noël | 23. Sunshine Seasons |
| 6. Experimental Prototype
Cookies of Tomorrow | 15. Mele Kalikimaka | 24. Swirled Showcase |
| 7. Favorites of Festivals Past | 16. Nochebuena Cocina | 25. Tangierine Café |
| 8. Fife and Drum | 17. Refreshment Outpost | 26. Tuscany |
| 9. Funnel Cakes | 18. Refreshment Port | 27. Yukon |



AMERICAN HOLIDAY TABLE ↗



[Read Our Review ↗](#)



Slow-roasted Turkey
\$6.50
with stuffing, mashed potatoes, green beans, and cranberry sauce



Blackened Catfish
\$6.75
with Hoppin' John and comeback sauce



Chocolate Cookie
\$3.75
featuring SNICKERS bar pieces and salted caramel



Beer Flight
\$12.75



Victory Brewing Co. Chocolate Cherry Stout
\$6.00/\$9.75
6/12 oz



3 Daughters Brewing Eggnog White Porter
\$6.00/\$9.75
6/12 oz



Crooked Can Brewing Company Bah HOPbug IPA
\$6.00/\$9.75
6/12 oz

.....
Regional White Wine
\$7.00
Regional Red Wine
\$6.50



BAVARIA HOLIDAY KITCHEN ↗

[Read Our Review ↗](#)



Pork Schnitzel
\$6.75
with mushroom sauce, Spätzle, and braised red cabbage




Cheese Fondue
\$8.50
in a Bread Bowl with steamed baby vegetables and marble potatoes




Hazelnut Linzer Cookie
\$3.75
 



Beer Flight
\$12.75



Possmann Pure Hard Apple Cider
\$6.00/\$9.75
6/12 oz



Weihenstephaner Kristallweissbier
\$6.00/\$9.75
6/12 oz



von Trapp Brewing Trösten Smoked Dark Lager
\$6.00/\$9.75
6/12 oz



Glühwein: House-made Hot Spiced Wine
\$9.75

Regional Riesling
\$9.00



CHESTNUTS AND GOOD CHEER ↗

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Cinnamon-glazed Almonds

\$6.00



Cinnamon-glazed Cashews

\$6.00



Cinnamon-glazed Pecans

\$6.00



Fire-roasted Chestnuts

\$6.00



Eggnog

\$4.00



Southern Tier Brewing Co. Chestnut Praline Imperial Ale

\$6.00/\$9.75

6/12 oz

Eggnog with Choice of Cordial

\$12.25

Fireball Cinnamon Whisky, Mozart Chocolate Liqueur, or Skrewball Peanut Butter Whiskey



CONNECTIONS CAFE & EATERY ↗

[Read Our Review ↗](#)



Holiday Sugar Cookie

\$4.79



Figment Holiday Sweater Liege Waffle

\$4.99

Chocolate-coated gingerbread waffle with a flurry of blizzard themed sprinkles and white chocolate garnish



NEW!

Spiced Caramel Apple

\$6.29

Minute Maid Cranberry Juice, apple cider, and caramel syrup garnished with a cinnamon stick.



\$14.50

Spirited version available with Fireball Cinnamon Whiskey



EXPERIMENTAL PROTOTYPE COOKIES OF TOMORROW ↗

[Read Our Review ↗](#)



Prototype Cookie
\$4.75
Sugar cookie with orange-cranberry icing and dark chocolate



Gingerbread Milk Shake
\$5.25

Boozy version with whipped cream vodka
\$12.50



Ginger-Molasses Cookie
\$3.50



Salted Caramel Spaceship Earth Cookie
\$5.50



Hot Cocoa by Joffrey's Coffee
\$4.00

NEW!
\$12.25
Boozy version with whipped cream vodka



Crooked Can Brewing Company Gingerbread Bock
\$6.00/\$9.75
6/12 oz



Gulf Stream Brewing Baking Spirits Bright Gingerbread Red Ale
\$6.00/\$9.75
6/12 oz



Ivanhoe Park Brewing Co. Frosted Gingerbread White Stout
\$6.00/\$9.75
6/12 oz



Beer Flight
\$12.75

.....
Seasonal Wine
\$12.75



FAVORITES OF FESTIVALS PAST ↗

[Read Our Review ↗](#)



Reuben Croquettes
\$6.00
with pastrami, sauerkraut and Swiss cheese with thousand island dipping sauce




Brown Sugar and Mustard-glazed Ham Sliders
\$6.00
with cranberry and apple coleslaw on a Hawaiian roll




Panettone Holiday Trifle
\$5.25
with eggnog custard and cranberry cherry compote




Beer Flight
\$12.75



Cigar City Brewing Oatmeal Raisin Cookie Brown Ale
\$6.25/\$10.00
6/12 oz



Southern Tier Brewing Co. Tiramisu Imperial Stout
\$6.25/\$10.00
6/12 oz



Keel Farms Pecan Pie Hard Cider
\$6.25/\$10.00
6/12 oz

.....

Seasonal White and Red Wine
\$6.50

Katherine Goldschmidt Cabernet Sauvignon
\$15.00

Martin Ray Chardonnay
\$7.00

NEW!



FIFE AND DRUM ↗

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Apple Pie Sundae

\$6.79

Apple pie filling with vanilla ice cream and caramel sauce topped with streusel





FUNNEL CAKES ↗

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Red Velvet Cookie Funnel Cake

\$12.50

topped with powdered sugar, vanilla ice cream, cream cheese whipped cream, red velvet cookie pieces, mini chocolate chips, and chocolate syrup



HOLIDAY HEARTH DESSERTS ↗

Read Our Review ↗



Cranberry-Oatmeal Cookie
\$3.50



Red Velvet Cake Pop
\$5.50
with festive sprinkles



Reindeer Chow
\$6.75
featuring M&M'S Milk Chocolate Candies Holiday Blend



Chocolate-covered Toffee Brittle
\$4.75



Apple Caramel Crumb Cake
\$5.00



Cocoa Peppermint Warmer
\$12.75
Hot cocoa by Joffrey's Coffee with Peppermint Schnapps



Frozen Caramel Hot Chocolate
\$5.50
Featuring TWIX cookie bar pieces and whipped cream



Beer and Hard Cider Flights
\$12.75

NEW!

\$6.00/\$9.75
6/12 oz

- BRLO Winter Hard Cider
- Keel Farms Yukon Maple Bourbon Hard Cider
- 3 Daughters Brewing Peppermint Hard Cider
- Brewery Ommegang Gilded Noel White Chocolate Imperial Blonde Stout
- Ivanhoe Park Brewing Co. Cranberry Vanilla Wheat Ale

Wicked Weed Brewing Jack Frost IPA
\$6.00/\$9.75
6/12 oz

Hot Cocoa
\$4.00





HOLIDAY SWEETS & TREATS ↗

[Read Our Review ↗](#)



Peppermint Sundae

\$6.50

Chocolate ice cream, whipped cream, and peppermint candy

NEW!



Festive Flight

\$6.50

Christmas Sugar Cookie Hot Cocoa topped with whipped cream and sprinkles; **Gingerbread Hot Cocoa** topped with whipped cream and a gingerbread garnish; **Cookie Butter Hot Cocoa** topped with whipped cream and speculoos spice



Hot Cocoa

\$4.00



\$12.25-\$15.50

with assorted alcoholic liqueur (Baileys Original Irish Cream Liqueur, Buffalo Trace Bourbon Cream Liqueur, or Skrewball Peanut Butter Whiskey)



Chocolate Peppermint Shake

\$5.25

featuring Twinings Peppermint Cheer Tea



\$12.50

Boozy version with whipped cream vodka

NEW!

Carib Brewery Oh Christmas Tree, Oh Christmas Tree IPA

\$12.50

NEW!

Stevens Point Brewery Whole Hog Hazelnut Brownie Porter

\$12.50



JOFFREY'S COFFEE & TEA CO. ↗

[Read Our Review ↗](#)



Holiday Cookie Latte

\$7.19

Espresso, caramel sauce, almond syrup, and choice of milk topped with whipped cream and merry sugar sprinkles



\$15.99

Spirited version available with Baileys Original Irish Cream Liqueur



Yuletide Log Mocha

\$6.49

A warm and toasty latte with dark chocolate sauce and toasted marshmallow syrup, topped with whipped cream, chocolate and graham cracker crumbs. **AP Exclusive.**



L'CHAIM! HOLIDAY KITCHEN ↗

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Pastrami on Rye
\$6.00
with house-made pickles
and deli mustard



**Smoked Salmon
Potato Latke**
\$6.25



Potato Latkes
\$4.75



Rugelach
\$4.25
Pastry filled with
raspberry jam, walnuts,
and cinnamon



NEW!
**Mickey-shaped
Almond Black &
White Cookie**
\$4.00



**Frozen New York
Whiskey Sour**
\$12.75
featuring Manifest
Whiskey and
Manischewitz
Blackberry Wine



**Brooklyn Brewery
Black Chocolate
Stout**
\$6.00/\$9.75
6/12 oz



LAS POSADAS ↗

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Tostada de Carne

\$8.00

Braised beef tips slowly cooked Mexican-style atop a fried corn tortilla with black beans, crispy onions, and queso fresco



Tamal de Pollo con Mole

\$9.00

Shredded chicken and mole in corn masa topped with mole negro, queso fresco, crema Mexicana, slivered almonds, and sesame seeds



Dulce de Leche Churro

\$6.75

sprinkled with cinnamon-sugar



Horchata Margarita

\$14.00

Cinnamon-infused Ilegal Mezcal, Abasolo Corn Whiskey, agua de horchata, and cinnamon horchata rum



Chai-mazing Margarita

\$13.50

Chai-infused Dulce Vida Tequila Blanco, apple-ginger juice, and chai liqueur



Holiday Cerveza

\$7.00/\$13.00

6/12 oz

Mexican Artisanal Craft Lager with black currant liqueur



LE MARCHÉ DE NOËL ➤



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Crème De Saumon Fumé en Brioche aux Grains de Sesames, Concombre Et Radis

\$9.25
Smoked salmon spread on a sesame brioche roll with cucumber and radishes



Dinde Rôtie, Sauce et Garniture, servi avec Patates Douces

\$9.25
Roasted turkey with mushrooms, pearl onions, bacon, turkey gravy, and roasted sweet potatoes



Macaron de Noël aux Épices

\$9.25
Large gingerbread macaron with spiced filling



Frozen Hot Chocolate Martini

\$14.25
Grey Goose La Vanille Vodka, vodka, chocolate milk, and whipped cream



Vin Chaud French Mulled Wine

\$9.95
flavored with orange and cinnamon spices. Served warm

NEW!

Pierre Sparr Crémant d'Alsace Brut Rosé

\$6.95



MELE KALIKIMAKA ↗

[Read Our Review ↗](#)



Kālua Pork
\$6.00
with Okinawa sweet potatoes and mango salad




Coffee-Mocha Cookie
\$3.75
topped with coffee-infused buttercream, cocoa nibs, and chocolate-covered espresso beans
 



Lomi Lomi Salmon
\$6.50
with tomatoes, onions, salmon roe, yuzu-mayonnaise, and yuca chips




Melon Breeze
\$14.25
DOLE Pineapple Juice, lime juice, melon liqueur, and Sailor Jerry Spiced Rum



Florida Orange Groves Winery Pineapple Sparkling Wine
\$12.50



Maui Brewing Co. Mango Stickee Rice IPA
\$6.00/\$9.75
6/12 oz



NOCHEBUENA COCINA ↗

[Read Our Review ↗](#)



Chorizo Tamal
\$5.50
with cotija and spicy red
chile sauce
PL 



Pan de Jamón
\$6.00
Traditional Latin Christmas
bread, rolled ham, raisins, and
green olives




**Cinnamon-spiced
Chocolate Crinkle
Cookie**
\$3.50
 



Ponche Navideño
\$4.00
Christmas punch with apple,
pears, guava, oranges, dried
hibiscus, brown sugar,
tamarind, cinnamon sticks, and
cloves served warm
NA 

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**Left Hand Brewing Co.
Mexican Hot Chocolate
Milk Stout**
\$6.00/\$9.75
6/12 oz



REFRESHMENT OUTPOST ↗

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NEW!
Spiced Shrimp Stew
\$7.00
with Jollof Rice
PL DFB



DOLE Whip Raspberry
\$6.29
PL DFB



Boyd & Blair Chai Tea Mule
\$12.50



NEW!
Ivanhoe Park Brewing Co. Florida Ginger Snap Lager
\$12.50



NEW!
Crooked Can Brewing Company Chocolate Mint Cookie Stout
\$12.50

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Ciderboys Caramel Apple Hard Cider
\$12.50



REFRESHMENT PORT ↗

[Read Our Review ↗](#)



Turkey Poutine
\$9.50
Sweet Potato Fries with turkey
gravy, cranberry relish, and
crispy onions



NEW!
**Keel Farms Cinnamon
Sugar Donut Hard Cider**
\$12.50

**Pasek Cellars
Cranberry Wine**
\$7.50



REGAL EAGLE SMOKEHOUSE ↗

[Read Our Review ↗](#)



Frozen Gingerbread Eggnog

\$6.49
with gingerbread syrup topped
with nutmeg



\$16.50
Spirited version available with
Thomas Tew Single Barrel Rum



SHANGHAI HOLIDAY KITCHEN ↗

[Read Our Review ↗](#)



NEW!
BBQ Char Siu Pork Fried Rice
\$9.50
Chinese La Chang sausage, egg, yellow onion, green onion, and sesame



Beef and Noodle Soup Bowl
\$9.75
with slow-braised beef shank, green onion, and house-made chili oil



Vegetable Spring Rolls
\$6.25
with citrus sauce



Butterfly Lantern
\$14.75
with butterfly pea blossom gin, vodka, prickly pear, lychee, soda water, and boba



Peach of Longevity
\$14.75
Peach Schnapps, citrus vodka, piña colada mix, and orange juice



NEW!
Tiger Milk Tea
\$8.75
Assam black tea, whole milk, brown sugar syrup, and tapioca boba

Lychee Martini
\$14.50
Vodka, lychee syrup, and vermouth

Brew Hub Year of the Dragon
\$5.75/\$10.00
6/12 oz



SHI WASU HOLIDAY KITCHEN ↗

[Read Our Review ↗](#)



Sushi Tree Roll

\$7.50
Christmas tree-shaped sushi roll with krab meat and cream cheese with ikura salmon roe, spicy mayo



Toshikoshi Soba

\$7.50
Buckwheat soba noodle in hot dashi (fish-based) soup with shrimp tempura, chopped green onion



NEW!

Strawberry Bun

\$7.95
Soft pink dessert bao containing sweet strawberry cream filling finished with a light coconut sauce



NEW!

Yuzu Refresher

\$7.00
Yuzu and passion fruit drink with Minute Maid Premium Lemonade and popping green apple boba pearls



Japanese Punch

\$8.25
Shōchū, Plum wine, cranberry, and lemon

Chocolate Nigori

\$14.00
Creamy texture of Nigori Sake and rich sweetness and gentle bitterness from chocolate

Sapporo Premium Black Beer

\$5.75/\$9.75
6/12 oz



SOMMERFEST ↗

[Read Our Review ↗](#)



Warm Apfel Cider
\$15.50
with Jägermeister liqueur
garnished with an orange
wedge. Served warm



SUNSHINE SEASONS ↗

[Read Our Review ↗](#)



Peanut Butter Cookie

\$4.79
made with Red & Green
M&M'S Milk Chocolate Minis



Cookie Milk Shake

\$9.49
Spiced gelato with whipped
cream, a cookie wreath,
Mickey-shaped holly, and
sprinkles



Check out how precious this detail is!





SWIRLED SHOWCASE ↗

[Read Our Review ↗](#)

NEW!



Liquid Nitrogen Chocolate-Peppermint Mousse

\$5.50

featuring M&M'S Holiday Mint Chocolate Candies



Floats: Barq's Red Crème Soda or Barq's Root Beer

\$6.75

with Vanilla Soft-serve



Soft-serve in a Waffle Cone

\$6.50

Vanilla, Apple-Cinnamon, and Dark Chocolate



Yuletide Float

\$12.75

Fireball Cinnamon Whisky and Barq's Red Crème Soda with apple cinnamon soft-serve



Coffee Float

\$12.75

Dark chocolate soft-serve with iced coffee and choice of Mozart Liqueur



TANGIERINE CAFÉ ↗

[Read Our Review ↗](#)



Moroccan Wrap
\$6.25
with tomato-cucumber relish and garlic sauce served on warm Moroccan flatbread.
Choice of Chermoula Chicken (pictured above), Moroccan-spiced Lamb, or Falafel



Stone-baked Moroccan Bread
\$5.25
With assorted dips




Sparkling Holiday Fig Cocktail
\$11.75
Sparkling Wine, Kleiner Feigling liqueur, and white cranberry juice



Hard Cider Flight
\$12.75



3 Daughters Brewing Golden Fig Hard Cider
\$6.00/\$9.75
6/12 oz



Keel Farms Frostbite Blueberry Ginger Hard Cider
\$6.00/\$9.75
6/12 oz



Gulf Stream Brewing Holiday Snakebite
\$6.00/\$9.75
6/12 oz



TUSCANY HOLIDAY KITCHEN ↗

[Read Our Review ↗](#)



Montanara

\$7.50
Fried house-made pizza dough with pomodoro sauce, parmesan, and fresh basil



Salsiccia e Peperoni
\$8.75
Sweet sausage, roasted peppers, and focaccia



Pizza e Cioccolato
\$7.00
Fried house-made pizza dough with sugar, cinnamon, and chocolate



Italian-inspired Blood Orange Margarita
\$13.00
Tequila, triple sec, and blood orange liqueur



Peroni Pilsner
\$6.50/\$12.00
6/12 oz



Tiramisu Stout
\$7.50/\$14.00
6/12 oz

Prosecco
\$12.00

Moscato
\$12.00

Chianti
\$12.00

Italian Red Sangria
\$12.00

Italian Mineral Water
\$4.25



YUKON HOLIDAY KITCHEN ↗

[Read Our Review ↗](#)



Seared Salmon
\$7.50
with butternut squash purée, maple-bourbon glaze, and fennel-arugula salad



Beef Bourguignon
\$7.25
with crushed potatoes



Maple Leaf Shortbread Cookie
\$4.00
With maple buttercream



Regional Ice Wine
\$7.50



Beer Flight
\$12.75



Frozen Joffrey's Coffee
\$5.25

\$12.75
Spirted version available with Tap 357
Maple Rye Whisky

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NEW!

Collective Arts Brewing Brown Sugar Coffee Porter
\$6.00/\$9.75
6/12 oz

Playalinda Brewing Co. Maple Cookie Blonde Ale
\$6.00/\$9.75
6/12 oz

81Bay Brewing Co. Peanut Butter Banana Porter
\$6.00/\$9.75
6/12 oz

Regional Red Wine
\$11.00



BEST OF THE FEST CRAWL



We've eaten our way through the festival—cookies, snacks, sips, and everything in between—so you don't have to guess what's worth your time (or your budget). These are our can't-miss picks for the 2025 EPCOT Festival of the Holidays!



AMERICAN HOLIDAY TABLE

2025 Best of the Fest Booth

BAVARIA HOLIDAY KITCHEN

- Pork Schnitzel

CONNECTIONS EATERY

- Spiced Caramel Apple

EXPERIMENTAL PROTOTYPE COOKIES OF TOMORROW

- Ginger-Molasses Cookie

EXPERIMENTAL PROTOTYPE COOKIES OF TOMORROW

- Salted Caramel Spaceship
Earth Cookie

FAVORITES OF FESTIVALS PAST

- Reuben Croquettes

FUNNEL CAKES

- Red Velvet Cookie Funnel Cake

LE MARCHE DE NOËL

- Macaron de Noël aux Épices

REGAL EAGLE SMOKEHOUSE

- Frozen Gingerbread Eggnog

TANGERINE CAFE – FLAVORS OF THE MEDINA

- Sparkling Holiday Fig
Cocktail

HOLIDAY COOKIE STROLL



BEST OF THE FEST CRAWL MAP



Best of the Fest Booth

American Holiday Table

1. Pork Schnitzel

Bavaria Holiday Kitchen

2. Spiced Caramel Apple

Connections Eatery

3. Ginger-Molasses Cookie

Experimental Prototype Cookies of Tomorrow

4. Salted Caramel Spaceship Earth Cookie

Experimental Prototype Cookies of Tomorrow

5. Reuben Croquettes

Favorites of Festivals Past

6. Red Velvet Cookie Funnel Cake

Funnel Cakes

7. Macaron de Noël aux Épices

Le Marche De Noël

8. Frozen Gingerbread Eggnog

Regal Eagle Smokehouse

9. Sparkling Holiday Fig Cocktail

Tangerine Cafe – Flavors of the Medina



Holiday Cookie Stroll

Various Holiday Kitchens

FESTIVAL COOKIE STROLL

HOLIDAY COOKIE STROLL

Cookie fans are gonna love this! The [Holiday Cookie Stroll](#) has become a favorite Festival tradition! To complete the cookie stroll, you'll need to **buy 5 cookies** from ANY of the cookie stroll locations featured in the Festival Passport.

When you buy a qualifying cookie, make sure to get the matching stamp in your passport to show you've made the purchase.

Once you complete the Cookie Stroll, stop by Holiday Sweets and Treats to **receive a Specialty Prize** when you present your fully stamped Festival Passport! This year's prize is a baking spoon, a container of mini M&Ms, and a recipe to make!

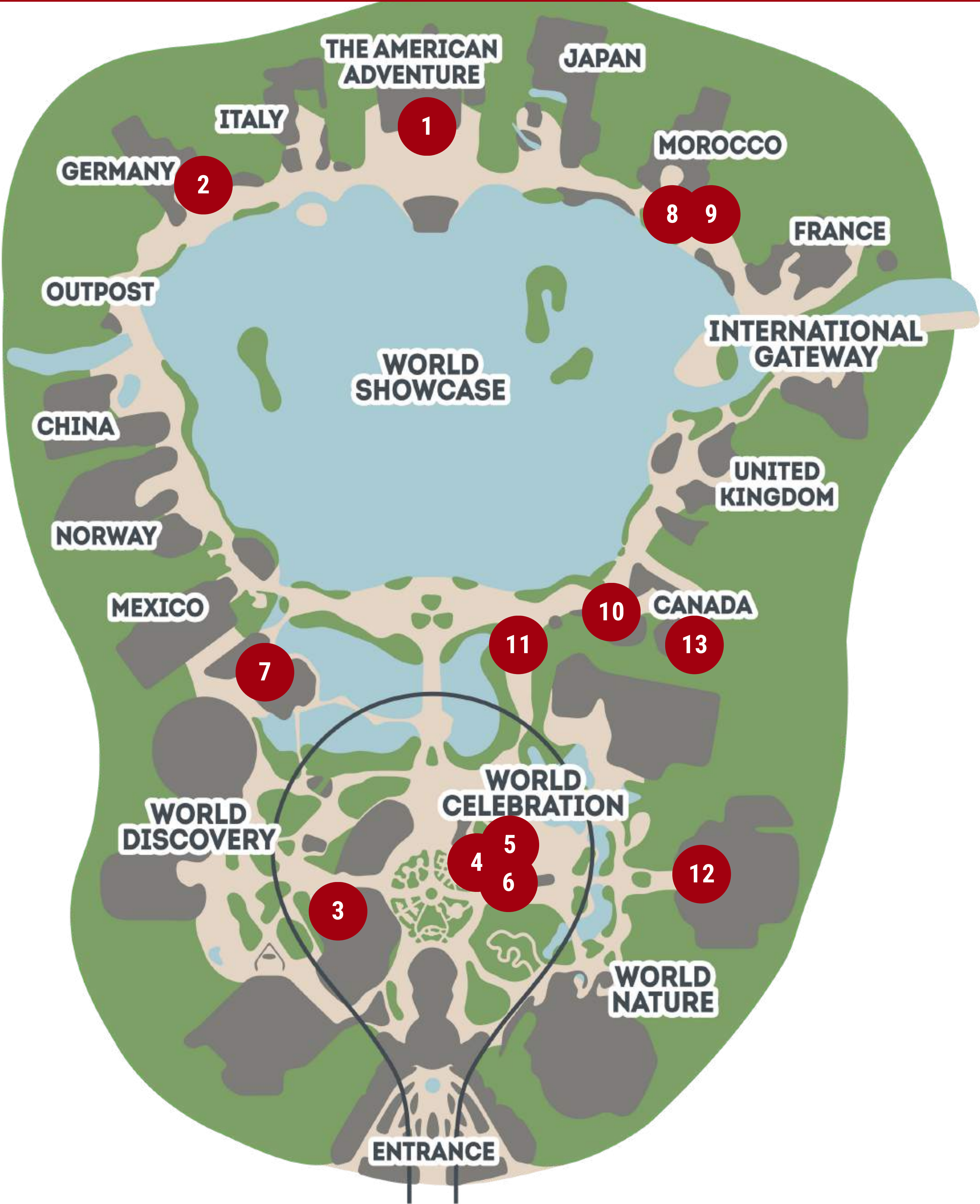
We love this tasty tradition—who doesn't want to stroll for cookies?! Fun Fact: In 2022, chefs baked 250,000 cookies over five weeks.

THE 2025 COOKIES ARE:

- Chocolate Cookie featuring SNICKERS bar pieces and salted caramel
- Prototype Cookie a sugar cookie with orange-cranberry icing and dark chocolate
- Ginger-Molasses Cookie with cream cheese icing
- Salted Caramel Spaceship Earth Cookie
- Holiday Sugar Cookie
- Cranberry-Oatmeal Cookie (Plant-based)
- Hazelnut Linzer Cookie with raspberry jam
- Mickey-shaped Almond Black and White Cookie
- Rugelach a pastry with raspberry jam, walnuts, and cinnamon
- Maple Leaf Shortbread Cookie with maple buttercream
- Coffee-Mocha Cookie topped with coffee-infused buttercream, cocoa nibs, and chocolate-covered espresso beans
- Cinnamon-spiced Chocolate Crinkle Cookie
- Peanut Butter Cookie featuring M&M'S Minis Milk Chocolate Candies Holiday Blend



FESTIVAL COOKIE STROLL MAP



- | | | |
|---|--|---|
| 1. Chocolate Cookie
American Holiday Table | 6. Salted Caramel
Spaceship Earth Cookie
Experimental Prototype Cookies
of Tomorrow | 10. Coffee-Mocha Cookie
Mele Kalikimaka Holiday Kitchen |
| 2. Hazelnut Linzer Cookie
Bavaria Holiday Kitchen | 7. Cranberry-Oatmeal
Cookie
Holiday Hearth Desserts | 11. Cinnamon-
spiced Chocolate
Crinkle Cookie
Nochebuena Cocina |
| 3. Holiday Sugar Cookie
Connections Café | 8. Rugelach
L'Chaim! Holiday Kitchen | 12. Peanut Butter
Cookie featuring
M&M'S Minis
Sunshine Seasons |
| 4. Prototype Cookie
Experimental Prototype
Cookies of Tomorrow | 9. Mickey-shaped
Almond Black and
White Cookie
L'Chaim! Holiday Kitchen | 13. Maple Leaf
Shortbread Cookie
Yukon Holiday Kitchen |
| 5. Ginger-Molasses Cookie
Experimental Prototype Cookies
of Tomorrow | | |



DINING PACKAGES

FIREWORKS & DINING

Two options for Dining Packages offer a meal at a participating restaurant in EPCOT with great viewing of the nighttime spectacular!

PACKAGE COMPONENTS

The [Rose & Crown](#) Fireworks Dining Package offers a prix-fixe meal, including [an appetizer, an entrée, a dessert platter, and unlimited beverages](#). Guests will be seated on the outdoor patio.

The [Spice Road Table](#) Dining Package includes the guest's choice of two small plates, a dessert platter, and unlimited beverages. Guests will be seated on the covered outdoor dining room.

Check-in begins 45 minutes prior to the evening's showing of Luminous. (Typically, the show

begins at 9:30PM, but is subject to change.) Each dining experience will last approximately 90 minutes and will conclude when the show ends.

RESTAURANTS

The cost for the Rose & Crown Dining Package is \$92.00 for adults and \$41.00 for children ages 3 to 9. The cost for the Spice Road Table Dining Package is \$81.00 for adults and \$31.00 for children ages 3 to 9. Price includes tax and gratuity.

You can [see our full review of this experience—which we enjoyed at Rose & Crown—here!](#)

This experience can be booked through the Disney website (for [Rose & Crown click here](#), and for [Spice Road Table click here](#)) or by calling (407) 939-3463.