

2020 INTERNATIONAL FESTIVAL OF THE ARTS GUIDE



WELCOME

Welcome to the annual WDWNT guide to the Epcot International Festival of the Arts! 2020 marks the fourth year of this popular event – arguably the most beautiful festival in Epcot. From January 17 through February 24, 2020, you have 39 days to experience the sights, sounds, and tastes of the festival.

The Epcot International Festival of the Arts celebrates visual, culinary, and performing arts through a series of seminars, food booths, performances, artwork on display, and nightly concerts. Plus, new art is created during the festival, so you'll see new things every time you visit.

With so much going on, it can be overwhelming, even for festival veterans! That's where our guide comes in. Sure, you can pick up a festival passport when you arrive at Epcot, but you'll get the most out of the event when you plan ahead. We offer our guide for free because we don't believe in making you pay for information you can find online (and we know a trip to the festival can be expensive enough as it is!).

Our guide doesn't just offer menus and pretty photos – we rate every food item and beverage at every booth, plus you can find FULL reviews of every item on our website. Instagram-worthy pics of each dish may lean on the artistic, but we want to make sure you're fueling your creativity with the delicacies you deserve. Our ratings and reviews will clue you in on what tastes as good as it looks and what's not worth your time and money. You definitely don't want to come out of this a starving artist.

We know plenty of you still enjoy printing physical copies of guides to flip through while you're on the ground – we don't blame you! However, if you're on mobile, don't forget to visit our festival website at www.wdwnt.art for full coverage of everything Epcot International Festival of the Arts and more. Bookmark the site and it'll be like having your very own personal WDWNT concierge as you navigate the festival.

What's in This Guide

You'll find individual pages for each of the food booths/locations at the festival, all in alphabetical order to make it easy to find the booth you're looking for.

On each page, you'll find:

A full menu of the food and beverage options available at each booth, with prices and a map of the booth's location.

Rankings for each food item and specialty drink. We rate the best of each booth and give every other item a green thumbs up, a red thumbs down, or a yellow sideways thumb (for dishes that were just so-so).

For beer offerings, we list the ABV (alcohol by volume) so you know how strong each beer is.

For wine and mixed drinks, we list the price per bottle of the wine or spirit, so you know what kind of value you're getting.

Links to each booth's page on wdwnt.art, where you'll find our full reviews and photos of every item from every booth.

More Planning Resources and Information

Our comprehensive site for information on the festival is www.wdwnt.art. There, you'll find:

A list of every booth with full reviews and photos, including photos of the menu boards and of the full booth itself, so you know what to expect at each location.

Other festival activities, including the Disney on Broadway Concert Series, artist appearances, seminars, and demonstrations.

Stay tuned to wdwnt.com throughout the festival for more news and information to keep you up-to-date on everything that's happening at #ArtfulEpcot.

Thank you for downloading the WDWNT 2020 Festival of the Arts Guide! We hope it helps make your festival experience a true masterpiece!

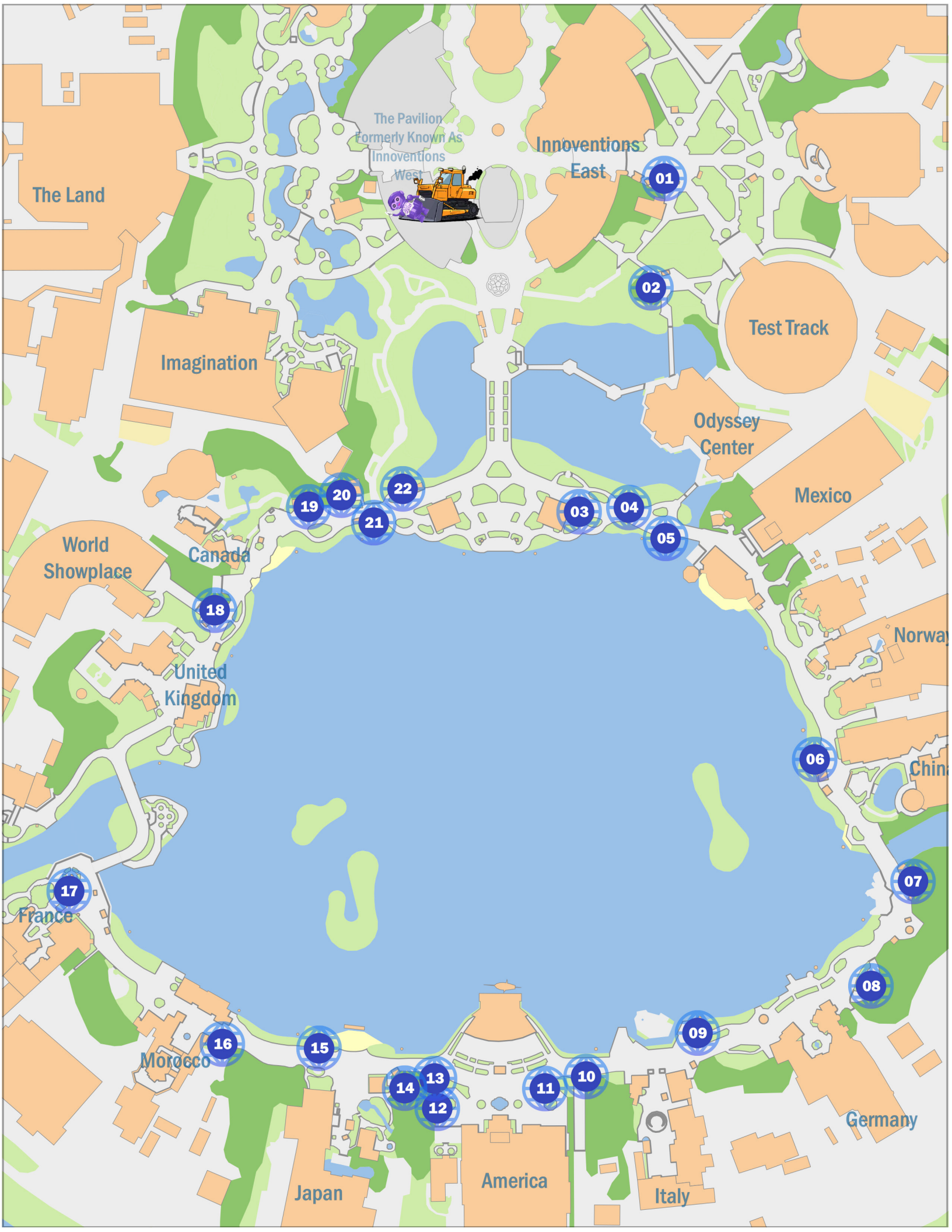
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REFRESHMENT PORT

Food & Beverages



Lobster Chips: House-made Chips, Lobster, Lobster Bisque Cheese Sauce, Pickled Jalapeños and Citrus Cream – \$10.50

Ciderboys Zen Berry Apple Boysenberry Hard Cider, Stevens Point, WI (5.0% ABV) – \$11.25

Spottswoode Sauvignon Blanc, Napa Valley, CA (\$41/bottle) – \$12.00

THE DECONSTRUCTED DISH

Food & Beverages



Deconstructed BLT: Crispy Pork Belly, Tomato Jam and Soft-Poached Egg – \$7.00



Deconstructed Reuben: Sliced Corned Beef, Rye-crusted Sauerkraut and Jarlsberg Cake with Broken Thousand Island Dressing – \$6.75



Deconstructed Strawberry Cheesecake: Whipped New York-Style Cheesecake with Fresh Florida Strawberries, Sugar Cookies and Micro-Basil – \$6.25



Rainboba: Sparkling Water layered with Fruit Boba and topped with a Foam Cloud (non-alcoholic) – \$8.00



Deconstructed Breakfast: Twinings® Spiced Apple Chai Tea Shake with Cream Bourbon, garnished with a Waffle Crisp and Candied Bacon (Also available without alcohol) – \$11.00 with alcohol, \$4.50 without alcohol

Imagery Sauvignon Blanc, Glen Ellen, CA (\$16/bottle) – \$7.00

Mad Genius Red Blend, California (\$15/bottle) – \$6.00

COOL WASH

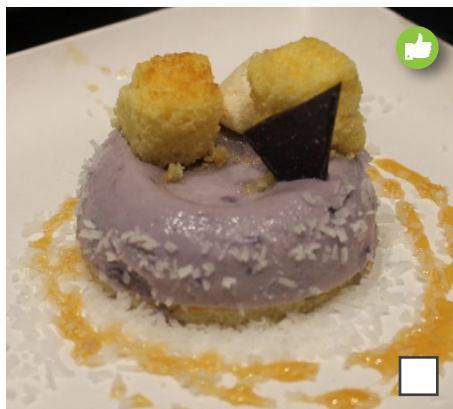


Assorted Coca-Cola® Slushies (non-alcoholic) – \$6.00

The slushies previously appeared at the 2019 Epcot International Food & Wine Festival.

DECADENT DELIGHTS

Food & Beverages



White Chocolate and Purple Sweet Potato Mousse, Caramel, Coconut and Maple Meringue – \$6.50



Chocolate, Peanut Butter and Pretzel Crunch – \$6.60



Lemon Blood-Orange Tart – \$6.50



Artist Palette Jumbo Chocolate-Chip Cookie – \$5.50



White Chocolate Figment Puzzle on an Artist Palette – \$6.50

3 Daughters Strawberry Blonde Nitro, St. Petersburg, FL (5.0% ABV) – \$4.50

Breckenridge Nitro Vanilla Porter, Breckenridge, CO (5.4% ABV) – \$4.50

Young's Double Chocolate Stout, Bedford, England (5.2% ABV) – \$4.50

Biagio Moscato d'Asti, Piedmont, Italy (\$11/bottle) – \$6.00

Florida Orange Groves Winery Black and Blue Port, St. Petersburg, FL (\$50/bottle) – \$8.00

Cold Fashioned Coffee Cocktail – \$9.50

Neapolitan Beer Flight – \$9.50

POP EATS!

Food & Beverages



Sous Vide Chicken Roulade with Apples and Sage served with Warm Brie Fondue, Blueberry and Beet Gel and garnished with Beet Chip Crumbles (GF) – \$6.75



Shrimp Ceviche with Lime Mint Foam (GF) – \$6.00



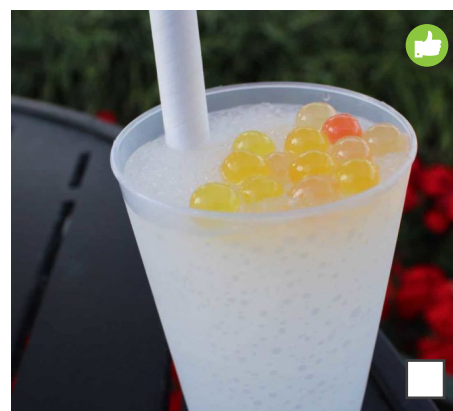
Almond Frangipane Cake layered with Raspberry Jam and Belgian Chocolate – \$4.50



Pop't Art: Modern-designed Sugar Cookie with Strawberry Filling – \$4.50



Popping Bubbles Cocktail – \$10.50



Blue Sky Black Cherry Boba Freeze – \$4.50



Tomato Soup Can Bloody Mary – \$14.00

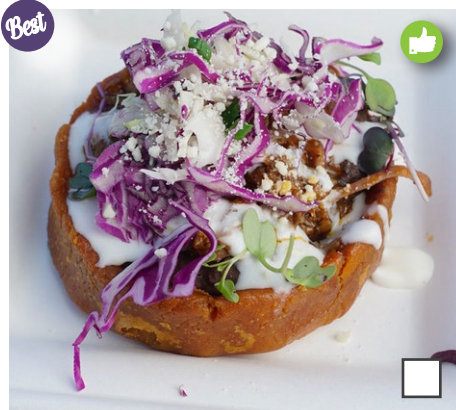
Blue Sky Black Cherry Boba Freeze (Non-Alcoholic) – \$4.50

#RainbowSherbertGlitterDreamAle by Playalinda Brewing Co., Titusville, FL (5.5% ABV) – \$4.50

Popping Bubbles Cocktail – \$10.50

EL ARTISTA HAMBRIENTO

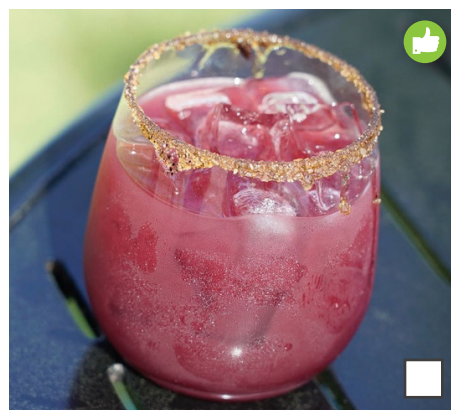
Food & Beverages



Sopes de Barbacoa: Braised Barbacoa Beef served on Fried Guajillo Corn Shell with Black Beans, Cotija Cheese, Mexican Cream and Chives – \$7.25



Agave Pork Belly: Pork Belly caramelized with Agave atop Pumpkin Seed Pesto Lentil Salad – \$7.50



Diego Blackberry Margarita: 100% Agave Tequila, Blackberry Purée, Fresh Jalapeño-Lime Juice served with Black Ant Salt Rim – \$14.50



Mexican White Sangria: White Wine, Fruit Juices and Sweet Cinnamon-infused Tequila – \$9.50



Frida Banana Daiquiri: Mexican Handcrafted Rum, Banana Purée and Applejack (served Frozen) – \$14.25

READ FULL REVIEW @ <https://wdwnt.art/paintedpanda>

THE PAINTED PANDA

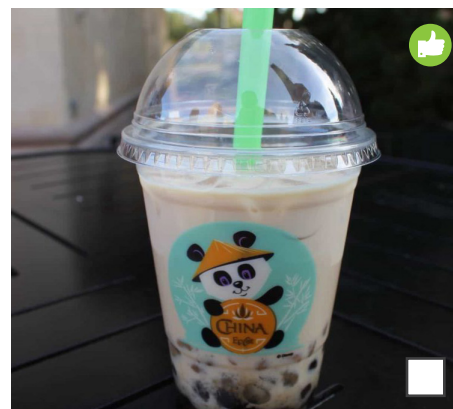
Food & Beverages



Spicy Beef Shumai – \$10.50



Char Siu Pork Bun – \$7.50



“Panda” Bubble Tea: Classic Milk Tea with Black and White Boba Pearls – \$7.25



Jasmine Draft Beer – \$5.00



Kung Fu Punch: Vodka and Triple Sec – \$10.50



Fortune Cookie: ByeJoe Spirit (\$30/bottle), Amaretto, Coconut and Pineapple – \$11.00



Sea Butterfly: Butterfly Pea Flower-infused Cocktail with Lychee Syrup, Vodka, Light Rum and Magic Boba Pearls – \$12.50

REFRESHMENT OUTPOST

Food & Beverages



Plant-based Bratwurst with Spicy Turmeric Aïoli, Coffee Barbecue Jackfruit, and Slaw – \$9.50



Paintbrush Churros: Cinnamon-Sugar Churros Dipped in Colorful White Chocolate – \$6.50



Popcorn Pairing Flight – \$11.00

Barrel of Monks Brewery Endless Enigma Golden Pale Ale, Boca Raton, FL (6.0% ABV) – \$9.75

Collective Arts Brewing Life in the Clouds Hazy IPA, Hamilton, Ontario, Canada (6.1% ABV) – \$9.75

M.I.A. Beer Company Malt Bach Brown Ale, Doral, FL (8.5% ABV) – \$9.75

CUISINE CLASSIQUE

Food & Beverages



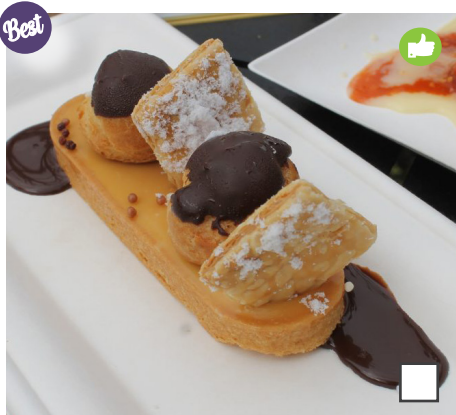
Red Wine-braised Beef Short Rib with Parsnip Purée, Broccolini, Baby Tomatoes and Aged Balsamic – \$8.00



Seared Corvina with braised Ratatouille and Lemon-Thyme Beurre Blanc (GF) – \$7.50



Artist Palette Jumbo Chocolate Chip Cookie – \$5.50



Saint-Honoré Tart: Caramel Cream Tart with Caramel Glaze topped with Cream Puffs – \$6.00



Frozen Rosé – \$6.50



A Play on Rosé Flight – \$10.50

Angry Orchard Rosé Hard Cider, Walden, NY (5.5% ABV) – \$4.50

Concrete Beach Brewery Rosé Ale, Miami, FL (6.2% ABV) – \$4.50

Campo Viejo Rioja Reserva Art Series, Logrono, Spain (\$20/bottle) – \$6.00

Domaine Savary Chablis, Burgundy (\$27/bottle) – \$8.00

L'ARTE DI MANGIARE

Food & Beverages



Insalata di Gamberi al Limone di Zagara: Salad of Poached Shrimp in Sicilian Lemons, Arugula, Shaved Fennel, Avocado, and Citrus Dressing – \$10.00



Pollo ala Pirandello: Golden Chicken Drumstick stuffed with Ricotta Cheese and Pomodoro Sauce – \$10.00



Rossini: Prosecco Mousse with Strawberry Sauce (contains alcohol) – \$10.00

Peroni Nastro Azzurro Pilsner (5.1% ABV) – \$5.50

Prosecco, Villa Sandi (\$12/bottle) – \$10.00

Moscato Fior d'Arancio, Montegrande (\$15/bottle) – \$10.00

Corbinello, Montegrande (\$15/bottle) – \$10.00

Pinot Grigio, Santa Marina (\$6/bottle) – \$9.00

Merlot, Montegrande (\$13/bottle) – \$9.00

Amaretto Bellini: Amaretto, White Peach Purée and Prosecco – \$13.00

Vodka Rossini: Vodka, Strawberry Purée and Prosecco – \$13.00

FUNNEL CAKE

Food & Beverages



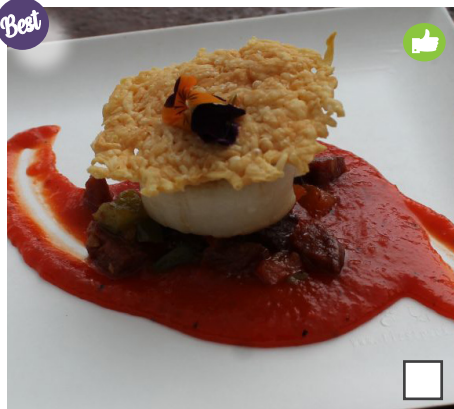
Peanut Butter & Jelly Sandwich Funnel Cake with Peanut Butter Ice Cream, Marshmallow Cream and Raspberry Glaze – \$9.50

THE ARTIST'S TABLE

Food & Beverages



Beef Wellington with Mushroom Bordelaise, Fennel Cream, and Roasted Baby Vegetables – \$8.25



Pan-Seared Scallop with Chorizo, Roasted Red Pepper Coulis and a Parmesan Crisp (GF) – \$7.00



Artist Palette Jumbo Chocolate Chip Cookie – \$5.50



Sipping Chocolate Flight: White, Milk and Dark – \$8.00



Symphony in Chocolate Flight: Mozart Cream Liqueurs paired with Sipping Chocolates – \$13.00



Chocolate and Beer Pairing Flight – \$12.00

Saugatuck Brewing Co. Neapolitan Milk Stout, Douglas, MI (6% ABV) – \$4.50

Lexington Brewing Company Kentucky Vanilla Barrel Cream Ale, Lexington, KY (5.5% ABV) – \$4.50

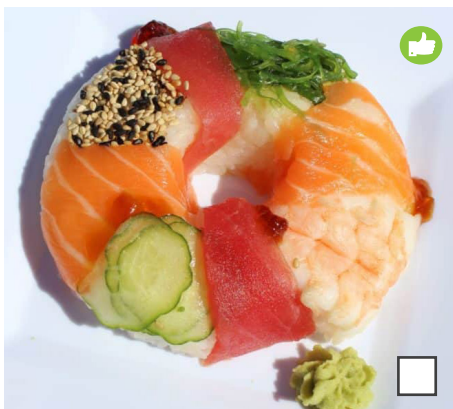
Lindemans Framboise Lambic, Belgium (2.5% ABV) – \$4.50

Âme du Vin Côtes de Provence Rosé, Côtes de Provence, France (\$17/bottle) – \$6.00

Carmel Road Drew's Blend Pinot Noir, Monterey County, CA (\$28/bottle) – \$7.00

GOSHIKI

Food & Beverages



Sushi Donut: Donut-shaped Sushi featuring Salmon, Tuna, Shrimp, Cucumber and Sesame Seed over a decorated plate of Wasabi Aioli, Sriracha and Eel Sauce – \$8.00



Taiyaki: Fish-shaped Cake stuffed with a Sweet Red Bean Filling served with Green Tea Chocolate and Whipped Cream Cheese – \$5.75



Vegetable Gyoza: Vegetable and Edamame filled Gyoza atop Truffle-mashed Potatoes, Shiitake Mushrooms, Pepper Strings and Tonkatsu Teriyaki Sauce – \$5.75



Matsuri Sake Cocktail: Frozen Nigori Sake and Calpico accented with Strawberry and finished with Cotton Candy – \$8.50



Masu Sake in a Traditional Personalized Wooden Cup – \$12.50

Deadly Sins Brewing Nomi Yasui Draft Lager, Winter Park, FL (4.3% ABV) – \$5.00

MOSAIC CANTEEN

Food & Beverages



Spiced Beef with Pine Nuts and Dried Cherries, Hummus and Pita Chips – \$9.00




Mediterranean Flatbread with Zaatar, Olive Oil Artichoke, Olives, Mozzarella and Feta Cheese – \$9.00



Chebbakia: Hand-twisted Strips of Fried Dough coated with Honey, Rosewater and Sesame Seeds – \$6.00

Casa Beer (5.0% ABV) – \$4.50

Kabash Prestige White Wine (\$5/bottle) – \$6.00

 **Embrace the Arak:** El Massaya Arak (\$25/bottle), Grapefruit Juice and Grenadine – \$8.00

L'ART DE LA CUISINE FRANCAISE

Food & Beverages



Crème de Brie en Petit Pain:
Warm Creamy Brie in a House-made Bread Bowl – \$7.75



Tomate Farcie Façon Paul Bocuse: Tomato Stuffed with Braised Ribs Paul Bocuse-style – \$7.50



Moelleux Aux Chocolats Valrhona: Molten Chocolate Cake with Pure Origin Valrhona Chocolates – \$7.00



Trio de Macarons:
Assortment of Three House-made Macarons in a Gift Box – \$9.00



Frozen French Martini: Grey Goose Vodka (\$27/bottle), Chambord Liqueur (\$28/bottle), Pineapple, Orange and Grape Juice with Lemon-Lime Foam – \$14.00

Veuve du Vernay, Brut N°1, Limited Edition: French Sparkling Wine (\$17/bottle) – \$7.50

Vouvray, Marcel Dubois, 2018 (\$13/bottle) – \$8.25

Bordeaux, Château Malbec, 2015 (\$16/bottle) – \$9.50

MASTERPIECE KITCHEN

Food & Beverages



Charcuterie Palette with Artisan Cured Meats and Cheeses featuring Nueske's® Applewood Smoked Beef – \$14.00



Wild Mushroom Risotto, Aged Parmesan, Truffle Shavings and Zinfandel Reduction – \$9.25



Smoked Verlasso Salmon and Cream Gâteau with Egg Yolk Cream, Paddlefish Caviar and Micro-herbs – \$7.00



Vanilla, Rose Water and Pistachio Panna Cotta – \$8.00



Weihenstephaner Original Lager, Freising, Germany (5.1% ABV) – \$4.50



Classic Sidecar with a Chocolate Twist – \$10.00

Perrier-Jouët Belle Époque Brut Champagne, Champagne, France (\$160/bottle) – \$29.00

The Meeker Vineyard Winemakers' Handprint Merlot, Sonoma County, CA (\$45/bottle) – \$11.00

Pinord La Dama Reserva Familiar Brut, Spain (\$12/bottle) – \$12.00

Pinord La Dama Reserva Familiar Brut Rosé, Spain (\$18/bottle) – \$12.00

JOFFREY'S

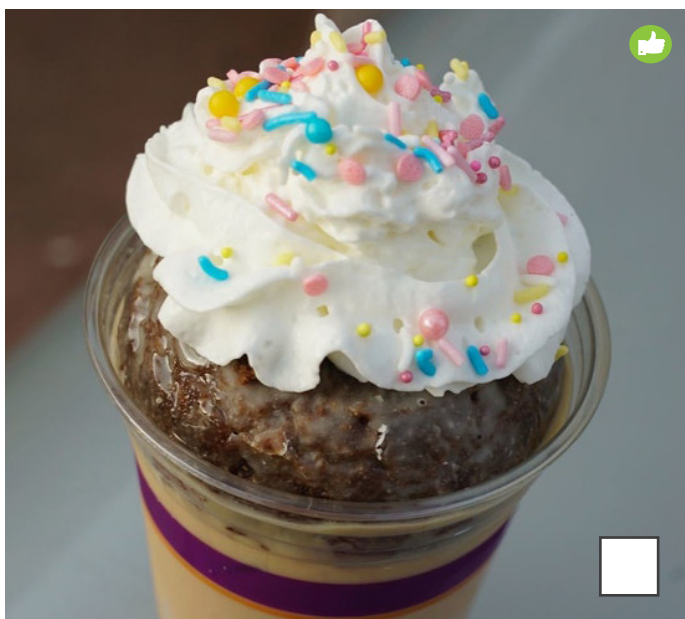
Food & Beverages



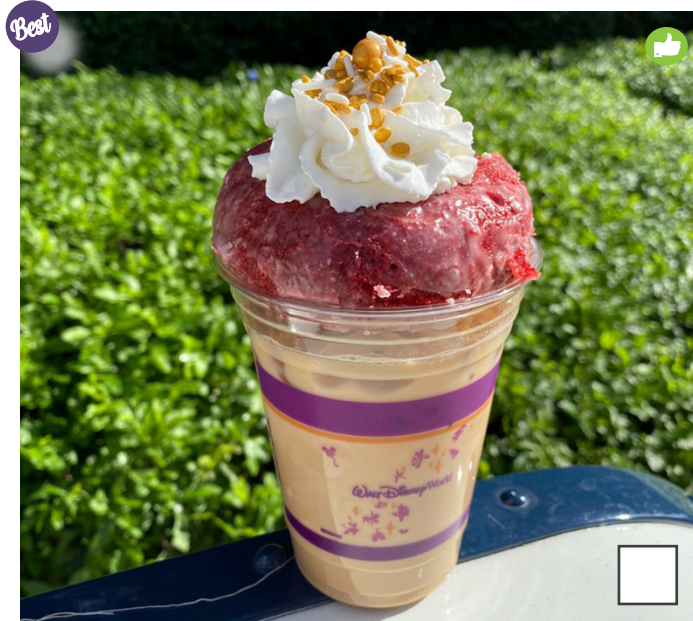
Canada: Impressionism Pairing: Blackberry Iced Latte topped with a delicious Blueberry Donut and Sweet Whipped Cream and Sprinkles – \$8.99



Showcase Plaza: Renaissance Pairing: Iced Mocha Latte served with a timeless Glazed Donut and Sprinkles – \$8.99



Future World East: Modern Pairing: Coconut Iced Latte garnished with a decadent Chocolate Donut and topped with Whipped Cream and Sprinkles – \$8.99



The American Adventure: Baroque Pairing: White Mocha Iced Latte layered with a Red Velvet Donut and Sprinkles – \$8.99

DISNEY ON BROADWAY

Shows perform nightly in the American Gardens Theater at 5:30, 6:45, and 8:00 P.M.

The Disney on Broadway Concert Series, in collaboration with Disney Theatrical Productions, brings performers from legendary Disney musicals to the American Gardens Theater in World Showcase.

January 17: Kissy Simmons and Alton Fitzgerald White

January 18th-19: Heidi Blickenstaff and Gavin Lee

January 20-21: Kissy Simmons and Alton Fitzgerald White

January 22-23: Heidi Blickenstaff and Gavin Lee

January 24: Kissy Simmons and Alton Fitzgerald White

January 25: Kissy Simmons, Heidi Blickenstaff, Alton Fitzgerald White and Gavin Lee

January 26: Kara Lindsay and Kevin Massey

January 27: **NEW Liana Hunt and Adam Jacobs**

January 28-29: Kara Lindsay and Kevin Massey

January 30-31: **NEW Liana Hunt and Adam Jacobs**

February 1st-2nd: Kara Lindsay and Kevin Massey

February 3-4: **NEW Liana Hunt and Adam Jacobs**

February 5-6: Kara Lindsay and Kevin Massey

February 7-8: **NEW Liana Hunt and Adam Jacobs**

February 9: Kara Lindsay, Kevin Massey, **NEW Liana Hunt and Adam Jacobs**

February 10: Ashley Brown and Josh Strickland

February 11: **NEW Syndee Winters and **NEW** Michael James Scott**

February 12-13: Ashley Brown and Josh Strickland

February 14-17: **NEW Syndee Winters and **NEW** Michael James Scott**

February 18-19: Ashley Brown and Josh Strickland

February 20-21: **NEW Syndee Winters and **NEW** Michael James Scott**

February 22-23: Ashley Brown and Josh Strickland

February 24: Ashley Brown, Josh Strickland, **NEW Syndee Winters and **NEW** Michael James Scott**

2020 CONCERT SERIES DINING PACKAGES

The concert series is included with park admission; showtimes are 5:30, 6:45, and 8 p.m. nightly. The Disney on Broadway Concert Series Dining Package is available at participating Epcot restaurants and guarantees show seating.

Packages include a buffet or family-style dining for breakfast, or a buffet or family-style dining or an appetizer, entree, and dessert with a non-alcoholic beverage for lunch and dinner.

For those using the Disney Dining Plan, each package requires two table-service entitlements per person for Magic Your Way Dining and Magic Your Way Deluxe Dining plans.



Akershus Royal Banquet Hall

Breakfast: Adult \$63.00 / Child \$38.00

Lunch: Adult: \$73.00 / Child \$44.00

Dinner: Adult: \$73.00 / Child \$44.00

Biergarten Restaurant

Lunch: Adult: \$55.00 / Child \$31.00

Dinner: Adult: \$55.00 / Child \$31.00

Coral Reef Restaurant

Lunch: Adult: \$67.00 / Child \$22.00

Dinner: Adult: \$67.00 / Child \$22.00

The Garden Grill Restaurant

Breakfast: Adult \$49.00 / Child \$30.00

Lunch: Adult: \$63.00 / Child \$38.00

Dinner: Adult: \$63.00 / Child \$38.00

Rose & Crown Pub & Dining Room

Lunch: Adult: \$57.00 / Child \$21.00

Dinner: Adult: \$57.00 / Child \$21.00

INTERACTIVE WORKSHOPS

Interactive workshops give guests the opportunity to learn art and craft techniques from Disney artists, Cast Members, and other experts. Plus, you'll create your own unique artwork to take home.

Price: \$45 per person, plus tax

Location: World ShowPlace Pavilion, located between the United Kingdom and Canada pavilions

Book: Call (407) WDW-FEST or (407) 939-3378

Ink & Paint Animation

Presented by Lynn Rippberger, Disney Animation Ink and Paint Artist, Saturdays at 10:00 AM.

Each week, you'll paint a different Disney character:

Saturday, January 18, 2020 – Mickey Mouse

Saturday, January 25, 2020 – Minnie Mouse

Saturday, February 1, 2020 – Donald Duck

Saturday, February 8, 2020 – Pluto

Saturday, February 15, 2020 – Goofy

Saturday, February 22, 2020 – Mickey Mouse

Disney 3D Paper Crafting

Presented by Dave Avanzino, Dave Avanzino Designs, Inc.

Sunday, January 19, 2020 at 10:00 AM

Gesture Drawing Basics: "Story Telling Drawings"

Presented by Todd Bright, Bright Animation

Sunday, January 26, 2020 at 10:00 AM

Sunday, February 16, 2020 at 10:00 AM and 10:30 AM

Animation 101: Flip Book Fundamentals

Presented by Todd Bright, Bright Animation

Sunday, February 2, 2020 at 10:00 AM

Sunday, February 23, 2020 at 10:00 AM

Doodling with Viz

Presented by Gregg "Viz" Visintainer, Owner of Viz Art Ink and WonderGround Artist

Sunday, February 9, 2020 at 10:00 AM

Paint with a Disney Artist

Create your very own masterpiece during a guided class for all levels, taught by a Disney artist. Refreshments will be served.

Price: \$259 per person, plus tax

Location: World Showplace Events Pavilion, located between the United Kingdom and Canada pavilions

Book: Call (407) WDW-FEST or (407) 939-3378

Be prepared for a morning of delight as you join instructor Todd Bright for an entertaining and informative morning of oil painting at a location within the World Showcase at Epcot.

Saturday, January 18, 2020: 8:00 AM to 12:30 PM

INTERACTIVE WORKSHOPS

Saturday, February 15, 2020: 8:00 AM to 12:30 PM

Join renowned artist Kevin-John as you spend the early afternoon learning and water color painting within the setting of the Living Seas at Epcot.

Saturday, February 8, 2020: 11:00 AM to 3:30 PM

Saturday, February 22, 2020: 11:00 AM to 3:30 PM

Animation Academy

Experience the magic of Disney animation at this fun and informative drawing class taught by actual Disney artists.

Daily at 12:30 PM and 1:30 PM, American Garden Theatre

ACTIVITIES & EXPERIENCES

NEW! Wonderful Walk of Colorful Cuisine

Purchase any 5 menu items from the Wonderful Walk of Colorful Cuisine locations and to collect a stamp to commemorate each one. Bring your stamped Festival Passport to Decadent Delights for a colorful culinary prize offered exclusively at the Festival.

Figment's Brush with the Masters

Find fun and learn about art with Figment on this scavenger hunt around World Showcase. Purchase a map and stickers at Odyssey Festival Showplace, Pin Central, Disney Traders or World Traveler. Then, search for Figment hiding inside famous works of art at each World Showcase pavilion. Return to Disney Traders for an artful surprise!

Characters Off the Page

Make your way around the world to visit some of your favorite Disney characters and get a glimpse of their nearby portraits.

Mexico Pavilion: Donald Duck

China Pavilion: Mulan

Germany Pavilion: Snow White

France Pavilion: Aurora and Belle

United Kingdom Pavilion: White Rabbit

Celebrate Art in Performance

Art Defying Gravity: Enjoy the spectacle of thrilling acts of strength—defying gravity and imagination. Performances daily.

Disney Performing Arts Showcases: Tap your toes as top high school bands perform jazz and pop music. Performances daily.

Epcot Living Statues: Delight as statues come to life right before your eyes. Performances daily.

Visual Art in Performance: Watch in wonder as a guest visual artist paints favorite Disney characters—images magically appear in minutes during this fun, must-see show! Performances Fridays through Mondays.

Expression Section

You can help create an amazing Disney mural! Stop by World Showcase Plaza near Canada from 11 a.m.-5 p.m. daily to pick up a brush and leave your mark.

Chalk Art

Discover the work of imaginative chalk artists in Future World, daily 11:00 AM to 9:00 PM.

Chalk Full of Character (NEW) – Search for charming chalk drawings of Disney characters tucked away throughout World Showcase.

Kids' Chalk Art – Create your very own chalk masterpiece in Future World West, offered daily from 10:00 AM to 4:00 PM.

Galleries

Various pavilions throughout World Showcase, Epcot. Most exhibits are open from 11:00 AM to 9:00 PM daily.

Mexico Folk Art Gallery (Mexico): 'Remember Me!' La Celebración del Día de Muertos

Stave Church Gallery (Norway): Gods of the Vikings

House of the Whispering Willows (China): Inside Shanghai Disney Resort

American Heritage Gallery (The American

MORE ACTIVITIES & EXPERIENCES

Adventure): Creating Tradition: Innovation and Change in American Indian Art

Bijutsu-kan Gallery (Japan): Kawaii Japan's Cute Culture

Artful Photo Ops

Enjoy picture-perfect spots along World Showcase inspired by these amazing works of art:

Mexico Pavilion - Homage to Frida Kahlo

Italy Pavilion - Mona Lisa – Leonardo da Vinci; The Scream – Edvard Munch

American Adventure - Washington Crossing the Delaware – Emanuel Gottlieb Leutze

France Pavilion - Luncheon of the Boating Party – Pierre-Auguste Renoir

United Kingdom Pavilion - Peter Pan Storybook

Artists

More than 100 visiting artists participating in the festival will be available to meet with guests and share insights on their work. Available at Festival Markets throughout Epcot. Disney artists' work will also be exhibited throughout Epcot.

MERCHANDISE

Take home memories of your trip with exclusive merchandise! This festival offers some of the most creative items of any Epcot festival.

The 2020 Epcot International Festival of the Arts offers a wide range of merchandise, including a Spirit Jersey, a Minnie headband with reversible sequins, reusable straws, pins, jewelry, and more. In addition, you'll be able to purchase posters, prints, and other works from artists throughout the festival. Annual Passholders also have access to unique items including a t-shirt, coaster set, and pin.

You can find festival merchandise at Port of Entry, Disney Traders, International Gateway, MouseGear, Art of Disney (now at the American Adventure Pavilion), and at festival markets throughout World Showcase.

GENERAL





ANNUAL PASSHOLDER EXCLUSIVES

