



Mix It, Make It, Celebrate It!

THURSDAY, AUGUST 30, 2018

4:30 PM **Frank Nasso**, Blue Chair Bay Rum

Mojitos Made Easy –Learn the skills you need to create the perfect mojito during this interactive mojito-making experience! Unsure of your mixology skills? Frank will guide you through the steps you need to feel comfortable when creating this popular Cuban cocktail. At the end, celebrate your success by tasting your own concoction!

WEDNESDAY, SEPTEMBER 05, 2018

4:30 PM **Tonda Corrente, Lisa Wilk, Jill Ramsier**, Tasty Trio, Orlando, FL

Flavor Trifecta - Enjoy a decadent Flavor Trifecta: Wine, Cheese & Chocolate, experienced in perfect harmony! Join the Tasty Trio as they take you through a delectable journey of wine, cheese and chocolate pairings and the interplay on your palate of all three elements. This unique class promises to be fun, educational and delicious.

THURSDAY, SEPTEMBER 06, 2018

4:30 PM **Mike Kravanis**, featured on Disney Parks Blog

Kawaii Kyaraben - Cute Enough to Eat - This lively interactive culinary demonstration will highlight the elements of a "kyaraben" or character bento, providing a step-by-step walk through with bento artist, OMGiri. Participants will enjoy the chance to create their own bento box featuring a Japanese inspired onigiri (rice ball) shaped like a cute character!

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WEDNESDAY, SEPTEMBER 12, 2018

4:30 PM

Philip Raimondo & Brent Lamberti, Stoli Group USA

Crushing on Stoli® CRUSHED Vodka - Join Philip Raimondo and Brent Lamberti for an interactive mixology tasting where you will help create a new cocktail with Stoli® CRUSHED Vodka. Work together as a team to create and taste three totally new and original cocktail recipes with each of the Stoli® CRUSHED flavors: Pineapple, Mango and Ruby Red Grapefruit.

THURSDAY, SEPTEMBER 13, 2018

4:30 PM

Philip Raimondo & Brent Lamberti, Stoli Group USA

Cocktail Creations with Stoli Group USA - Join Philip Raimondo and Brent Lamberti for an interactive mixology tasting featuring Stoli® Cucumber Flavored Vodka, Cenote® Silver Tequila and Bayou Rum®. Learn some great tips and tricks for your next cocktail party and impress your friends with your new found mixology skills, plus discover and taste some great new recipes.

WEDNESDAY, SEPTEMBER 19, 2018

4:30 PM

Lynette Marrero, Mixologist, Diageo Reserve

Rum and Cola- Hold the Cola and Pass the Umbrella! - Plan to fall in love with the beauty and versatility of the wonderful world of rum! Join Mixologist Lynette Marrero for an interactive journey through the history of rum cocktails. Learn how to properly taste sipping rums and how to use the unique flavors and notes of the spirit to mix delicious rum cocktails beyond the cuba Libre (rum and cola).

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THURSDAY, SEPTEMBER 20, 2018

4:30 PM

Jaren Sing, Mixologist, Nolet Spirits

Nolet Spirits: A Family Tradition - At the heart of Ketel One Vodka and NOLET'S Finest Gins lies a Dutch family's remarkable passion for distilling. Discover how the Nolet family has been meticulously crafting the world's finest spirits for over 300 years and 11 generations. Join us for this interactive tasting experience and learn how to "Ketel" your soda with Ketel One Vodka and master your mule with NOLET'S Gin.

WEDNESDAY, SEPTEMBER 26, 2018

4:30 PM

Allen Susser, Chef Allen's, Hollywood, FL

Spices: The Building Blocks of Cultures - Join James Beard Award Winning Chef Allen Susser for his hands-on spice experience. Learn about the spices and fragrant aromas of exotic cultures and embrace the comforting, yet artisan secrets of handmade spice blending that have been passed down through the ancient spice roots. This experience will help in learning to cook any modern ethnic cuisine by becoming acquainted with that culture's seasonings. Additionally, you will take home a treasure of spices that you personally create.

THURSDAY, SEPTEMBER 27, 2018

4:30 PM

David Ortiz, Mixologist, Republic National Distributing Company

Craft Cocktails 101 - Join Mixologist David Ortiz as he teaches you tips and tricks of the trade. Using expertise of past and present flavors, he will lead you through the world of craft cocktails while you mix your own creations on the spot!

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WEDNESDAY, OCTOBER 03, 2018

4:30 PM

Robert Ferrara, Pernod Ricard

The Sine Metu Experience by the Midleton Distillery, Home of Jameson Irish Whiskey - "Sine Metu" or "Without Fear" is the Jameson family motto awarded for their bravery fighting pirates on the high seas. Find your "Sine Metu" moment and join us to create and taste contemporary twists on iconic classics, like the Old Fashioned and Manhattan with one of today's fastest growing and most beloved whiskeys, Jameson Irish Whiskey.

THURSDAY, OCTOBER 04, 2018

4:30 PM

Dana Herbert, Desserts by Dana, Newark, DE

Totally Bananas with Chef Dana - We are totally bananas for Chef Dana! Did you know that more than 100 billion bananas are eaten every year in the world? This makes bananas the fourth most popular agricultural product. During this hands-on demo and tasting, we will explore ways to transform this versatile fruit into sweet treats.

WEDNESDAY, OCTOBER 10, 2018

4:30 PM

Jennifer Hill Booker, Your Resident Gourmet, Lilburn, GA

Chick Chick Boom! - Turn the ordinary egg into Egg-straordinary appetizers in this interactive class. Learn how to boil the perfect egg, make exciting new filling for your eggs, and decide which eggs make the best deviled eggs-quail, chicken, duck, goose or ostrich! Each guest will take home new recipes to add to their recipe box, along with a spice blend created by Chef Jennifer Hill Booker-just for you!

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THURSDAY, OCTOBER 11, 2018

4:30 PM

Matt Lewis, Baked, Brooklyn, NY

Bread Basics 101 - The best bread in the world is the kind you can make at home. Plus, fresh bread also makes your home smell heavenly! Learn how to produce an artisan loaf at home without a lot of kneading and with almost zero equipment. By the end of this experience, you'll have the knowledge you "knead" and your own fresh bread to enjoy!

WEDNESDAY, OCTOBER 17, 2018

4:30 PM

Dan Pashman, host of "The Sporkful" food podcast

Building the Perfect Bite - Every time you eat, you make choices, even if you don't realize it. How do you hold your tortilla chip when you dip it – by a corner or by a straight edge? How do you fold your pizza when you pick it up – inside out, as it should be? Which part of your salad do you fork first – greens or toppings? In this funny and fascinating demonstration, Cooking Channel host Dan Pashman will use science and humor to show you how to make everything you eat more delicious. Be a part of the fun and taste food in a different way!

THURSDAY, OCTOBER 18, 2018

4:30 PM

Dan Pashman, host of "The Sporkful" food podcast

Building the Perfect Bite - Every time you eat, you make choices, even if you don't realize it. How do you hold your tortilla chip when you dip it – by a corner or by a straight edge? How do you fold your pizza when you pick it up – inside out, as it should be? Which part of your salad do you fork first – greens or toppings? In this funny and fascinating demonstration, Cooking Channel host Dan Pashman will use science and humor to show you how to make everything you eat more delicious. Be a part of the fun and taste food in a different way!

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WEDNESDAY, OCTOBER 24, 2018

4:30 PM

Bronwen Weber, Frosted Art Bakery, Dallas, TX

Decorate Your Own Halloween Cupcakes - Trick or Treat - We're all about the treats! Learn from renowned cake master Bronwen Weber on how to decorate your own Halloween cupcakes! Enjoy making cake toppers shaped as a friendly skeleton, Jack-o-lantern, and witch. You'll leave ready to make your own treats at home with Frosted Art Bakery's very own chocolate cake and ganache icing recipes!

THURSDAY, OCTOBER 25, 2018

4:30 PM

Bronwen Weber, Frosted Art Bakery, Dallas, TX

Decorate Your Own Halloween Cupcakes - Trick or Treat - We're all about the treats! Learn from renowned cake master Bronwen Weber on how to decorate your own Halloween cupcakes! Enjoy making cake toppers shaped as a friendly skeleton, Jack-o-lantern, and witch. You'll leave ready to make your own treats at home with Frosted Art Bakery's very own chocolate cake and ganache icing recipes!

WEDNESDAY, OCTOBER 31, 2018

4:30 PM

Marc Tiberia, Crystal Head Vodka

Cocktail Theatre - Mix, make, and celebrate Dan Aykroyd's award winning Crystal Head Vodka as the star of your drink show. Learn to create cocktails that not only taste good but will also get the cameras rolling when you present to your guests!

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THURSDAY, NOVEMBER 01, 2018

4:30 PM

Tonda Corrente, Lisa Wilk, Jill Ramsier, Tasty Trio, Orlando, FL

Flavor Trifecta - Enjoy a decadent Flavor Trifecta: Wine, Cheese & Chocolate, experienced in perfect harmony! Join the Tasty Trio as they take you through a delectable journey of wine, cheese and chocolate pairings and the interplay on your palate of all three elements. This unique class promises to be fun, educational and delicious.

WEDNESDAY, NOVEMBER 07, 2018

4:30 PM

Richard Capizzi, Lincoln Ristorante, New York, NY

Pasticcini di Capizzi - Pasticcini are exquisite Italian fine confections that can be either candies or bite size pastries. In the Italian tradition, assorted pasticcini are served as a dessert or as gifts when you leave a restaurant. Join Chef Richard Capizzi during this interactive experience and create your own assortment of delectable bites!

THURSDAY, OCTOBER 08, 2018

4:30 PM

Rock Harper, Rock Solid Creative Food Group, LLC., Woodbridge, VA

Rock Unrolled - Sushi Rolling with Rock Harper - Roll like a pro! During this experience, you will learn all the steps to making a great sushi roll, including a demonstration on the sushi rice, which may be the most important part. Create a traditional roll and an inside-out roll with the fillings of your choice from Chef Rock Harper's seasonal selection of vegetables. Once you know the method and techniques, it's up to you to "roll" with your creative side!

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