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Epic adventures await at *Star Wars*: Galaxy's Edge

Welcome to Batuu, a remote planet that's home to the mysterious Black Spire Outpost. Throughout its markets, around corners and through back alleys, you can encounter strange creatures and alien languages. Drop by the cantina to sample local beverages and curious concoctions. Build your own droid and even construct a custom lightsaber. Answer the call to be part of a covert mission where you can take control of the *Millennium Falcon*, the fastest hunk of junk in the galaxy. Here, you'll find yourself immersed in the struggle between the First Order and the Resistance. Choose wisely. And get ready to live your adventure at *Star Wars*: Galaxy's Edge (opening August 29, 2019).

Star Wars: Rise of the Resistance attraction opens
December 5, 2019.

WHEN IN BATUU, SPEAK AS BATUUANS DO

Black Spire Outpost residents have developed their own dialect, passed down through generations. During your visit, you'll likely hear some common phrases and greetings. And while residents are quick to help you understand the language, here's a little cheat sheet:

"Bright suns"

– Good morning...hello

"Rising moons"

– Good evening

"Til the spire"

– Goodbye...safe returns

"Well bartered"

– Thank you

"Under the shadow of the spire!"

– Cheers!

"Good run"

– Good luck



AUREBESH: THE WRITTEN LANGUAGE OF BATUU

The most common form of written language on Batuu is Aurebesh. You'll see it carved into stone, posted on walls and written on signs. In fact, Aurebesh is on the cover of this month's *Mickey Monitor* – see if you can decode it! 📖



Answer: Get ready to live your adventure at Star Wars: Galaxy's Edge



Seared Scallops, Truffled Celery Root Purée, Brussels Sprouts and Wild Mushrooms—The Wine & Dine Studio



EPCOT® International Food & Wine Festival

AUGUST 29 – NOVEMBER 23, 2019

Join us for the longest Epcot® International Food & Wine Festival ever—*lasting a full 87 days!*

Discover even more tasty delights with demonstrations, seminars and more separately priced special events. Plus, the Eat to the Beat Concert Series returns (Aug. 29–Nov. 19) with new star-studded acts. There's

so much to savor, you don't want to miss a bite at this year's Epcot® International Food & Wine Festival. 🍷

Check out the digital version of the *Mickey Monitor* at **DisneyWorld.com/FallMickeyMonitor** for recipes from this year's festival.

Entertainment and offerings subject to change without notice.

Take Your Taste Buds To Another Level At Party For The Senses

On select Saturdays throughout the Epcot® International Food & Wine Festival, the party opens its doors at the World ShowPlace Pavilion for an evening that showcases the talents of more than 20 eminent chefs from across the globe. Plus, each event date features a new set of chefs and menus created exclusively for these events, all freshly cooked on site. Beverage experts will also be available for sampling a wide variety of wines and craft beers. To spice things up, you also have the opportunity to chat with the chefs, ask questions and even get photos. Add in the sounds of

the internationally renowned band FEMMES OF ROCK and you've got the ingredients to an amazing evening that truly sizzles with excitement.

ENJOY RESERVED SEATING

At the Reserved Seating* level, you can indulge in top-notch treatment, with a reserved table on the main floor, as well as a specialty welcome beverage. Conclude the evening with an exclusive Party for the Senses souvenir wine glass. 🍷

Find complete Party for the Senses details, dates and chef listings online at **TasteEpcot.com**

*\$229 per Guest, plus tax, gratuity included. Limited availability. Epcot® admission required and not included with ticket. Private, reserved table seating. Event-exclusive wine glass.

Sip, Savor And Save At This Year's Festival With V.I.PASSHOLDER Perks

From your first visit to the festival through your fourth (and beyond), we've got plenty of collectibles, exclusives and savings just for you.



**AUGUST 29 –
OCTOBER 14**

Pick up your complimentary Chef Minnie magnet.

OCTOBER 15 – NOVEMBER 23

Pick up your complimentary Chef Remy magnet.

ON YOUR FOURTH VISIT

Get your complimentary Chef Minnie wooden coaster set.

**EAT TO THE BEAT DINING
PACKAGE DISCOUNT*:**

Passholders enjoy a **10% savings** at select Epcot® restaurants (breakfast,

lunch or dinner), plus receive guaranteed seating at one of three Eat to the Beat concerts. 🎵

DON'T FORGET

Passholder magnets and coaster sets** can be picked up at Mouse Gear or Disney Traders at Epcot®.

*Discount applies to the regular price of food and nonalcoholic beverages (excluding applicable tax and gratuity) during available breakfast, lunch and dinner meal periods. Valid for the Passholder and up to 3 Guests. Not valid for special events and may not be combined with any other discount or offer.

**Not responsible for any lost, stolen or damaged magnets. One Chef Minnie magnet, one Chef Remy magnet and one coaster set per Passholder. Available while supplies last. Must visit designated pickup location at Mouse Gear or Disney Traders to receive the magnet and coaster set. Must present your valid annual pass card and photo ID to receive magnet. Passholder visits will be automatically tracked upon park entry, so you only need to visit the distribution location to redeem your gifts or check your number of visits.



**Complimentary Chef Minnie wooden coaster set,
available at Mouse Gear or Disney Traders**



A New Nighttime Spectacular To Light Up The Skies At *Epcot*®

After 20 years of igniting imaginations, *IllumiNations: Reflections of Earth* at Epcot® will take its final bow on September 30, 2019.

But not to worry. An all-new, limited-time spectacular launches on October 1, 2019—*Epcot® Forever!* Some of the greatest aspects of the Park's past, present and future will come to life during the show—including the music.

"I think the music is the heart of the show," says noted conductor and composer Don Harper. And while you'll recognize classic Epcot® tunes such as "Tomorrow's Child" and "One Little Spark," Harper has reframed them with new arrangements, which were fully orchestrated and recorded at London's famous Abbey Road Studios. "I think everybody's in for a treat."

Fireworks and lasers have been part of the Epcot® spectacles since the beginning of the Park in 1988. And

according to Show Director Alan Bruun, Epcot® Forever will use those elements—and add a couple that have never been seen before.

"We might have a couple of kites. And we might light 'em up," says Bruun playfully.

"Think of a fusion meal, bringing in flavors from different cuisines. We're going to do the same thing in the sky, right around the lagoon."

Epcot® Forever captures the spirit of the Park in five amazing acts: inspiration, innovation, exploration, imagination and celebration.

"Hopefully, our Guests are going to be reminded of just how much they love this Park and be able to carry that love away with them when they leave," says Bruun. 🎆

Aug 29–Nov 23

Epcot® International Food & Wine Festival

A celebration of global cuisines, music & more

EPCOT®

Nov 28, 29 & Dec 1

Orlando Invitational

Preseason college basketball tournament featuring teams from across the country

ESPN WIDE WORLD OF SPORTS COMPLEX

SELECT NIGHTS
Aug 16–Nov 1

Mickey's Not-So-Scary Halloween Party

A special ticketed spook-tacular celebration for children of every age

MAGIC KINGDOM® PARK

Oct 31–Nov 3

Disney Wine & Dine Half Marathon Weekend

Four days of family fun and fitness, with a variety of races and scenic running courses, plus a post-race party at *Epcot*® International Food & Wine Festival

WALT DISNEY WORLD® RESORT

SELECT NIGHTS
Nov 8–Dec 22

Mickey's Very Merry Christmas Party

A special ticketed holiday celebration where Cinderella Castle shimmers, joyful music fills the air, Disney Characters don their most festive attire and enchanting surprises lie around almost every turn

MAGIC KINGDOM® PARK



EAT TO THE BEAT CONCERT SERIES



Plain White T's
Aug 29 – 31

Mark Wills
Sep 27 – 29

Sawyer Brown ^{NEW!}
Sep 1 – 2

Sugar Ray
Sep 30 – Oct 2

MercyMe
Sep 3 – 4

Taylor Dayne
Oct 3 – 4

Hanson
Oct 28 – 30

Grace Kelly ^{NEW!}
Sep 5 – 6

India ^{NEW!}
Oct 5 – 6

Sheena Easton
Oct 31 – Nov 1

Zach Williams ^{NEW!}
Sep 7 – 8

98°
Oct 7 – 9

Kris Allen ^{NEW!}
Nov 2 – 3

Lauren Daigle ^{NEW!}
Sep 9 – 10

Boyce Avenue ^{NEW!}
Oct 10 – 11

Boyz II Men
Nov 4 – 6

Jimmie Allen ^{NEW!}
Sep 11 – 12

Southern Avenue ^{NEW!}
Oct 12 – 13

The Hooters
Nov 7 – 8

Tiffany
Sep 13 – 15

Kenny G
Oct 14 – 15

Big Bad Voodoo Daddy
Nov 9 – 11

The Allman Betts Band
Sep 16 – 17

38 Special
Oct 16 – 17

TBD
Nov 12 – 14

Everclear
Sep 18 – 19

Baha Men
Oct 18 – 20

BBMAK ^{NEW!}
Nov 15 – 16

STARSHIP ft. Mickey Thomas
Sep 20 – 22

Billy Ocean
Oct 21 – 22

Spanish Harlem Orchestra ^{NEW!}
Nov 17 – 18

Postmodern Jukebox
Sep 23 – 24

Sheila E.
Oct 23 – 25

DCappella ^{NEW!}
Nov 19

Blue October
Sep 25 – 26

High Valley
Oct 26 – 27

Please check [TasteEpcot.com](https://tasteepcot.com) for the most up-to-date information.
Entertainment subject to change without notice.



FABULOUS FALL FESTIVAL FINDS

Chef Minnie & Mickey Dooney & Bourke Satchel



CHEF MINNIE & MICKEY

Chef Minnie has joined Chef Mickey this year to bring a “sprinkle” of fun to the festival! Look for these new festival favorites, including a cupcake headband, rose gold trimmed mugs, apparel and more.

Chef Mickey Men's T-shirt



*Must present your valid Annual Pass card and photo ID to purchase Passholder-exclusive merchandise. Merchandise available while supplies last.

Use your 20% Passholder discount to purchase exclusive Passholder festival merchandise at Mouse Gear and Port of Entry!

TASTE YOUR WAY AROUND THE WORLD

Celebrate your festival experience with everything from apparel to tabletop accessories. With cork and wine-colored items, there's sure to be something for everyone in this classic collection.

"Taste" Stemless Insulated Glass



NEW CHEF MUG & PLATE COLLECTION

All your favorite Chefs will introduce their own featured mug and plate collection during the festival. Chef Figment and Chef Remy will be available starting August 29, 2019. And look out for Chef Minnie and Chef Mickey on September 12, 2019!

Chef Figment Mug & Plate (sold separately)



MORE FALL FESTIVAL FINDS



*Epcot® International
Food & Wine Festival
Cupcake Headband*

CHEF MINNIE & MICKEY

Add more Chef Minnie and Chef Mickey "sparkle" to your festival collection!

**Chef Minnie
Spirit Jersey**



TASTE YOUR WAY AROUND THE WORLD

Add to your fabulous
festival experience with
additional apparel and
accessories from the classic
Taste collection!

Taste Your Way
Around the World
Sequined Ladies Tee



Taste Your Way Around the World
Stemmed Tervis® & Appetizer Plate





The Steakhouse Blended Burger

— Serves 6 —

Epcot® International Food & Wine Festival — Flavors from Fire Marketplace

BEEF AND MUSHROOM BURGER

2 teaspoons canola oil
12 ounces button mushrooms, cleaned and sliced 1/4-inch thick
1 teaspoon finely minced garlic
1/4 teaspoon coarse salt
1 pinch freshly ground black pepper
2 1/4 pounds ground beef, 80/20 blend

BRIE FONDUE

4 ounces Brie
1 tablespoon butter
1 tablespoon all-purpose flour
1 cup whole milk
Pinch coarse salt, freshly ground black pepper
1/2 teaspoon truffle oil

TRUFFLE AND BLUE CHEESE POTATO CHIPS

2 russet potatoes, peeled and sliced very thin with mandoline
4 cups vegetable oil, for frying
2 teaspoons truffle oil
1 teaspoon blue cheese powder or blue cheese crumbles
1/8 teaspoon popcorn salt

FOR SERVING:

6 brioche buns
2 cups arugula

FOR BEEF AND MUSHROOM BURGER:

1. Heat canola oil in sauté pan over medium heat until oil starts to shimmer. Add mushrooms, garlic, salt and pepper.
2. Cook mushrooms down until tender and liquid has evaporated, about 8 to 10 minutes. Remove from heat and cool.
3. Finely chop cooled mushrooms. Transfer to large bowl and add ground beef, mixing well. Form 6 patties and refrigerate until ready to cook.

FOR BRIE FONDUE:

1. Place Brie in freezer for about 20 minutes.
2. Melt butter in medium-size sauté pan over medium heat. Add flour and whisk constantly until mixture is caramel colored.
3. Slowly add milk, whisking constantly to avoid clumps.
4. Bring to boil, reduce heat and cook until mixture starts to thicken.
5. Remove Brie from freezer. With sharp knife, remove rind from cheese and cut into small chunks.
6. Add cheese to milk mixture in batches, constantly whisking until all ingredients are melted and mixture thickens.
7. Season with salt and pepper. Remove from heat and allow to cool slightly.
8. Finish with truffle oil just before serving. Add more truffle oil to taste.

FOR TRUFFLE POTATO CHIPS:

1. Blanch potato slices in boiling water for about 2 minutes. Remove from water and dry on baking tray.
2. Add vegetable oil to deep stock pot and heat to 350°F.
3. Once oil is hot, add potatoes and fry chips until golden brown and crispy, frying in batches if necessary.
4. Remove chips from oil, drain on paper towels and place in mixing bowl.
5. Drizzle with truffle oil and gently toss; sprinkle with blue cheese powder or crumbles and salt.

TO SERVE:

1. Remove burgers from refrigerator and season with salt and pepper.
2. Grill to desired doneness.
3. Lightly grill buns on cut side.
4. Place handful of arugula on bottom of each bun, then top with burger. Ladle about 2 tablespoons of cheese fondue on top.
5. Add handful of truffle chips, then top with bun.
6. Serve immediately.

WHAT TO DRINK:

Go red or white – a fruity red Chilean or New Zealand Pinot Noir, or a creamy, subtly oaked Chardonnay.

HOME HACK:

You can always use blue cheese crumbles in this recipe, or find blue cheese powder at online gourmet specialty shops. It's made by dehydrating blue cheese and it adds a rich, velvety texture and sharp, earthy flavor – try it on popcorn or add to salad dressings and dips.



Charred Skirt Steak, Corn Pancakes, Jicama Slaw

— Serves 6 —

Epcot® International Food & Wine Festival — Flavors From Fire Marketplace

MARINATED SKIRT STEAK

3 tablespoons chopped flat-leaf parsley
3 tablespoons chopped cilantro
1/4 teaspoon dried oregano
1 teaspoon minced garlic
1/2 teaspoon chopped Fresno or jalapeño pepper
1/4 teaspoon chopped serrano pepper
2 tablespoons diced red onion
1 pinch coarse salt
1 pinch freshly ground black pepper
1 pinch smoked Spanish paprika
1 pinch chili flakes
2 tablespoons red wine vinegar
1/4 cup canola oil
1 pound skirt steak

JICAMA SLAW

1 cup peeled jicama, julienned with mandoline
1/2 cup peeled carrots, julienned with mandoline
1/4 cup red onion, thinly sliced, about 2-inch-long pieces
1 teaspoon finely diced Fresno or jalapeño pepper
1 cup white vinegar
1 teaspoon coarse salt
Pinch freshly ground black pepper
3 tablespoons sugar
2 teaspoons canola oil
1/4 teaspoon chopped flat leaf parsley

CILANTRO CREAM

1/4 cup sour cream
1/2 cup mayonnaise
1 to 2 tablespoons chopped cilantro
2 tablespoons lime juice
1 teaspoon minced garlic
Pinch coarse salt

CORN PANCAKES

2 large ears yellow corn, shucked
1 large egg
3 tablespoons water
3 tablespoons whole milk
Pinch coarse salt, freshly ground black pepper
1/2 cup masa harina
1 teaspoon canola oil, more as needed

FOR MARINATED SKIRT STEAK:

1. Place all ingredients except steak in blender and puree until smooth.
2. Taste and adjust seasonings.
3. Put steak in large zip-top bag and add marinade. Refrigerate several hours or overnight.

FOR JICAMA SLAW:

1. Julienne jicama and carrots with mandoline and place in glass bowl. Add onion and diced pepper.
2. Blend vinegar, salt, pepper and sugar at medium speed in blender.
3. With blender running, slowly add oil.
4. Stir in parsley and adjust seasonings. Pour dressing over slaw.
5. Transfer to glass bowl or zip-top bag and marinate in refrigerator at least four hours.

FOR CILANTRO CREAM:

1. Combine all ingredients in blender and puree until smooth. Adjust seasoning if necessary.
2. Transfer to bowl, cover and refrigerate for at least 1 hour.

FOR CORN PANCAKES:

1. Smoke corn over hickory wood chips at 220°F degrees for 20 minutes. Remove from heat, cool and cut kernels from cob. Divide into 2 equal portions.
2. Puree egg, water, milk, salt, pepper, and half of corn in food processor until smooth.

3. Transfer to medium-size bowl and fold in masa harina and remaining corn.
4. Heat canola oil in a medium-size skillet over medium-high heat. Pour a heaping tablespoon of batter into skillet and spread to about 1/4-inch thickness. Cook for about 4 minutes or until golden brown, flipping halfway through. Cook in batches and keep warm until ready to serve. (This step can be done while steak is resting.)

TO SERVE:

1. Remove steak from marinade and grill over charcoal to medium rare. Remove from heat and rest 10 minutes. Slice thinly against grain.
2. Place pancake on serving plate, top with steak, slaw and cilantro cream.

WHAT TO DRINK:

Pair with a cool margarita served over ice in a salt-rimmed glass, or agua fresca made with fresh melon, lime, sugar and mint.

HOME HACK:

If you don't have time to make the corn pancakes, you can serve with store-bought corn tortillas – fry them in a heavy skillet over medium-high heat with 2 tablespoons hot oil for about 10 to 30 seconds on each side until browned and cooked (they will still be pliable). Drain on paper towels and keep warm until ready to serve.



New Brunswick Slider

— Serves 6 to 8 —

Epcot® International Food & Wine Festival — Hops & Barley Marketplace

POT ROAST

4 tablespoons canola oil, divided
1 small onion, thinly sliced
2 cups red wine
2 garlic cloves, sliced
2 sprigs fresh rosemary
2 sprigs fresh thyme
4 cups beef stock
Coarse salt, freshly ground black pepper
Bottom round beef roast, about 3 pounds

HORSERADISH MAYONNAISE

2 tablespoons prepared horseradish, more to taste
3/4 cup mayonnaise
1 teaspoon mustard powder
1 teaspoon garlic powder

FOR SERVING:

Potato rolls
Giardiniera
Crispy fried onions

FOR POT ROAST:

1. Heat 2 tablespoons of oil over medium heat in large skillet. Add onions and cook until translucent, 5 to 7 minutes, stirring often.
2. Add garlic, rosemary and thyme and stir 30 seconds. Stir in red wine, bring to a boil, reduce heat to medium-low and cook until reduced by half, about 10 minutes.
3. Add beef stock, bring back to a boil, reduce heat to a low boil and cook until reduced by half, about 20 to 25 minutes. Season with salt and pepper.
4. Preheat oven to 350°F.
5. Season roast with salt and pepper. Heat remaining 2 tablespoons oil in large Dutch oven (or any covered pot that can transfer to oven). Add roast and sear on all sides.
6. Remove from heat and pour sauce over roast. Cover and bake 3 1/2 to 4 hours, or until meat shreds easily with a fork.
7. Remove from oven, cool slightly and shred for serving.

FOR HORSERADISH MAYONNAISE:

Stir together ingredients and refrigerate until ready to serve.

TO SERVE:

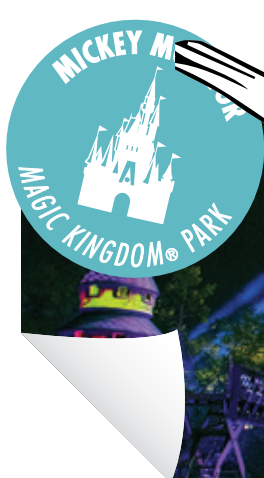
1. Slice potato rolls and fill with shredded pot roast.
2. Spoon horseradish mayonnaise on top of pot roast.
3. Garnish with giardiniera and crispy fried onions.

WHAT TO DRINK:

Pour a rich, robust coffee porter.

TESTER HACK:

We think the crispy giardiniera – pickled Italian vegetables – makes this sandwich. You can find giardiniera in the pickle section of the grocery store; look for Chicago-style packed in oil and vinegar for the most flavor. We used store-bought crispy fried onions (the old-fashioned kind) but you could make them from scratch – just thinly slice onions and fry in hot oil until golden and crisp, 2 to 3 minutes. Drain on paper towels and season with salt and pepper.



New Fireworks & Halloween Surprises!

When Mickey's Not-So-Scary Halloween Party returns to Magic Kingdom® Park (select nights 8/16–11/1), you'll find lots of new treats, including Disney's Not-So-Spooky Spectacular, the event's first new fireworks show in 14 years! Hosting this spellbinding display are Jack Skellington and his ghost dog, Zero. The show follows Mickey, Minnie, Donald and Goofy on a trick-or-treat adventure full of laughs and scary-good surprises, all with new music and effects. And don't forget your Passholder discount so you can catch all the spooky new fun, plus your event favorites, like trick-or-treating throughout the Park. Get details at DisneyWorld.com/halloween.

DON'T MISS THIS

New ear-y enhancements have been added to Mickey's "Boo-To-You" Halloween Parade, including the Haunted Mansion Bride, the Incredibles, as well as Buzz Lightyear and the little green aliens.

And, be sure to check out the exclusive event merchandise.



A Festive, Fabulous (Not-So) Sinister Soiree

D ahhhhhlings! Cruella De Vil requests your presence at the newest Halloween party of the season – **Cruella's Halloween Hide-a-Way!** Join her as she takes over Tony's Town Square Restaurant on *Main Street, U.S.A.®* for a devilishly delightful party, complete with spirited music and fiendishly festive décor, not to mention a great view of Town Square!

Beginning at 9:30 p.m. on select nights, this fiendish fete offers up an all-you-care-to-enjoy buffet of savory hors d'oeuvres, with a taste from the Witches Cauldron—a kettle of gooey and creamy spinach dip with ciabatta crostini, assorted Halloween flatbreads and more! Indulge your sweet tooth with chocolate-dipped strawberries, cheesecake and mini cannoli, Kanine Krunchy cake and Mini De Vil brownies, plus a variety of beverages, including beer and wine selections and more! Best of all, you can pop in and out at your leisure so you can visit other haunts around the Park.

But the party doesn't stop there! You also have access to a special reserved viewing area for *Mickey's "Boo-To-You" Halloween Parade* at 11:15 p.m., featuring some of Cruella's villainous pals. 🦋

HIDE-A-WAY HINTS

Reservations are now available at **DisneyWorld.com** and by calling **407-WDW-DINE (939-3463)**. Cruella's Halloween Hide-a-Way is offered for \$99 per person (plus tax) at every *Mickey's Not-So-Scary Halloween Party* event night at *Magic Kingdom®* Park. Admission to *Mickey's Not-So-Scary Halloween Party* is required to attend. Seating is available for Guests as they dine on a first-come, first-served basis, and shared seating is encouraged amongst Guests to enjoy both the food and company the party has to offer.



Unearth Wicked Good Halloween Finds At *Disney Springs*®

Make the most of this bewitching holiday with the perfect Disney-themed costume (for kids and adults), décor and treats at these *Disney Springs*® stores:

CHAPEL HATS:

Specialists in nearly every kind of fashionable headwear you could imagine—the perfect way to top off a fabulous Halloween outfit.

CHERRY TREE LANE @ MARKETPLACE CO-OP:

Based on the upscale London address in Disney's *Mary Poppins*, this is a must-shop experience for women who know how to accessorize (perfect for Disney-bounding)!

DISNEYSTYLE:

Discover a curated collection of fun, on-trend apparel and accessories inspired by beloved Disney attractions and Characters!

MELISSA SHOES:

Slip into some avant-garde footwear to spice up your costume this Halloween season—and beyond.

STAR WARS TRADING POST AND STAR WARS GALACTIC OUTPOST:

An impressive bounty of apparel and collectibles like no other—you can even build your own droid or lightsaber!

SUPER HERO HEADQUARTERS:

Unleash your inner hero and dash over to explore the latest and greatest apparel, costumes and accessories.

WORLD OF DISNEY® STORE:

From Halloween outfits to fall décor to collectibles from all over the Disney universe, you're covered here.

GOOFY'S CANDY CO. AND DISNEY'S CANDY CAULDRON:

Treat yourself to some not-so-poisonous apples and a to-go bag (or four) of specialty candy.

GOOD TO KNOW:

Use your Passholder discount for 10–20% off select regularly priced merchandise at participating *Disney Springs*® stores. 🍷

Cool Fun Ahead For You And Your Crew



Kowabunga! Time to dive into the magic and beat the heat because even though it's fall, it's Florida fall—which means it's hot. That's cool, though, because we've got two Disney Water Parks where there's magic in every drop. Plus, as an Annual Passholder, you get a \$16 discount on a 1-day ticket!

At *Disney's Typhoon Lagoon Water Park*, breeze into a tropical paradise, complete with twisting slides, sandy beaches and the largest inland wave pool around. Thrill out on the Crush 'n' Gusher water coaster and Miss Adventure Falls family raft attraction. Keep the good vibes flowing with a Blue Typhoon Colada or Tropical Storm.

Want to shoot the curl? Guests can try to catch the perfect wave before the Water Park opens at the Learn to

Surf session for a couple of hours with professional instructors. Surf lessons come with a light breakfast as well as photography, so you can share your cool experience. For more information about how to book surf lessons, call **407-WDW-PLAY (939-7529)**.

ADD AN EXTRA SPLASH OF MAGIC TO YOUR DISNEY WATER PARKS DAY

Rent a cabana and enjoy upgraded lounge chairs, your own locker, towels, refillable drink mugs, a cooler stocked with chilled water, and space for up to 6, plus an attendant to help with food, Park tips and more! 🏖️

Water Parks subject to seasonal refurbishments and weather closures.



Say Bonjour To Our Newest Resort — *Disney's Riviera Resort!*

Step into the grandeur of European elegance, with a touch of magic, at *Disney's Riviera Resort* at *Walt Disney World® Resort*, opening this December. During his travels to the region, Walt Disney took delight and great inspiration from the Riviera. Today, Walt Disney Imagineers are still being inspired, creating a Resort that's a true celebration of European leisure and Mediterranean relaxation.

Experience decades of *la dolce vita* as you relax in stylishly charming accommodations that range from cozy, upscale Tower Studios for two to one- and two-bedroom Villas to three-bedroom Grand Villas for larger families.

Cool off in one of the many pools. Parents can even take their little ones to enjoy *S'il Vous Play*, an interactive water play area surrounded

by beloved Characters from the classic Disney film *Fantasia*.

Perched atop the Resort is Topolino's Terrace—Flavors of the Riviera, a Signature Dining experience inspired by European cliffside restaurants. You can even place dining reservations right now!

This December, rediscover *la joie de vivre* at *Disney's Riviera Resort*, inspired by the beautiful European retreats that Walt visited once upon a time. Book your stay today at DisneyWorld.com/PassholderRiviera.

GOOD TO KNOW

Passholders get a **10% discount*** on dining at Topolino's Terrace—Flavors of the Riviera! 🍷

*Unless otherwise stated, discount excludes alcoholic beverages, applicable tax and gratuity, and is valid for the Passholder and up to three (3) Guests.





New Pixie Dust Helps *Disney Resort* Guests Take Flight

Picture gliding majestically through the skies and enjoying one-of-a-kind views on your way to a *Walt Disney World®* Theme Park. That's exactly what Resort Guests can do aboard the all-new Disney Skyliner (opening September 29), a sky-sailing gondola system that provides unique and innovative transport.

This new state-of-the-art system conveniently connects *Disney's Hollywood Studios®* and the International Gateway at *Epcot®* to *Disney's Art of Animation Resort*, *Disney's Caribbean Beach Resort*, *Disney's Pop Century Resort* and *Disney's Riviera Resort* (projected to open December 16, 2019).

Across the three lines, there are nearly 300 gondola cabins, each with a capacity for up to 10 Guests (including those with wheelchairs or assistive devices) and specifically tailored for the Florida climate.

What you're most likely to notice are the 22 Disney-themed gondolas. These inspired cabins feature stunning graphics based on Disney films, attractions and beloved Characters, including Mickey Mouse, Minnie Mouse and the Hitchhiking Ghosts from *Haunted Mansion®*, just to name a few.

So on your next stay at a *Disney Resort* hotel, take to the skies. Because with a little pixie dust (and the new Disney Skyliner), *you can fly, you can fly, you can fly!* 🧚

Catch The Magic Before It Disappears

As we debut a number of new and exciting attractions and shows across Walt Disney World® Resort in the coming months, we also say goodbye to some favorites. Make sure you catch these incredible events and shows before they end on September 30!

MAGIC KINGDOM® PARK

Meet Mickey Mouse & Minnie Mouse at Town Square Theater

Take photos with this dressed-up duo together—and admire their special celebration outfits!

DISNEY'S HOLLYWOOD STUDIOS®

An Incredible Celebration at Pixar Place

Team up with the Incredibles as Pixar Place is transformed into a Municiberg city block. Embrace your inner Super Hero and join in the festivities, including a rocking dance party, Edna Mode's Super-Suit Gallery and interactive fun to locate Supers nearby.

EPCOT®

IllumiNations: Reflections of Earth

Join us in bidding a fond farewell to this breathtaking display of lasers, lights and fireworks.

DISNEY'S ANIMAL KINGDOM® THEME PARK

Hakuna Matata Time Dance Party

A family-friendly event featuring music, dance, games and some of your favorite Disney friends—including Timon and Rafiki! 🐵



Save up to 30%*

on rooms at select *Disney Resort* hotels!

For stays most nights 9/1/19-12/24/19.

Book now-12/24/19.

Plus, as a Guest of a *Disney Resort* hotel, you can take advantage of benefits like early access to *Disney FastPass+* planning**, complimentary transportation via motor coach, ferryboat and monorail, and more time in the Theme Park each day to enjoy select attractions with the *Extra Magic Hours* benefit (valid Theme Park admission and Resort ID required).



For reservations, visit DisneyWorld.com/PassholderFallFun
or call 407-560-PASS (7277).

*The number of rooms allocated for this offer is limited. Savings based on the non-discounted price for the same room. Length-of-stay requirements may apply. Additional per-adult charges may apply if more than 2 adults per room at Disney Value, Moderate and Deluxe Resorts and Studios at Disney Deluxe Villa Resorts. Cannot be combined with any other discount or promotion. Advance reservations required. Offer excludes the following room types: 3-bedroom villas, campsites, *The Villas at Disney's Grand Floridian Resort & Spa*, *Bay Lake Tower at Disney's Contemporary Resort*, *Copper Creek Villas & Cabins at Disney's Wilderness Lodge* and *Disney's Polynesian Villas & Bungalows*. Passholder must present a valid *Walt Disney World* annual pass at check-in.

**Valid Theme Park admission and online registration required. *Disney FastPass+* attractions and entertainment experiences, the number of selections you can make and arrival windows are limited.

Walt Disney World