



Epworth  
*by the* Sea

Epworth by the Sea

Event Menus

2024

# INTRODUCTION



Kaylee Crane and Joel Willis

For generations, Epworth By The Sea has been impacting individuals, families and groups for Jesus Christ by providing a premiere Conference, Wedding, Retreat & Vacation Center. We consider our grounds, buildings, staff and programs integral to our mission and a huge part of what makes Epworth By The Sea a special place.

Our gorgeous riverfront campus on St. Simons Island, Ga., is a celebrated destination for groups, couples, and families in search of a peaceful environment and a chance to rediscover what's truly important.

Our goal at Epworth is to nourish our guests not only from their experiences here, but also with our food. We have created our menus with balance, understanding that practicing wellness is crucial to a wholesome journey, while still enjoying our southern traditions.

May you find fellowship and peace over your stay.

*Joel Willis, CEO/President of Epworth by the Sea*  
*Kaylee Crane, Director of Food Services*





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## ROOM CHARGES AND SEATING INFORMATION

*For inquiries, please call Group Reservations at 912-638-8688*

### **TABBY HOUSE \$500**

60 Standing Room, 40 Seated

### **JINKS GARDEN ROOM \$600**

75 Standing Room, 56 Seated

### **BLASINGAME DINING ROOM \$600**

200 Standing Room, 140 Seated

### **SMITH DINING ROOM \$1,000**

325 Standing Room, 220 Seated

### **ELLIE ROOM \$800**

120 Standing Room, 64 Seated

*Numbers based on patio usage, weather permitting*

### **PIONEER ROOM \$1,000**

150 Standing Room, 88 Seated

*Numbers based on verandah usage, weather permitting*

### **TERRY THOMAS PAVILION \$2,500**

200 Standing Room, 140 Seated

*Numbers based on verandah usage, weather permitting*



# BANQUET INFORMATION

## MENU AND BREAK SELECTIONS

Epworth requires your menu selection at least 21 days prior to start of your program. Breaks must be ordered at least one week prior to your program. Menu items and prices may change based on market availability. All menu prices will have an additional 18% service charge and sales tax.

Epworth does not allow food or beverage to be brought or stored on the property whether purchased or catered. There is a \$500 fee for any break in this policy.

Cakes for special occasions are permitted.

## GUARANTEES

We require an updated guaranteed number one week prior to each event. All banquet events with food and beverage are billed at the guaranteed attendance number. If the banquet serves more than the guaranteed number, we will charge for the overage.

## BANQUET SPACE AND WEATHER CALLS

Epworth may change location of a banquet to a different space for any increase or decrease in attendance or service need.

**In accordance to local ordinances, all entertainment must end at 10 p.m.**

If weather may impede on your banquet, the decision to move inside must be made 12 hours prior to the event. If the Service Manager makes a weather call and the client insists on staying outdoors, there will be a \$1,000 fee if the event needs to be moved inside.

**The minimum food order is \$350. Preferred payment by check.  
Credit card payments over \$1,000 will be subject to a transaction fee.**

**All banquet functions are served as buffet.**

## TABLE LINENS

Linen and skirting are included for food and beverage stations. Skirting and tablecloth prices for additional tables are listed below:

**Skirting \$15/each  
Tablecloth \$25/each**

*All prices will have an additional 18% service charge and sales tax applied.  
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# BREAKFAST BUFFETS

*Breakfast Buffets include Orange Juice and Coffee.  
Based on 1 hour of service.*

## COASTAL SUNRISE

Seasonal Sliced Fruit  
Assorted Breakfast Pastries  
Yogurt and Granola  
*\$15/person*

## FIRST LIGHT

Seasonal Sliced Fruit  
Assorted Breakfast Pastries  
Yogurt and Granola  
Bacon, Egg, and Cheese on a Cathead Biscuit  
*\$20/person*

## INTRACOASTAL

Seasonal Sliced Fruit  
Assorted Breakfast Pastries  
Yogurt and Granola  
Scrambled Eggs  
Stone-Ground Grits  
Chef's Choice Breakfast Potatoes  
Crispy Smoked Bacon  
Buttermilk Biscuits, Sausage Gravy  
*\$26/person*

## KING TIDE BRUNCH

Seasonal Sliced Fruit  
Cinnamon Roll Casserole  
Classic Eggs Benedict  
Stone-Ground Grits  
Crispy Smoked Bacon  
Chicken and Waffles  
Buttermilk Biscuit, Sausage Gravy  
*\$32/person*

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# BREAKFAST BUFFETS CONTINUED...

*Breakfast Buffets include Orange Juice and Coffee.  
Based on 1 hour of service.*

## MARSH VIEW

Seasonal Sliced Fruit  
Yogurt and Granola  
Scrambled Eggs  
Breakfast Potatoes  
Crispy Smoked Bacon  
Herbed Baked Chicken over Cornbread Stuffing  
Baked Lemon Butter Flounder over Steamed Rice  
Baguette French Toast with Royal Icing  
Petite Dessert Selection  
*\$34/person*

## SUNDAY SUNRISE

Seasonal Sliced Fruit  
Assorted Breakfast Pastries  
Yogurt and Granola  
Scrambled Eggs  
Sliced Country Ham  
Crispy Hashbrowns  
Buttermilk Biscuits, Sausage Gravy  
Roasted Sirloin, Mushroom Demi Sauce over Herbed Potatoes  
Lemon Baked Chicken Thighs over Steamed Vegetables  
Chocolate Cake and Silk Pie  
*\$45/person*



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# A LA CARTE BREAK ITEMS

## MORNING BREAKS

Whole Fruit	\$2/each
Sliced Fruit Tray	\$6/person
Yogurt & Granola	\$5/person

## INDIVIDUAL SNACKS

Chips & Pretzels	\$4/each
White Cheddar Popcorn	\$4/each
Granola Bars	\$3/each

## PASTRIES & SWEETS

Assorted Breakfast Pastries	\$28/dozen	Rice Krispy Treats	\$28/dozen
Cinnamon Rolls	\$28/dozen	Assorted Candy Bars	\$3/each
Biscuits, Jelly, Butter	\$28/dozen	M&M's	\$3/each
Brownies	\$36/dozen	Gummy Bears	\$3/each
Cookies	\$28/dozen		

## AFTERNOON PICK-ME-UP

House-made Chex Mix	\$20/pound
Homemade French Onion Dip, Herbed Chips	\$9/person
Fresh Vegetable Platter, Hummus and Ranch	\$9/person
Chilled Spinach & Artichoke Dip, Pita Chips	\$9/person

## BEVERAGES

Coffee, Regular and Decaffeinated	\$35/gallon
Hot Tea, Regular and Decaffeinated	\$30/gallon
Hot Chocolate	\$30/gallon
Hot Apple Cider, Available Seasonally	\$40/gallon
Assorted Chilled Juices	\$38/gallon
Sweetened and Unsweetened Iced Tea	\$30/gallon
Lemonade	\$30/gallon
Ice	\$5/bag
Individual Milks	\$3/each
Coca-Cola Classic, Diet Coke, and Sprite	\$4/each
Bottled Water	\$4/each
Cranberry and Gingerale Punch	\$46/gallon
Iced Water Station, Serves 25	\$20/station



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# LUNCH BUFFETS

*Lunch Buffets include Unsweetened Iced Tea and Filtered Water.  
Based on 1.5 hours of service.*

## TRIO OF SALAD

Garden Salad, Tomato and Cucumber  
*Ranch, Italian and Balsamic Dressings*  
Chicken Salad, Tuna Salad, Egg Salad  
Pita Chips  
Assorted Sliced Breads  
Lemon Bars  
*\$25/person*

## GARDEN SALAD STATION

Mixed Greens and Spinach  
*Ranch, Italian and Balsamic Dressings*  
Hard-Boiled Eggs, Crumbled Bacon  
Tomatoes, Onions, Cucumber  
Crumbled Blue Cheese  
Herbed Croutons  
Diced Grilled Chicken  
Chilled Shrimp  
French Silk Pie  
*\$25/person*

## CLASSIC DELI

Garden Salad, Tomato and Cucumber  
*Ranch, Italian and Balsamic Dressings*  
Pasta Salad  
Chips  
Sliced Turkey and Ham  
Traditional Chicken Salad  
Lettuce, Tomato and Assorted Cheese  
Mayonnaise, Mustard  
Assorted Sliced Breads  
Brownies  
*\$28/person*

## COOK-OUT

Seasonal Fruit  
Baked Beans  
Bagged Chips  
Hot Dogs  
Hamburgers  
Lettuce, Tomato, Assorted Cheese  
Ketchup, Mayonnaise and Mustard  
Sliced Buns  
Assorted Cookies  
*\$28/person*

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# LUNCH BUFFETS CONTINUED...

*Lunch Buffets include Unsweetened Iced Tea and Filtered Water.  
Based on 1.5 hours of service.*

## TAQUERIA

Taco Salad

*Shredded Lettuce, Tomato, Onion, Black Beans, Corn  
Lime Vinaigrette*

Elotes, Cotija Cheese, Cilantro

Refried Beans

Spanish Rice

Fajita Peppers and Onions

Chicken Tinga Tacos

Ground Beef Tacos

Sour Cream, Salsa, Guacamole, Shredded Cheese

Hard and Soft Shell Tortillas, Tortilla Chips

Cinnamon Dusted Churros

*\$28/person*

## SUNDAY'S BEST

Garden Salad, Tomato, Cucumber  
*Ranch, Italian and Balsamic Dressings*

Macaroni and Cheese

Collard Greens

Corn on the Cob

Baked Chicken

Fried Chicken

Cornbread

Seasonal Cobbler

*\$30/person*

## UNDER THE OAKS

Garden Salad, Tomato, Cucumber  
*Ranch, Italian and Balsamic Dressings*

Coleslaw

Stewed Okra and Tomatoes

Steamed Rice

BBQ Chicken

Pulled Pork

Sliced Buns

Banana Pudding

*\$28/person*



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# HORS D'OEUVRES

## COLD HORS D'OEUVRES

Deviled Ham Salad, Baked Cheddar Biscuits	<i>\$16/dozen</i>
Pimento Cheese Bites, Crumbled Bacon, Phyllo Cup	<i>\$16/dozen</i>
Caprese Bruschetta, Balsamic Glaze	<i>\$18/dozen</i>
Baked Brie Tartlette, Pepper Jelly	<i>\$16/dozen</i>
Poached Shrimp, Cocktail Sauce	<i>\$48/dozen</i>

## HOT HORS D'OEUVRES

Crispy Macaroni and Cheese Bites, Buffalo Ranch	<i>\$16/dozen</i>
Vegetable Egg Roll, Garlic and Soy Sauce	<i>\$22/dozen</i>
Tempura Shrimp, Sweet Thai Chili	<i>\$24/dozen</i>
Spinach and Feta Triangles, Dill Cream Sauce	<i>\$24/dozen</i>
Cocktail Franks, Puff Pastry, Dijon Mustard	<i>\$26/dozen</i>
Mini Chicken and Waffle, Hot Honey	<i>\$26/dozen</i>
Beef Empanada, Chimichurri	<i>\$28/dozen</i>
Crispy Crab Cakes, Smoky Tomato Remoulade	<i>\$40/dozen</i>

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## DINNER BUFFETS

*Dinner Buffets include Unsweetened Iced Tea, Filtered Water, and Coffee.  
Based on 1.5 hours of service.*

### AN ISLAND HOLIDAY

Garden Salad, Tomato, Cucumber  
*Ranch, Italian, and Balsamic Dressings*  
Classic Cornbread Dressing  
Buttermilk and Chive Mashed Potatoes  
Green Bean Casserole  
Roasted Turkey Breast, Gravy  
Honey Glazed Ham  
Dinner Rolls, Butter  
Traditional Apple Pie  
*\$34/person*

### DELIZIOSO

Caprese Salad  
*Tomato, Basil and Mozzarella Cheese*  
Oven Roasted Garlic Potatoes  
Ratatouille  
Meat Lasagna  
Chicken Parmesan  
Herbed Penne  
Marinara and Alfredo Sauce  
Garlic Bread  
New York Cheesecake  
*\$34/person*

### DOCKSIDE

Garden Salad, Tomato, Cucumber  
*Ranch, Italian, and Balsamic Dressings*  
Hushpuppies  
Stone-Ground Cheese Grits  
Roasted Asparagus  
Fried Shrimp, Cocktail and Tartar Sauce  
Baked Lemon Chicken  
Honey Glazed Carrots  
Dinner Rolls, Butter  
Red Velvet Cake  
*\$36/person*

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# DINNER BUFFETS CONTINUED...

*Dinner Buffets include Unsweetened Iced Tea, Filtered Water, and Coffee.  
Based on 1.5 hours of service.*

## EPWORTH BY THE SEA

Garden Salad, Tomato, Cucumber  
*Ranch, Italian, and Balsamic Dressings*  
Hushpuppies  
Mashed Potatoes  
Traditional Macaroni & Cheese  
Seared Squash and Onions  
Collard Greens  
Fried Seasonal Fish  
Fried Chicken  
Sliced BBQ Brisket  
Dinner Rolls, Butter  
Banana Pudding  
*\$42/person*

## CHOPHOUSE

Classic Caesar Salad  
*Herbed Croutons, Parmesan Cheese, Creamy Caesar Dressing*  
Potato Bar  
*Bacon, Cheese, Chives, Sour Cream*  
Broccoli Casserole  
Roasted Seasonal Vegetables  
Thinly Sliced Ribeye, Garlic Aioli and Horseradish Cream  
Dijon Chicken Thighs, Spinach, Sundried Tomatoes  
Dinner Rolls, Butter  
New York Style Cheesecake  
*\$50/person*

## LUAU

Whole Smoked Pig\*  
Teriyaki Chicken Skewers  
Hawaiian Meatballs  
Steamed Ginger Rice  
Baked Sweet Potatoes  
Stir Fried Vegetables  
Pineapple Upside-Down Cake  
*\$30/person*

*\* Whole pig included for 50 or more, less than 50 will be pulled pork*



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## DINNER BUFFETS CONTINUED...

*Dinner Buffets include Unsweetened Iced Tea, Filtered Water, and Coffee.  
Based on 1.5 hours of service.*

### STRICKLAND

Garden Salad, Tomato, Cucumber  
*Ranch, Italian, and Balsamic Dressings*  
Pimento Cheese Bites  
Herbed Wild Rice  
Sauteed Squash with Onions  
Seared Chicken Breast, Pecan Apple Relish  
Battered Cod, Smoked Tomato Remoulade  
Sliced Pot Roast, Onion Pan Gravy  
Dinner Rolls, Butter  
Assorted Cakes  
*\$38/person*

### FROM THE BUOY

Garden Salad, Tomato, Cucumber  
*Ranch, Italian, and Balsamic Dressings*  
Chilled Shrimp Cocktail, Cocktail Sauce  
Hushpuppies  
Grilled Mahi, Pineapple Mango Salsa  
Panko Crusted Salmon, Crab Veloute  
Smoked BBQ Chicken Legs  
Cinnamon Croissant Bread Pudding, Vanilla Anglaise  
*\$34/person*

### BRAZILIAN

Mixed Greens, Olives, Sundried Tomatoes, Carrots, Cucumbers  
*Ginger Vinaigrette*  
Chimichurri Flank Steak  
Pan Seared Chicken Breast, Roasted Pepper Cream  
Cauliflower Au Gratin  
Roasted Potatoes  
Ham and Olive Sourdough Bread  
Coconut Cream Pie  
*\$32/person*



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## STATIONS

*Based on 2 hours of service.  
Beverages are not included.*

### FRESH FROM THE GARDEN

Mixed Greens, Crumbled Bacon, Hardboiled Egg,  
Blue Cheese Crumbles, Shredded Cheese,  
Tomato, Cucumber, Onion, Carrot, Herbed Croutons  
*Ranch, Italian, and Balsamic Dressings*  
*\$15/person*

### SHRIMP AND GRITS

Local Shrimp and Andouille Sausage, Cheddar Cream Sauce  
Three Cheese Grits, Scallions  
*\$28/person*

### LOW COUNTRY BOIL

Local Shrimp, Smoked Sausage, Red Potatoes,  
Onion and Corn on the Cob  
Hushpuppies  
Lemon and Cocktail Sauce  
*\$28/person*

### RIBEYE STATION

Thinly Sliced Prime Rib  
Horseradish Cream, Au Jus  
Slider Rolls, Butter  
*\$40/person*

### ITALIAN ANTIPASTO

Cheese and Charcuterie Board  
Marinated Mushrooms  
Artichoke Hearts  
Goat Cheese and Prosciutto Flatbread  
*\$28/person*

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## YOUTH

*Youth Buffets include Lemonade and Filtered Water.  
For youth 12 years of age and under.  
Based on 1.5 hours of service.*

### KIDS NIGHT OUT

Fruit Salad  
French Fries  
Corn on the Cob  
Chicken Tenders, Ketchup and Honey Mustard  
Chocolate Cake  
*\$22/person*

### ITALIAN NIGHT

Fruit Salad  
Buttered Noodles  
Steamed Broccoli  
Marinara Sauce  
Meatballs  
Assorted Cookies  
*\$22/person*

### MASHED POTATO BOWL

Fruit Salad  
Mashed Potatoes, Gravy  
Buttered Corn  
Steamed Peas  
Popcorn Chicken  
Dinner Rolls, Butter  
Brownies  
*\$22/person*



## DESSERT STATIONS

### S'MORES BAR

Marshmallow, Graham Cracker, Chocolate Bar  
*\$5/person*

### ICE CREAM SUNDAE

Vanilla Ice Cream, Chocolate Syrup, Strawberry Topping, Caramel, Whipped Cream, Sprinkles  
*\$8/person*

### SWEET AND LIGHT

Macerated Berries, Whipped Cream, Sugared Biscuits  
*\$10/person*

### ON THE PIE SIDE

Apple Pie with Whipped Topping, French Silk Pie, Key Lime Pie  
*\$14/person*

### SOUTHERN CLASSICS

Banana Crème Pie, Pineapple Upside Down Cake, Peach Cobbler a la' mode  
*\$16/person*

### TRADITIONAL CAKES

Chocolate Cake, Cheesecake, Strawberry Short Cake  
*\$16/person*

### COFFEE FRAPPE

Cinnamon Sticks, Vanilla Ice Cream, Coffee  
*\$48/gallon*

*For any specialty cake, our cake cutting fee is \$50*