



Epworth
by the Sea

Epworth by the Sea
Event Menus
2025



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.
Menu items and prices may change based on market availability.*



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





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