



Epworth by the Sea  
Event Menus  
2022

# 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, Georgia, 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 \$500

75 Standing Room, 56 Seated

### BLASINGAME DINING ROOM \$500

200 Standing Room, 140 Seated

### SMITH DINING ROOM \$850

325 Standing Room, 250 Seated

### ELLIE ROOM \$850

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 PAVILLION \$2,500

200 Standing Room, 120 Seated

*Weather permitting, no indoor space available*



# BANQUET INFORMATION

## MENU AND BREAK SELECTIONS

**No take-out containers permitted.**

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 \$500. Preferred payment by check.**

**Credit card payments are subject to a transaction fee.**

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

**For plated options, or custom menus, please call our**

**Group Reservations 912-638-8688**

## TABLE LINENS

Linen and skirting are included for food, beverage, and dining 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, Coffee, and Hot Tea.  
Based on 1 hour of service.*

## COASTAL SUNRISE

Seasonal Sliced Fruit  
Assorted Breakfast Pastries, Butter, Jelly  
*\$15/person*

## FIRST LIGHT

Seasonal Sliced Fruit  
Assorted Breakfast Pastries, Butter, Jelly  
Yogurt and Granola  
Breakfast Sandwich of Choice Of:  
Bacon, Egg, and Cheddar on an English Muffin  
Or  
Chicken Biscuit, Honey  
*\$20/person*

## INTRACOASTAL

Seasonal Sliced Fruit  
Assorted Breakfast Pastries, Butter, Jelly  
Yogurt and Granola  
Scrambled Eggs  
Stone-Ground Grits  
Crispy Smoked Bacon  
Seared Sausage Links  
Buttermilk Biscuits, Sausage Gravy  
*\$26/person*

## KING TIDE BRUNCH

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



# A LA CARTE BREAK ITEMS

## MORNING BREAKS

Whole Fruit	<i>\$2/each</i>
Sliced Fruit Tray	<i>\$6/person</i>
Yogurt & Granola	<i>\$5/person</i>
Orange Slices	<i>\$4/person</i>

## INDIVIDUAL SNACKS

Chips & Pretzels	<i>\$4/each</i>
Goldfish	<i>\$4/each</i>
White Cheddar Popcorn	<i>\$4/each</i>
Granola Bars	<i>\$3/each</i>

## PASTRIES

Assorted Breakfast Pastries	<i>\$28/per dozen</i>
Cinnamon Rolls	<i>\$28/dozen</i>
Bagels and Cream Cheese	<i>\$28/dozen</i>
Brownies	<i>\$36/dozen</i>
Cookies	<i>\$28/dozen</i>
Rice Krispy Treats	<i>\$28/dozen</i>
Lemon Bars	<i>\$40/dozen</i>

## SWEETS

Assorted Candy Bars	<i>\$3/each</i>
M&M's	<i>\$3/each</i>
Gummy Bears	<i>\$3/each</i>

## AFTERNOON PICK-ME-UP

House-made Chex Mix	<i>\$20/pound</i>
Cheese and Cracker Tray	<i>\$14/person</i>
Fresh Vegetable Platter with Hummus and Ranch	<i>\$9/person</i>

## BEVERAGES

Coffee, Regular and Decaffeinated	<i>\$35/gallon</i>
Hot Tea, Regular and Decaffeinated	<i>\$48/gallon</i>
Hot Chocolate	<i>\$48/gallon</i>
Hot Apple Cider, Available Seasonally	<i>\$50/gallon</i>
Assorted Chilled Juices	<i>\$38/gallon</i>
Sweetened and Unsweetened Iced Tea	<i>\$48/gallon</i>
Lemonade	<i>\$48/gallon</i>
Ice	<i>\$5/bag</i>
Individual Milks	<i>\$3/each</i>
Coca-Cola Classic, Diet Coke, and Sprite	<i>\$4/each</i>
Bottled Water	<i>\$4/each</i>
Cranberry and Gingerale Punch	<i>\$46/gallon</i>
Iced Water Station, Serves 25	<i>\$20/station</i>

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

*Select one Sandwich or Salad, Side, and Dessert*

*All boxed lunches include Bottled Water, Chips, Whole Fruit, and Condiments*

### SANDWICHES

*Select one*

#### TURKEY, BACON, SWISS

Lettuce, Tomato, Onion  
Wheat Bread

#### CHICKEN SALAD

Celery, Onion, Mayonnaise  
Lettuce, Croissant

#### CAPRESE

Tomato, Mozzarella, Fresh Basil  
Pesto, Balsamic Glaze  
Italian Loaf

### SALADS

*Select one*

#### CHICKEN CAESAR

Romaine, Grilled Chicken  
Parmesan Cheese, Herbed Croutons  
*Caesar Dressing*

#### COBB

Mixed Greens, Grilled Chicken  
Hard-boiled Eggs, Bacon, Blue Cheese, Tomato  
*Balsamic Vinaigrette*

### SIDES

*Select one*

Traditional Potato Salad, Coleslaw  
Greek Pasta Salad, or Fruit Salad

### DESSERT

*Select one*

Chocolate Chip Cookie, Brownie, or Rice Krispy Treat

*\$22/Boxed Meal*





## LUNCH BUFFETS

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

### TRIO OF SALAD

Sliced Melon  
Garden Salad, Tomato, Cucumber, Onion  
*Ranch, Italian, and Thousand Island Dressings*  
Chicken Salad, Tuna Salad, Egg Salad  
Pita Chips  
Sliced Bread, Croissants  
Lemon Bars  
**\$20/person**

### GARDEN SALAD STATION

Mixed Greens, Spinach  
Hard-Boiled Eggs, Crumbled Bacon  
Tomatoes, Onions, Cucumber  
Crumbled Blue Cheese  
Herbed Croutons  
Diced Grilled Chicken  
Chilled Shrimp  
French Silk Pie  
**\$24/person**

### CLASSIC DELI

Garden Salad, Tomato, Cucumber, Onion  
*Ranch, Italian, and Thousand Island Dressings*  
Pasta Salad  
Seasoned Chips  
Sliced Turkey and Ham  
Traditional Chicken Salad  
Lettuce, Tomato, Onion, Pickles  
Assorted Cheese  
Mayonnaise, Mustard  
Sliced Bread, Croissants  
Brownies  
**\$25/person**

### COOK-OUT

Potato Salad  
Baked Beans  
Seasoned Chips  
Hot Dogs  
Hamburgers  
Lettuce, Tomato, Onion, Pickles  
Assorted Cheese  
Mayonnaise, Mustard  
Sliced Buns  
Assorted Cookies  
**\$28/person**

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

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

### TAQUERIA

Shredded Lettuce, Tomato, Onion, Black Beans, Corn  
*Lime Vinaigrette*  
Elotes, Cotija Cheese, Cilantro  
Refried Beans  
Spanish Rice  
Chiles Tostados, Lime, Salt  
Chicken Tinga Tacos  
Ground Beef Tacos  
Sour Cream, Salsa, Guacamole, Fresh Lime  
Hard and Soft Shell Tortillas  
Cinnamon Dusted Churros  
*\$28/person*

### SUNDAY'S BEST

Garden Salad, Tomato, Cucumber, Onion  
*Ranch, Italian, and Thousand Island Dressing*  
Macaroni and Cheese  
Collard Greens  
Corn on the Cob  
Baked Chicken  
Fried Chicken  
Cornbread  
Banana Pudding  
*\$30/person*

### UNDER THE OAKS

Garden Salad, Tomato, Cucumber, Onion  
*Ranch, Italian, and Thousand Island Dressing*  
Coleslaw  
Fried Okra  
Southern Lima Beans  
BBQ Chicken  
Pulled Pork  
Sliced Buns  
Lemon Bars  
*\$32/person*

*All prices will have an additional 18% service charge and sales tax applied.  
Menu items and prices may change based on market availability.*



# HORS D'OEUVRES

## COLD HORS D'OEUVRES

Cream Cheese and Pepper Jelly, Toasted Baguette	\$16/dozen
Pimento Cheese Bites, Crumbled Bacon, Green Onion	\$16/dozen
Caprese Skewer, Balsamic Glaze	\$18/dozen
Antipasto Skewer, Salami, Oregano	\$22/dozen
Shaved Ham and Melon, Dijon Mustard	\$24/dozen
Poached Shrimp, Cocktail Sauce	\$48/dozen

## HOT HORS D'OEUVRES

Crispy Macaroni and Cheese Bites	\$16/dozen
Vegetable Egg Roll, Sweet Thai Chili	\$22/dozen
Cocktail Franks, Puff Pastry, Dijon Mustard	\$26/dozen
Mini Chicken and Waffle, Hot Honey	\$26/dozen
Beef Empanada, Chimichurri	\$28/dozen
Crispy Crab Cake, Lemon Caper Remoulade	\$40/dozen
Bacon Wrapped Scallop, Garlic Butter	\$48/dozen
Beef Wellington, Horseradish Crème	\$50/dozen
Lobster Salad Roll, Lemon, Fresh Dill	\$72/dozen

*All prices will have an additional 18% service charge and sales tax applied.  
Menu items and prices may change based on market availability.*



## 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, Onion  
*Ranch, Italian, and Thousand Island Dressings*  
Classic Cornbread Stuffing  
Garlic Mashed Potatoes  
Steamed Green Beans  
Roasted Turkey Breast, Gravy  
Honey Glazed Ham  
Dinner Rolls, Butter  
Traditional Apple Pie  
*\$34/person*

### DELIZIOSO

Garden Salad, Tomato, Onion, Pepperoncini, Olives  
*Ranch, Italian, and Thousand Island Dressings*  
Fried Brussel Sprouts, Parmesan Cheese  
Italian Herbed Roasted Potatoes  
Meat Lasagna  
Eggplant Parmesan, Fresh Basil  
Garlic Bread  
Tiramisu  
*\$34/person*

### DOCKSIDE

Garden Salad, Tomato, Cucumber, Onion  
*Ranch, Italian, and Thousand Island Dressings*  
Hushpuppies  
Stone-Ground Cheddar Cheese Grits  
Roasted Asparagus  
Fried Shrimp, Cocktail and Tartar Sauce  
Grilled Salmon  
Baked Lemon Chicken  
Dinner Rolls, Butter  
Red Velvet Cake  
*\$36/person*

*All prices will have an additional 18% service charge and sales tax applied.  
Menu items and prices may change based on market availability.*



## 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, Onion  
*Ranch, Italian, and Thousand Island Dressings*  
Hushpuppies  
Mashed Potatoes, Pan Gravy  
Traditional Macaroni & Cheese  
Seared Squash and Onions  
Collard Greens  
Fried Seasonal Fish  
Fried Chicken  
Sliced BBQ Brisket  
Dinner Rolls, Butter  
Banana Pudding  
*\$48/person*

### CHOPHOUSE

Classic Caesar Salad  
*Herbed Croutons, Parmesan Cheese, Creamy Caesar Dressing*  
Loaded Mashed Potatoes, Bacon, Cheddar Cheese, Scallion  
Creamed Corn  
Roasted Asparagus  
Thinly Sliced Marinated Ribeye, Fresh Garlic  
Dijon Chicken Thighs, Spinach, Sundried Tomatoes  
Crab Cakes, Lemon Butter Sauce  
Dinner Rolls, Butter  
New York Style Cheesecake  
*\$50/person*

*All prices will have an additional 18% service charge and sales tax applied.  
Menu items and prices may change based on market availability.*



## STATIONS

*Based on 2 hours of service.*

### FRESH FROM THE GARDEN

Mixed Greens, Crumbled Bacon, Hardboiled Egg,  
Blue Cheese Crumbles, Shredded Cheddar Cheese,  
Tomato, Cucumber, Onion, Carrot, Herbed Croutons  
*Ranch, Italian, and Thousand Island Dressings*

*\$15/person*

*Add soup for an additional \$5 per person.*

*Choice of Broccoli and Cheddar, Minestrone, or Tomato Bisque*

### ITALIAN

Caesar Salad, Parmesan Cheese, Herbed Croutons  
Steamed Green Beans  
Meatballs, Seared Shrimp  
Penne with Alfredo, Spaghetti with Marinara

*\$20/person*

### SHRIMP AND GRITS

Stone-Ground Grits, Cheddar Cheese  
Collard Greens, Ham Hocks  
Seared Shrimp with Bacon Gravy, Green Onion

*\$26/person*

### LOW COUNTRY BOIL

Hushpuppies  
Garden Salad, Tomato, Cucumber, Onion  
*Ranch, Italian, and Thousand Island Dressings*  
Shrimp, Andouille Sausage, Red Potato, Onion, Corn on the Cob

*\$28/person*

### ROASTED BEEF TENDERLOIN

Roasted Carrots  
Classic Mashed Potatoes  
Grilled Beef Tenderloin, Horseradish Crème  
Dinner Rolls, Butter

*\$395/Serves 25 people*

*\$100 Chef Fee*

*All prices will have an additional 18% service charge and sales tax applied.  
Menu items and prices may change based on market availability.*



## YOUTH

*Youth Buffets include Unsweetened Iced Tea and Filtered Water.*

*For youth 12 years of age and under.*

*Based on 1.5 hours of service.*

### CLASSIC FAVORITES

Fruit Salad

Macaroni and Cheese

Steamed Peas and Carrots

Hot Dogs, Buns

Fried Chicken Tenders

Assorted Cookies

*\$16/person*

### GRILL-OUT

Fruit Salad

French Fries

Steamed Green Beans

Mini-Burgers, Mustard and Ketchup

Corn Dogs

Brownies

*\$18/person*

### ITALIAN NIGHT

Fruit Salad

Buttered Noodles

Steamed Broccoli

Marinara Sauce

Meatballs

Assorted Cookies

*\$20/person*

### MASHED POTATO BOWL

Fruit Salad

Mashed Potatoes, Gravy

Buttered Corn

Steamed Peas

Popcorn Chicken

Grilled Chicken Nuggets

Dinner Rolls, Butter

Brownies

*\$22/person*

*All prices will have an additional 18% service charge and sales tax applied.  
Menu items and prices may change based on market availability.*



## 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, Cherries  
*\$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, Red Velvet Cake  
*\$16/person*

### COFFEE FRAPPE

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

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