



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.
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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

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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

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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

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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, 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

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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, 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

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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

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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

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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