



# WELCOME TO GAMECOCK HOSPITALITY

*Williams-Brice Stadium offers a unique setting in the heart of  
Gamecock Country, perfect for events of any size.*

The rental spaces located within Williams-Brice stadium offer an inimitable background for any and all events. The stadium offers the perfect size space for weddings, conferences, galas, meetings, university functions, and other events.

Spaces range in size from intimate to ballroom, ensuring the perfect size space is available, whether you are having a corporate meeting or large celebration. Several spaces have beautiful views of the football field and downtown Columbia. Each space has its own set of unique amenities, ranging from included tables and chairs to audiovisual access.

In 2021, South Carolina Athletics partnered with Southern Way Catering to offer unparalleled service and hospitality within the rental spaces at Williams-Brice Stadium. With an emphasis on Southern Hospitality and a dedication to doing things The Garnet Way, the Southern Way Catering team is ready to help you make your next event a success!

Whatever your event and hospitality needs, we are dedicated to helping you create the most memorable and successful experience. Please give us a call to discuss your next event!



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Sales Manager,  
Athletics Division  
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*Please note that the quoted menu prices apply to events with 100 or more people. For smaller events, speak with your Southern Way Catering events coordinator for a custom proposal. Table linens and specialty staff are not included in this quoted price.*





# BREAKFAST

## Continental Breakfast *\$12.99 per person*

### Muffins

*Assortment of buttermilk blueberry, apple cinnamon, chocolate chunk*

### Danish Pastries

*Assortment of cheese, cherry, apple*

### Seasonal Fresh Fruit

## Breakfast Buffet *\$16.99 per person*

### Seasonal Fresh Fruit

### Scrambled Eggs

### Bacon or Sausage

### Biscuits

*Southern classic warm buttermilk biscuits and whipped butter*

*\*Breakfast menus include: assorted juices, water, disposable plates, flatware, and disposable napkins. Table linens are not included.*

## Breakfast Add-on Items

### Shrimp and Grits \$8.99PP

*Warm tasso ham gravy over sautéed gulf shrimp on a base of southern plantation grits*

### Yogurt Parfaits \$3.99PP

*With granola, seasonal berries*

### Breakfast Casserole \$3.99PP

*Hot breakfast casserole with sausage, eggs, grits, cheddar cheese*

### Scrambled Eggs \$2.99PP

*Creamy scrambled eggs with salt and pepper*

### Sausage Links \$3.99PP

### Bacon Slices \$3.99PP

### Turkey Bacon \$3.99PP

### Turkey Sausage \$3.99PP

### Grits \$2.99PP

*Southern grits with butter and cheddar cheese*

### Bottled Water \$1.99PP

### Regular & Decaf Coffee \$1.99PP

*\*Add-on items may only be purchased as an addition to the continental or hot breakfast menus.*

# SNACKS & BOX LUNCHESES

## Snack Catering Menu *\$4.99 per person*

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*Choose two items from menu. Station is maintained for one hour.*

### Muffins

*Assortment of buttermilk blueberry, apple cinnamon, chocolate chunk*

### Trail Mix

*Individually-bagged sweet and salty trail mix*

### Assorted Cookies

*Chocolate chip, white chocolate macadamia nut, red velvet, sugar*

### Granola Bars

*Assorted flavors*

## Beverage Services

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Bottle Water \$1.99PP

*Up to 2 hours*

Still Water \$0.99PP

*Disposable cups*

Sweet and Unsweet Tea \$1.99PP

*Up to 2 hours*

Full Day Sweet and Unsweet Tea \$5.99PP

*Up to 8 hours*

Canned Sodas \$2.99PP

*Includes pitchers of water, up to 2 hours*

Half Day Canned Sodas \$4.99PP

Full Day Canned Sodas \$7.99PP

Half Day Coffee Service \$3.99PP

*Up to 4 hours*

Full Day Coffee Service \$8.99PP

*Up to 8 hours*

Half Day Coffee and Canned Sodas \$10.99PP

*Includes pitchers of water, up to 4 hours*

Full Day Coffee and Canned Sodas \$10.99PP

*Includes pitchers of water, up to 8 hours*

## Boxed Lunches Menu *\$13.99 per person*

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### Pimento Cheese Sandwich

*Pimento cheese with lettuce and tomato*

### Chicken Salad Sandwich

*Chicken salad with lettuce and tomato*

### Turkey Sandwich

*Turkey with cheddar cheese, lettuce, and tomato*

### Ham Sandwich

*Ham with Swiss cheese, lettuce, and tomato*

### Chef Salad

*Served with turkey, ham, bacon, tomatoes, cheddar cheese, croutons, and ranch or balsamic dressing*

### Vegetable Salad (V/Veg/GF/DF)

*Served with tomatoes, broccoli, cauliflower, carrots, balsamic dressing*

## Side Items

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Fruit Cup

Bagged Chips

*\*Add a second side for \$1.99PP*

*\*Salads include chocolate chip cookie. Sandwiches include chocolate chip cookie and choice of side.*



# BUFFET

## Menu One

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*\$21.99 per person until 2pm, \$24.99 after 2pm*

### Pulled Pork

*Slow smoked pulled pork, mustard BBQ sauce, brioche buns*

### Green Beans

*Southern style beans cooked with smoked pork and spice blend*

### Macaroni & Cheese

### Cole Slaw

### Banana Pudding

*Classic southern banana pudding*

## Menu Two

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*\$23.99 per person until 2pm, \$26.99 after 2pm*

### Tossed Salad

*Fresh Greens, tomatoes, cucumbers, carrots, cheese, croutons, with a homemade vinaigrette*

### Grilled Chicken Breast

*Honey dijon glaze or roasted red pepper beurre blanc*

### Wild Rice Pilaf

### Fresh Green Beans

### Assorted Rolls

*Served with butter*

### Berry Cobbler

*Seasonal berries in a strudel crust*

## Menu Three

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*\$28.99 per person until 2pm, \$30.99 after 2pm*

### Caesar Salad

*Romaine, shaved parmesan, asiago croutons, heirloom tomato, caesar dressing*

### Choice of Chicken

*Chicken marsala with fresh crimini mushrooms or balsamic glazed rosemary chicken*

### Sliced Roast Beef

*with au jus*

### Choice of One Starch

*Mashed potatoes or jasmine rice*

### Grilled Broccolini

### Assorted Rolls

*Served with butter*

### Cheesecake

*With fresh berries*

## Menu Four

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*\$36.99 per person until 2pm, \$38.99 after 2pm*

### Mixed Greens Salad

*Fresh greens, strawberries, candied nuts, red onions, blue cheese, strawberry balsamic dressing*

### Grilled Beef Tenderloin

*Encrusted with fresh herbs, cooked to medium rare*

### Choice of One Starch

*Fingerling potatoes or creamy cheddar grits*

### Fresh Succotash

*Seasoned butter beans, corn, and heirloom tomato*

### Assorted Rolls

*Served with butter*

### Chocolate Mousse

*Whipped cream and chocolate shavings*

# SEATED & SERVED

## Salads *Choose One*

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### Caesar Salad

*Fresh romaine lettuce, garlic parmesan croutons, grape heirloom tomatoes with shaved parmesan cheese and charred lemon caesar dressing*

### Garden Salad

*Mesclun greens, tomatoes, red onions, green bell peppers, cucumbers, herb croutons, balsamic vinaigrette*

### Arugula Salad

*Arugula, pickled blueberries, crumbled goat cheese, candied pecans, blueberry mustard vinaigrette*

### Wedge Salad

*Iceberg lettuce, toasted pecans, tomatoes, bacon, buttermilk blue cheese crumbles, sriracha blue cheese dressing*

## Chicken Entrees

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### Rosemary & Thyme Encrusted Grilled Chicken

*\$39.99PP until 2pm, \$44.99 after 2pm*

*Chicken breast, balsamic glaze, rice pilaf, haricot vert with heirloom tomatoes*

### Seared Dijon Chicken

*\$39.99PP until 2pm, \$44.99 after 2pm*

*Chicken breast, garlic mashed potatoes, grilled asparagus*

### Blackened Grilled Chicken

*\$42.99PP until 2pm, \$47.99 after 2pm*

*Airline chicken, blueberry jalapeno gastrique, corn and brussel sprout succotash, white cheddar mashed potatoes*

### Chicken Marsala

*\$42.99PP until 2pm, \$47.99 after 2pm*

*Airline chicken, red wine mushroom demi glace, haricot vert with heirloom tomatoes, garlic parmesan mashed potatoes*

## Beef Entrees

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### Braised Short Ribs

*\$54.99PP until 2pm, \$59.99 after 2pm*

*Veal braising jus, heirloom carrots, exotic mushroom risotto*

### 6oz. Filet of Beef

*\$47.99PP until 2pm, \$51.99 after 2pm*

*Shallot port jus, grilled asparagus, roasted butternut squash*

# SEATED & SERVED



## Seafood Entrées

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### Grilled Salmon

*\$44.99 per person until 2pm, \$49.99 after 2pm*

*Lemon-chive beurre blanc, wild rice pilaf, charred broccolini*

### Mahi Mahi

*\$49.99 per person until 2pm, \$54.99 after 2pm*

*Lemon-butter sauce, jasmine rice, grilled asparagus*

## Desserts

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### Mousses

*\$3.99PP*

*White chocolate raspberry mousse with whipped topping, chocolate shavings, and fresh mint OR  
chocolate mousse with whipped topping, candied basil, and berry anglaise*

### Cheesecake

*\$4.99 / \$6.99PP*

*With seasonal macerated berries*

### Key Lime Tart

*\$6.99PP*

*With whipped topping and candied lime*

### Crème Brûlée

*\$6.99PP*

*Chocolate sea salt with whipped topping and sliced strawberries OR  
vanilla with whipped topping and fresh berries*

### Cobblers

*\$3.99PP*

*Peach cobbler with whipped topping and caramel drizzle OR  
mixed berry cobbler with whipped topping and fresh berries*

# HEAVY HORS D'OEUVRES

*Southern Way's Heavy Hors D'oeuvres menus start at \$32.99 PP. Heavy Hors D'oeuvres menus are all customized based on the client's needs and guest count. Example menu below.*

## Heavy Hors D'oeuvres Menu *Based on 150 Guests, \$43.99 Per Person*

### Passed Menu *requires 2 passers at \$95 each*

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Braised and Fried Beef Bites  
*with a cranberry BBQ sauce*

### Stationery Menu

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#### Station One *requires a carver at \$125*

Carved Pork Tenderloin  
*with horseradish thyme sauce, gorgonzola aioli, rosemary dijon and hawaiian rolls*

#### Station Two

Mashed Potato Bar  
*with grated cheese, diced tomatoes, bacon bits and chopped green onions*

#### Station Three *requires a manned staff at \$95*

Spiced Shrimp Cocktails  
*served over shredded lettuce with a peach salsa*

#### Station Four

Buffalo Chicken Dip  
*with tortilla chips*

Artisan Cheese Board  
*with fresh baked breads and flatbread crackers*

Chocolate Sea Salt Tarts

Fresh Fruit Array

*\*\*This menu would require an on site cook at \$150*



# LIGHT HORS D'OEUVRES



*Southern Way's Light Hors D'oeuvres menus start at \$12.99 PP. Light Hors D'oeuvres menus are all customized based on the client's needs and guest count. Example menu below.*

## Light Hors D'oeuvres Menu *Based on 150 Guests, \$15.99 Per Person*

### Stationery Menu

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#### Artisan Cheese Board

*Irish white cheddar cheese, herb encrusted goat cheese, pimento cheese, sweetie drops, green pepper jelly, pickled vegetables, olives, crackers, breads, strawberries and grapes*

#### Sweet Potato Ham Biscuits

*with honey dijon*

#### Cajun Crab Dip

*with tortilla chips*

#### Assorted Fresh Baked Cookies

*chocolate chip and red velvet*

# BAR SERVICES

*For hosting an event at the Williams-Brice Stadium the following bar packages are available. Simply select the one that best meets your event's needs, and we will take care of the rest! For an optimum customer service experience, one 8-foot bar is required for each 100 guests, and one bartender is required for each 50 guests. Bar service is based on a four-hour block of time. Additional hours may be purchased to extend your service time if desired.*

## Basic Beer and Wine Package *\$14 per guest, \$2.50 per guest for each additional hour* \_\_\_\_\_

### Beer

*Miller Lite, Michelob Ultra, Bud Light*

### Wine

*3 house wines to pair with your menu*

*\*The Basic Beer and Wine package also includes Coca-Cola, Diet Coke, ginger ale, ice coolers and ice, beverage napkins, trash cans and standard bar equipment.*

## Basic Full Bar Package *\$16 per guest, \$3 per guest for each additional hour* \_\_\_\_\_

### Beer

*Miller Lite, Michelob Ultra, Bud Light*

### Wine

*3 house wines to pair with your menu*

### Liquor

*Absolut Vodka, Maker's Mark Bourbon, Jack Daniel's Whiskey, Tanqueray Gin, Captain Morgan Rum*

*\*The Basic Full Bar package also includes Coca-Cola, Diet Coke, ginger ale, tonic water, club soda, orange juice, cranberry juice, limes, lemons, oranges (upon request), ice coolers and ice, beverage napkins, trash cans and standard bar equipment.*

## Premium Bar Package *\$24 per guest, \$4 per guest for each additional hour* \_\_\_\_\_

### Beer

*Miller Lite, Michelob Ultra, Bud Light*

### Wine

*3 house wines to pair with your menu*

### Liquor

*Tito's Vodka, Woodford Reserve Bourbon, Crown Royal Whiskey, Glenlivet Scotch, Bombay Gin, Havana Rum*

*\*The Basic Full Bar package also includes Coca-Cola, Diet Coke, ginger ale, tonic water, club soda, orange juice, cranberry juice, limes, lemons, ice coolers and ice, beverage napkins, trash cans and standard bar equipment.*

# BAR SERVICES



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## Cocktail Hour Packages

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*\$4 per guest for each additional hour up to 2 hours of service.*

### Beer

*Miller Lite, Michelob Ultra, Bud Light*

Basic Beer & Wine Only \$10

### Wine

*3 house wines to pair with your menu*

Basic Beer, Wine & Liquor \$12

Premium Beer & Wine \$14

### Liquor

*See bar packages for brand listings*

Premium Beer, Wine & Liquor \$20

*\*The Cocktail Hour Package is available for up to two hours of service only.*

## Sparkling Wine Upgrades

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*Add \$2.50 per guest for a sparkling wine upgrade when added to any bar package.*

### Poema

*Brut Champagne*

## Specialty Drink Add On

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### Mimosa \$2 PP

*when added to any drink package*

### Bloody Mary \$4 PP

*when added to any drink package*

# BAR SERVICES

## Other Items to Note

Table-side wine pourings during dinner service and sparkling wine or champagne toasts will incur an additional service fee of \$5 per guest when added to a bar package.

Table-side wine service events require additional staffing which will require an additional cost.

All of the above stated bar packages require one bartender per 50 guests. The cost for one bartender is \$150 for four hours of service, and \$35 per hour for each additional hour.

Each event is subject to tax and service charges.

## Cash Bar

Southern Way provides all alcohol mixers, and equipment. Guests pay per drink. Drink prices are inclusive of taxes and fees. Bartender fees are \$150 for each bartender up to four hours of service and \$35 per bartender for each additional hour.

Domestic Beer \$5.00

House Liquor \$7.50

House Wine \$6.00

Premium Beer \$5.75

Premium Liquor \$8.50

Premium Wine \$7.00

Soda, Juice, Water \$3.00

Cash Bars & Host Billed Bars require a \$250 per bar setup fee.

Client may select UP TO three (3) beers, three (3) wines, and five (5) liquors.

## Corkage Bar

Client provides all alcohol. Client may provide any type of alcohol that they wish to be served. Southern Way provides mixers and equipment. All alcohol must be served by staff. All liquor bottles must be 1.5L or smaller. Larger bottles are not permitted on the premises and will not be served pursuant to South Carolina law.

Beer & Wine – \$8.00 Per Person

Full Bar – \$10.00 Per Person

## Alcoholic Beverage Policies

*Southern Way Catering offers a complete selection of beverages to complement your function. The South Carolina Department of Revenue, Alcohol and Beverage Licensing regulates alcohol and beverage services. As a licensee we are responsible for the administration of these regulations.*

*Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of Southern Way Catering. In accordance with state regulations, we reserve the right to request photo ID of any person to verify their age and to refuse service to underage and intoxicated persons. Alcoholic beverages may not be removed from the premises.*

*Consumption of alcoholic beverages is limited to persons 21 years of age or older. No one under the age of 21 will be served alcoholic beverages. Alcohol will only be served at the Williams-Brice Stadium by bartenders that are properly certified as designated by Southern Way, Inc.*

*Additionally, discretion will be given to such trained person dispensing alcoholic beverages to refuse service to anyone who appears intoxicated. Southern Way, Inc. and the Williams-Brice Stadium reserve the right to require additional precautions such as the use of trained persons to dispense alcoholic beverages, limitations on time of service, and the requirement for the use of security personnel.*

*Mixed cocktails only. Straight alcohol and shots prohibited.*