



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 audio visual 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!



Allison Crolley

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Director of Hospitality,
Athletics Division

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Please note that 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 & specialty staff are not included in the quoted prices.



BREAKFAST



CONTINENTAL BREAKFAST *\$16.00 Per Person*

Muffins

Assortment of buttermilk blueberry, apple cinnamon, chocolate chunk

Danish Pastries

Assortment of cheese, cherry, apple

Whole Fruit

Apples, Bananas, Oranges

BREAKFAST BUFFET *\$19.99 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 utensils, and disposable napkins.*

***Pricing based on 100 guest count. Custom pricing available for parties under 50 guest. If 50 to 99 guest count add \$4 per guest*

BREAKFAST ADD-ON ITEMS

Yogurt Parfaits *\$5.99 PP*

With granola, seasonal berries

Breakfast Casserole *\$9.99 PP*

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

Sausage Links *\$4.99 PP*

Bacon Slices *\$4.99 PP*

Turkey Bacon *\$5.99 PP*

Turkey Sausage *\$5.99 PP*

Grits *\$4.99 PP*

Southern grits with butter and cheddar cheese

Bottle Water *\$1.99 PP*

Regular & Decaf Coffee *\$2.99 PP*

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

SNACKS AND BOX LUNCHESES



SNACK CATERING MENU *\$4.99 Per Person*

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

Trail Mix

Individually-bagged sweet and salty trail mix

Assorted Cookies

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

Assorted Crackers

Granola Bars

Assorted flavors

Pretzels

Individually bagged

BEVERAGE SERVICES

Bottle Water \$1.99 PP

up to 2 hours

Still Water \$.99 PP

disposable cups

Canned Sodas \$2.99 PP

Includes pitchers of water, up to 2 hours

Half Day Canned Sodas \$4.99 PP

Full Day Canned Sodas \$7.99 PP

Half-Day Coffee Service \$3.99 PP

up to 4 hours

Full-Day Coffee Service \$ 8.99 PP

up to 8 hours

Full-Day Coffee and Canned Sodas \$10.99 PP

Includes pitchers of water, up to 8 hours

Half-Day Coffee and Canned Sodas \$5.99 PP

Includes pitchers of water, up to 4 hours

Sweet and Unsweet Tea \$1.99 PP

up to 2 hours

Full Day Sweet and Unsweet Tea \$5.99 PP

up to 8 hours

BOXED LUNCHESES MENU

Pimento Cheese Sandwich \$19.99

Pimento cheese with lettuce & tomato

Chicken Salad Sandwich \$19.99

Chicken salad with lettuce & tomato

Turkey Sandwich \$19.99

Turkey with cheddar cheese, lettuce & tomato

Ham Sandwich \$19.99

Ham with swiss cheese, lettuce & tomato

Chef Salad \$22.99

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

Vegetable Salad (V/Veg/GF/DF) \$20.99

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

**Additional croissant or spinach wrap for \$2.99*

***Orders of increments of 10 per type of boxed lunch*

SIDE ITEMS *one included*

Fruit Cup

Potato Salad

**Add a second side item for \$2.99 PP*

**Salads include chocolate chip cookie. Sandwiches include chocolate chip cookie & choice of side.*



BUFFET

100 Guest or less pricing, subject to change. If guest count is lower than 50 or above 400 pricing is custom. Guest counts of 50 to 99 add \$4 per guest.

MENU ONE \$26.99

Pulled Pork
Slow smoked pulled pork, mustard bbq sauce, brioche buns

Green Beans
Southern style beans cooked with smoked pork and spice blend

Macaroni and Cheese

Cole Slaw

Banana Pudding
Classic southern banana pudding

MENU TWO \$28.99

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 Crisp

MENU THREE \$34.99

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

Pot Roast
With Beef Bordelaise

Choice of One Starch
Mashed Potatoes or Jasmine Rice

Grilled Broccolini

Assorted Rolls
Served with butter

Cheesecake
With fresh berries

MENU FOUR \$42.99

Mixed Green 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

*Add Sautéed Shrimp \$6.99

SEATED AND SERVED



100 Guest or less pricing, subject to change. If guest count is lower than 50 or above 400, custom pricing applies. Guest counts of 50 to 99, add \$4 per person.

SALADS *Choose One*

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

Chopped Wedge Salad

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

CHICKEN ENTRÉES

Chicken Marsala

\$46.99 per person until 2pm, \$51.99 after 2pm

Seared chicken breast, garlic mashed potatoes, grilled asparagus

Honey Dijon Chicken

\$43.99 per person until 2pm, \$48.99 after 2pm

Seared chicken breast, garlic mashed potatoes, grilled asparagus

Seared Airline Chicken

\$47.99 per person until 2pm, \$50.99 after 2pm

Airline chicken, roasted red pepper beurre blanc, haricot vert, parmesan rosemary mashed potatoes

BEEF ENTRÉES

Braised Short Ribs

\$50.99 per person until 2pm, \$55.99 after 2pm

Veal braising jus, heirloom carrots, garlic mashed potatoes

6oz. Filet of Beef

\$52.99 per person until 2pm, \$58.99 after 2pm

Shallot port jus, grilled asparagus, exotic mushroom risotto

SEAFOOD ENTRÉES

Grilled Salmon

\$46.99 per person until 2pm, \$50.99 after 2pm

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

Mahi-Mahi

\$50.99 per person until 2pm, \$57.99 after 2pm

Lemon-butter sauce, jasmine rice, grilled asparagus

SEATED AND SERVED



PORK ENTRÉES

Pork Chop Bone In

\$47.99 per person until 2pm, \$52.99 after 2pm

Mashed sweet potatoes, braised collards, whole grain mustard demi

Pork Tenderloin

\$41.99 per person until 2pm, \$46.99 after 2pm

Creamy rice, grilled asparagus, jalapeño orange gastrique

DESSERTS

Mousses

\$4.99pp

White Chocolate Raspberry Mousse with whipped topping, chocolate shavings and fresh mint OR Chocolate Mousse with whipped topping, candied basil and berry anglaise

Cheesecake

\$6.99pp

with seasonal macerated berries

Crème brûlée

\$8.99pp

Chocolate Sea Salt with whipped topping and sliced strawberries OR Vanilla with whipped topping and fresh berries

Fruit Crisp

\$3.99pp

Choice of blueberry, peach, or mixed berry. served in ramekins

HEAVY HORS D'OEUVRES



*Southern Ways 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. 100 Guest or more pricing, subject to change. If guest count is lower than 50 or
above 400, custom pricing applies. Guest counts of 50 to 99, add \$4 per person.*

HEAVY HORS D'OEUVRES MENU *Based on 150 Guests \$45.99*

PASSED MENU *requires 2 passers at \$95 each*

Short Rib Phyllo Shell
feta cheese, pickled red onions

Tomato Pie Tart
with goat cheese, basil and heirloom tomatoes

STATIONERY MENU

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 \$125*

Boiled Shrimp Cocktail

STATION FOUR

Buffalo Chicken Dip
with tortilla chips

Artisan Cheese Board
with fresh baked breads and flatbread crackers

Fresh Fruit Array

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

LIGHT HORS D'OEUVRES



*Southern Ways Light Hors D'oeuvres menus start at \$15.99 PP.
Light Hors D'oeuvres menus are all customized based on the client's
needs and guest count. Example menu below. 100 guest or less pricing, subject to change.*

LIGHT HORS D'OEUVRES MENU *Based on 150 Guests \$17.99 Per Person*

STATIONERY MENU

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

\$14.00 per guest, \$2.50 per guest for each additional hour

BEER

Stella Artois, 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, Sprite, ice coolers and ice, beverage napkins, trash cans and standard bar equipment.*

BASIC FULL BAR PACKAGE

\$16.00 per guest, \$3 per guest for each additional hour

BEER

Stella Artois, Michelob Ultra, Bud Light

WINE

3 house wines to pair with your menu

LIQUOR

Absolut Vodka, Jim Beam Bourbon, Jack Daniel's Whiskey, Tanqueray Gin, Bacardi 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

\$24.00 per guest, \$4 per guest for each additional hour

BEER

Stella Artois, Michelob Ultra, Bud Light

WINE

3 house wines to pair with your menu

LIQUOR

Tito's Vodka, Maker's Mark Bourbon, Jameson Whiskey, Glenlivet Scotch, Bombay Gin, Havana Rum

**The Premium 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



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.

COCKTAIL HOUR PACKAGES

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

BEER

Stella Artois, Michelob Ultra, Bud Light

Basic Beer & Wine Only \$10.00

WINE

3 house wines to pair with your menu

Basic Beer, Wine & Liquor \$12.00

LIQUOR

See bar packages for brand listings

Premium Beer & Wine \$14.00

Premium Beer, Wine, & Liquor \$20.00

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

SPARKLING WINE UPGRADES

Add \$2.50 per guest for a sparkling wine upgrade when added to any bar package; includes champagne glassware.

Lamarca

Prosecco

SPECIALTY DRINK ADD ON

Mimosa \$2.00 PP

when added to any drink package

Bloody Mary \$4.00 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 \$200 for four hours of service, and \$50 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 \$200 for each bartender for up to four hours of service and \$50 per bartender for each additional hour.

Domestic Beer \$5.00

House Liquor \$7.00

House Wine \$6.00

Premium Beer \$6.00

Premium Liquor \$8.00

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 client wishes 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 the 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.