We want you to have fun with your event and make it memorable. Below are some resources that will enhance your viewing party.

BOUNDLESS Logo
The Boundless Campaign logo is available if you wish to print it on napkins, signage, swag, or anything you can think of. To request the logo, please contact Jennifer Lorenz at 843-953-5126 or lorenzjl@cofc.edu.

College of Charleston Spirit Wear

BOUNDLESS Messaging and Program
For assistance in building your program, contact Carin Jorgensen at jorgensencl@cofc.edu or 43.953.5859.

BOUNDLESS Video and Technology
Once you decide how you’ll share the video with your guests (on a TV, projector, laptop, giant screen, etc.), please be sure to contact us and we will send along a flash drive with the video. We can also make recommendations for best viewing platforms. Contact Carin Jorgensen at jorgensencl@cofc.edu or 843.953.5859.

BOUNDLESS Social Media
Be sure to snap some pictures from your event and post via Twitter or Instagram using #boundlesscofc. Your images will then be posted to the Boundless website. Visit the website at boundless.cofc.edu. Not on social media, that’s ok, please email your pictures from your phone or camera to Jennifer Lorenz at lorenzjl@cofc.edu.

Charleston-Themed Food and Beverages
Charleston is synonymous with good food and beverages. Below are just a few delicious ways to incorporate some Charleston into your viewing party. Of course, if you have family recipes that you prefer, feel free to use your own!

Planter’s Punch
The College of Charleston and the City of Charleston have been inextricably linked since before 1770. A favorite cocktail that dates almost as far back is
Planter’s Punch. Click here for the City Paper’s backstory on the drink and a recipe.

Shrimp and Grits
Shrimp and grits are a staple of Charleston’s “foodie” culture and downright Southern Comfort food. Click here for the Food Network’s version of Charleston Shrimp and Grits.

She-Crab Soup
She-crab soup is a favorite for locals and tourists alike. Here is one version that is sure to give you the “warm fuzzies” for Charleston:
http://whatscookingamerica.net/History/Chowder/SheCrabSoup.htm