



How to plan: a Summer BBQ

A family-friendly barbeque can bring the entire community together to meet, mingle and have fun! Raise funds by collecting donations from guests for their food and drinks. Why not spice up the event by having participants pay a fee to compete for the best local BBQ sauce or homemade burger in town? You could even step it up a gear and gather local restaurants!

Emily, one of our fab fundraisers holds an annual BBQ to raise funds for CLDF every summer, here's her advice:

How much time does it take to plan/organise?

We have our family BBQ each year and it has become a really fun event for all our families. I would suggest a bar (always a winner), and children's non-alcoholic cocktails! We have a disco outside and Irish dancing displays, a raffle, a stall for children selling glow sticks, bubbles, bags of sweets and glow bracelets - the children love it when it gets dark. We hired a candy floss lady last year who also did popcorn which was popular. You need lots of helpers to sell tickets, work the bar, run stalls, etc. - that's what can be tricky, so get a rota organised early!

How much did you raise?

Last year we raised £355, which is a bonus considering it didn't feel like it was such hard work.



What you'll need:

The kit: BBQ, tables, chairs all of the essentials

The grub: From burgers and hotdogs to chicken drumsticks and corn on the cob, your options are endless. Raise extra funds by selling cakes and puddings as a sweet treat.

Things to consider:

Why not let all your friends and family know about your BBQ by making an invitation or setting up a group on social media? That way all your nearest and dearest know all the delicious details!

You'll need a BBQ big enough to cater for your guests. For a large guest list use large oil-drum BBQs and have several people cooking and serving/taking money to avoid tedious queues.

Consider some vegetarian options such as corn on the cob or halloumi and roasted vegetable kebabs.

Will you have pop up stores for activities and any additional entertainment?

Thinking of going BIG:

If serving alcohol at your event, you may need a licence (allow at least 10 working days) - contact the licensing department at your local authority.

For advice on barbecue food safety, visit the Food Standards Agency website.