



HOW TO: Summer BBQ

A family-friendly barbeque event can bring the entire community together to meet, mingle and have fun! Why not sell tickets for meals, and 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 and chefs to compete against each other, sell tickets for guests to eat and vote for their favourites!

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 and chairs,

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:

A barbecue big enough 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?

If selling 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.

