The Cookout Prep Checklist

Everything to buy, pack, and set up before anyone shows up hungry.

SERVEWARE & DISPOSABLES

- [ ] Sturdy plates (count guests, not eyeballs)
- [ ] Cups, hot and cold
- [ ] Forks, knives, spoons
- [ ] Napkins and paper towels
- [ ] Serving spoons and tongs
- [ ] Trash and recycling bags
- [ ] Foil, wrap, and containers for leftovers

FOOD & PREP

- [ ] Mains (burgers, dogs, chicken, veg)
- [ ] Buns and bread
- [ ] Sides and salads
- [ ] Condiments and sauces
- [ ] Snacks and chips
- [ ] Dessert
- [ ] Marinate or season the night before

DRINKS & ICE

- [ ] Water and soft drinks
- [ ] Drinks for the adults
- [ ] Ice (more than you think)
- [ ] Cooler or drink tub
- [ ] Bottle and can opener

GRILL & COOKING

- [ ] Propane or charcoal and lighter
- [ ] Grill brush and scraper
- [ ] Spatula, tongs, meat thermometer
- [ ] Oil for the grates
- [ ] Platter for raw, clean platter for cooked

SETUP & COMFORT

- [ ] Tables and enough seating
- [ ] Tablecloths and clips for wind
- [ ] Shade, umbrellas, or a canopy
- [ ] Bug spray and citronella
- [ ] Sunscreen
- [ ] Music and a speaker
- [ ] Games for kids and adults

CLEANUP & DON'T-FORGETS

- [ ] Extra trash bags near the food
- [ ] Wet wipes and hand sanitizer
- [ ] First-aid kit
- [ ] Lighting for after sundown
- [ ] Leftover containers for guests to take home
- [ ] Phone charger and a spot to plug in

> **Plate math:** plan on about 2 plates per guest for a standard cookout, and closer to 3 for an all-day spread. Not sure how many packs to buy? The plate calculator on the post does the math for you.