The ultimate backyard BBQ checklist

Prep

FOOD & DRINK:	SETUP
 Marinated meats (burgers, skewers, etc.) Veggie options (corn, salad, etc.) Snacks (chips, pretzels, fruit, etc.) Desserts (ice cream, ice pops, etc.) Cold drinks (alcohol, soda, water, etc.) Cooler + ice 	 Grill cleaned + fueled Serving station + utensils Compost/recycle/trash bins Outdoor seating + shade Bathroom cleaned + accessible
AMBIENCE	HOSTING HACKS
 String lights or lanterns Music (Bluetooth speaker + playlist) Bug control (citronella candles, spray) Optional themed decorations 	 Prep sides the night before Assign grill duty or drink refills Grant smart lock access to early helpers or late guests.
Hosting	
DAY BEFORE	DAY OF
 Clean and prep the grill (don't forget fuel!) Marinate proteins + chop veggies Set up tables and chairs Stage your lighting, music, and bug control Enable smart access for your BBQ cohost or early arrivals. 	 Fill the cooler and stock the drink station Lay out tableware and trash bins Test music setup and lighting Preheat the grill Turn on music Share your smart lock guest passes

