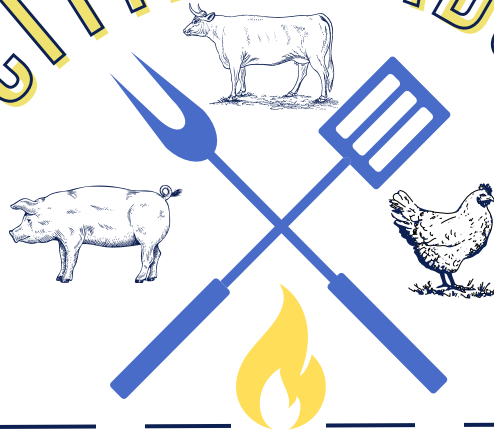


# PARK CITIES DADS CLUBS



**FAMILY PICNIC & BARBECUE COOK OFF**

**MARCH 7, 2026**

**NORTHWAY CHURCH PARKING LOT  
7202 W NORTHWEST HWY**

**FOOD • MUSIC • DRINKS  
KID ZONE • TV TAILGATE**

**PROCEEDS BENEFIT THE HIGHLAND PARK DADS CLUBS**

**\$100 PER FAMILY**

**\$250 PER TEAM**

**(INCLUDES FAMILY MEMBERS)**

**\$2,500 & \$5,000 LEVEL SPONSOR**

**(INQUIRE WITH COMMITTEE)**

**PURCHASE TICKETS HERE**





# BBQ TEAM INFO

## EVENT INFORMATION AND RULES



## EVENT INFORMATION - SETUP

- LOCATION: Northway Christian Church, 7202 W Northwest Hwy, Dallas, TX 75225 - South Parking Lot.
- SETUP DAY - Friday, October 24th - Setup / Load in 5pm - 9pm - Overnight security will be provided. Please make every effort to load in smokers, trailers, or items that require a vehicle on Friday. **Gates close at 9 pm. There will be no overnight cooking, per venue regulations, and no BYOB allowed.** Drinks won't be provided.
- BBQ DAY - Saturday, March 7th - Site Opens to BBQ Teams at 6:00am. All load in must be completed no later than 8am. Doors open to public at 11am.

## WHAT TO COOK

- We expect a large crowd for the event. We would greatly appreciate BBQ Teams considering cooking additional food bites and samples to share with the crowd.
- Teams may cook in any or all of the following three (3) categories: Pork Spare Ribs, Steak, and Anything Goes!

## COMPETITION INFORMATION

- BBQ Teams must be paid in full.
- Each team shall consist of a team captain + 3 team members.
- All food products must be kept inside a cooler until such time as they are prepared and cooked.
- Teams spaces will be marked on-site the day of load-in & setup. Please ensure all equipment, chairs, props, tents, etc. fit inside the assigned space.
- Teams will provide all of their own food for preparation and entry. Teams will be provided a turn-in box with their team number for each entry.
- Each team must turn in six (6) portions of each entry for judging.
- Teams are allowed to use wood, charcoal, or electric smokers. If you are using an electric smoker, please provide your own QUIET generator, similar to a Honda EU1000i.
- Each team is responsible for bringing their own supplies to cook and serve all food during the day.
- It is the responsibility of the team captain to ensure all electrical, fire, and health code regulations are followed.
- Each team is responsible for cleaning all trash from their space & placing it in on-site dumpsters.
- Only QUIET generators are allowed. Ex. Honda EU1000i. \*\*BBQ Event Staff reserves the right to shut down any generators producing exhaust odors or loud sounds.\*\*
- All turn-ins shall be brought to and turned into the judges' station table PROMPTLY at the following times:
  - 12:00 Noon - STEAK
  - 1:00 PM - ANYTHING GOES
  - 2:00 PM - PORK SPARE RIBS
- Entries shall be submitted in an approved numbered container, provided by the BBQ organizers.
- All entries will be judged only at the time established by the contest organizer. The allowable turn-in time will be (5) five minutes before to (5) minutes after the posted time with no tolerance for late entry.
- Teams shall provide a pop-up tent and a minimum of 10 x 10 and 2 tables. (One for front to serve public, and one for prep and cleaning.)
- Teams will be provided ash buckets for extinguishing fires/coals.



# BBQ TEAM SET UP



## BBQ SPOT SET UP TIPS

- We encourage all BBQ teams to share samples of your delicious food with the folks attending the BBQ. After all, no one will believe you were robbed of first place if no one besides the judges got to taste your BBQ!
- Please have at least 1-8' table facing the walking path so that it is clear where the front of your booth is and how to approach for samples.
- If you are sharing food, please put out a menu board or poster on the table and write down your offerings so that attendees wanting to taste your delicious food know how to approach you.
- Please bring supplies needed to serve anything you cook to the public. Napkins, utensils, plates, paper boats, or any method to cleanly let people take a sample of the food.
- Please attempt to arrange your smoker towards the rear portion of your space or opposite the walk path.
- If you bring out an awesome trailer smoker, please arrange it where there is a clear "front" of your setup that faces the walk path.
- The public doors don't open until 11am, so you have plenty of time to prep and cook!

