



Checklist Barbecue at Champion Lakes

1. Take photos of the area prior to starting, particularly the barbecue hot plates – photos to be sent to dbwa@optusnet.com.au
2. Matting (or something similar) to be put on the ground to catch any grease and oil splatter to protect the concrete floor. To be supplied by the Host club.
3. Tables are supplied by Venues West. Ask VenuesWest staff or the DBWA Admin Director for assistance. Tables are not to be used from the Lakers shed.
4. All food scraps and rubbish to be placed in the bins provided.
5. All cleaning equipment to be supplied by the Host club, including BBQ scours and wipes.
6. Area to be left clean, particularly the BBQ hot plates and bench tops.
7. Ice can be tipped out on the lawn and spread out. (If it is left in a heap it will burn the grass).

