Small-Patio BBQ Layout Sheet

Map out your safe, high-functioning cookout zones.

Arrange your grill, prep cart, and dining zones safely in a narrow yard. Measure your clearances and build a beautiful space for your guests.



Essential Clearances & Zones

___ in (check manual)
Rear fence clearance for your grill

18 in
Landing zone beside the grill lid

36 in
Minimum distance to guest seating

2 trays
Red for raw, white for cooked

Master the Tray Routine

Wash the red raw-meat tray immediately after placing meat on the hot grates to free up valuable cart space and prevent cross-contamination.

Place Your Patio Elements

Find your row: **Your patio items**

Your patio items	Your pick	Why
Kettle grill	Downwind of the table	Keeps harsh smoke out of eyes
Ice beverage tub	Far end by the table	Draws arriving guests away from grill
Pitchers and sides	Drop-leaf fence bar	Frees up small bistro table
Spare folding chairs	On heavy-duty fence hooks	Keeps narrow walkways entirely clear

Pre-Cookout Site Checks

- ○ Confirm open sky directly above the grill, clear of low branches.
- ○ Observe your yard's prevailing breezes before locking in the furniture layout.
- ○ Verify your prep cart landing zone is completely clear of clutter.
- ○ Ensure fence hardware is mounted directly onto structural boards for safety.

Layout Notes & Clearances

Enjoy a safe, beautifully organized cookout with your favorite people!