BBQ CLUBHOUSE
FIRE, FOOD & SPORT

What to buy

Choosing the right cooking equipment can transform your sports club's food offer—from simple match-day bites to crowd-pleasing catering that boosts income and brings people together. Our handy comparison table helps you weigh up key features, from fuel type and cooking style to cost, capacity and ease of use. Whether you're flipping burgers or slow-smoking brisket, this guide will help you find the perfect fit for your club's needs, ambitions, and firepower.

Appliance	Fuel Type	Initial Outlay	Skill Level (1–5)	Best For	Volume Capacity	Weather Suitability	Maintenance Level
Blackstone	Propane Gas	£££	1	Griddled smash burgers & breakfast rolls	Very High	Outdoor Covered	Low
DeliVita	Kiln-Dried Wood	££££	3	Wood-fired pizzas with crispy bases	Medium	Outdoor Only	Medium
Kadai	Kiln-Dried Wood	££	2	Live fire cookouts & mindful gatherings	Medium	Outdoor Only	Low
Kamado Joe	Charcoal + Smoking Chunks	££££	4	Slow-cooked brisket, pulled pork & wings	Medium-High	All Weather	Medium
Traeger	Wood Pellets, requires electric power source	£££	2	Smoked chicken, pulled pork & roast rolls	Medium	All Weather	Low
Weber	Charcoal / Gas	£–£££	1	Classic BBQ burgers, dogs & skewers	Low–Medium	All Weather	Low

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FIRE, FOOD & OUTDOOR LIVING

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