



# 2026 American Royal Backyard BBQ & Steak Cook-Off

*March 20-21, 2026*

*Thank you to our valued partners!*



# SCHEDULE

<b>FRIDAY, MARCH 20, 2026</b>		
EVENT	TIME	LOCATION
Team Load In	12:00pm – 5:30pm	Team Spaces (see Map)
Backyard Contest Meat Inspection	12:00pm – 5:30pm	Team Spaces (see Map)
Backyard Contest Cooks Meeting	5:30pm	Inside Governors Exhibition Hall - Door 12/13
Quiet Hours	10:00pm – 7:00am	Team Spaces (see Map)
<b>SATURDAY, MARCH 21, 2026</b>		
Team Load In (Steak Cook-off Contestants)**	7:00am – 9:00am	Team Spaces (see Map)
Steak Cook-off Cooks Meeting & Steak Draw	9:00am	Inside Governors Exhibition Hall - Door 12/13
Judges Check in	11:30am – 12:20pm	Outside Door 12/13 of Governors
Judges Meeting	12:30pm	Inside Governors Exhibition Hall - Door 12/13
Steak Turn-in	1:00pm	Inside Governors Exhibition Hall - Door 12/13
Chicken Turn-in	1:30pm	Inside Governors Exhibition Hall - Door 12/13
Pork Ribs Turn-in	2:00pm	Inside Governors Exhibition Hall - Door 12/13
Awards Ceremony	3:30pm	Inside Governors Exhibition Hall - Door 12/13
Team Load Out	Immediately following awards – No later than 6:00pm	Fully cleared and exited property

**\*\*Teams who are only competing in the steak contest may load in on Saturday morning if they wish to. Must be loaded into site by 9:00am and on site for the 9:00am Steak Cook's Meeting and to receive protein.**

# SPACE INFORMATION

## General Space Information

- Registered teams will be provided a space based on the size purchased for their cooking. All items/equipment must fit within the footprint of that space.
- Teams may have a vehicle/RV within their team space IF it fits within the space
- Each space will be marked with Chalk Paint and a Space number
- Teams will be provided a team map & team list at the event noting their space location.
- Teams may not change spaces with another team and/or move without approval from the American Royal & KCBS.

## Load In

- Teams may load in beginning Friday at 12:00pm.
- Teams/individuals only participating in the steak contest have the option to load in on Saturday morning between 7:00am – 9:00am (prior to the cook's meeting)
- Once teams have completed their load in, they may move their vehicle to open parking located on the south side of the parking lot.

## Equipment within team space

- Each contestant shall supply all cooking devices, utensils, preparation tables, fire extinguishers, etc.
- If your team is bringing a pop-up tent, it is required to be weighed down to ensure the safety of all guests if there is high winds/weather. In the case of storms, it is highly recommended not to be under a tent and to lower all pop-up tents.

## Electrical

- If your team purchased electrical, you will receive a TAG & A ZIP TIE in your team packet.
- Tie this tag/zip tie around your electrical cord prior to plugging in your purchased electrical
- Cords found without the pre-purchased tag will be pulled.
- Electricity will be available at 12:00 PM on Friday, March 21 for those who purchased drops. They CANNOT be combined to make a 220V circuit. Please note that up to 150 ft. of power cords may be necessary for your connection.

## Team Signs

- Each team that has signed up prior to the deadline will receive a team sign with their team's name and space number and Zip ties.
- Please hang this sign and have it visible at all times throughout the weekend

## Water

- Water is located on the outside of the building/on the Southwest corner of Governors Expo.
- Water is meant for cooking & cleaning only
- Do not connect your own hose to our waterspouts OR bring your own hose to connect to our water
- Please limit the use of water to 10-minute periods to allow other teams to use
- RVs may not hook up to water
- Please bring your own container/bucket to transfer water

## **Gray Water**

- “Gray Water” is the used water produced from sinks, showers or laundry.
- Dumping of “gray water” cannot be done on the general grounds. Specific dumping areas/containers will be marked for teams to dump “gray water” during the event.
- Trash is never to be placed in gray water containers. Cigarettes and cigar butts are also considered trash and debris.

## **Waste/Trash/Ash Bins/Clean Up**

- Team spaces do not come with trash bins. It is your team’s responsibility to purchase trash boxes and liners or bring your own. Each trash box purchased comes with three liners.
- Teams are required to clean their space at the conclusion of the event and remove all trash. Dumpsters will be available for trash disposal.
- Hot Coals are NOT to be thrown on the ground. All hot coals are to be placed into the Ash Bins.
- Your space is to be left as it was when your team arrived. LEAVE NO TRACE!

## **RV Dumping**

- There are no dumping options on the American Royal grounds

## **Load out**

- Load out/movement of vehicles in/around team spaces is prohibited on Saturday between 11:00am – 3:00pm for the safety of all participants of the contest. Teams may begin cleaning/loading out from 3:00pm – 5:00pm.
- All spaces must be cleaned and teams/team members exited by 6:00pm on Saturday evening.
- Please be cautious and courteous of your neighbors during load out.

## **Team space/general event policies**

- Teams are NOT allowed to host bands, DJ’s, artists or entertainers at or inside of their team space
- Animal Policy – No animals are allowed, except service animals
- Safety – No skateboarding, bicycle riding, roller blading, golf carts, or scooter riding on premises is allowed
- Weapon policy – No weapons are allowed on property, including weapons carried by individuals with valid conceal and carry permits
- Contestants are NOT allowed to sell food, drinks, or other items from their team space without the prior approval of the American Royal

## **Parking**

- Teams may park a vehicle/RV inside their team space as long as it fits within the marked space
- Open parking is available for all additional vehicles at the south side of the LOT A (behind the team spaces).
- Guests joining during social hours (5:00pm – 10:00pm) Friday may park in the open parking lot.

## **Restrooms**

- Restrooms are located inside the American Royal Facility
- Enter the building via the South Grand Hall entrance (see map) – Restrooms are located on either side of the hall, upstairs and further north down Grand Hall.
- Restrooms will be available and monitored 24/7 while teams are on site.
- Please do not fill water and/or dump cooking debris into sinks/trash cans in the restrooms

# KCBS RULES & SAFE COOKING INSTRUCTIONS

## KCBS RULES

- On our website you will find a copy of the KCBS Backyard BBQ & Steak Cook-off Rules. The American Royal is sanctioned by KCBS and follow all KCBS judging rules. Please thoroughly review these rules prior to cooking/turn in.

## REQUIREMENTS & RECOMMENDATIONS

- Teams are required to have cleaning products/sanitization products at their team space to be checked at sanitization check
- Recommended that teams keep gloves on throughout the process of cooking anytime protein is being handled
- Recommended that team cleans all utensils/knives each time they are used OR use disposable
- Teams are required to keep clean/unused turn in boxes in a clean/safe location

## MEAT INSPECTION

Meat inspection is done to inspect all the protein and ensure safety as well as confirm it has not been prepped prior to the contest beginning. Meat inspection will follow all KCBS guidelines.

### Backyard BBQ (Chicken & Pork Ribs)

- Teams participating in the Backyard contest are required to provide their own protein.
- Protein is to remain untampered and stored at a temperature of 40 degrees Fahrenheit or less until Meat Inspection.
- Teams may not begin prep (injection, rubs, etc.) prior to their approved meat inspection.
- Meat inspection will take place on Friday between 12:00pm – 5:00pm. Please confirm with your team Liaison once you are loaded in and ready for meat inspection.

### KCBS Meat Inspection Rules

- During Meat Inspection, Team's prep area must appear sanitary.
- Teams must show possession of cleaning supplies used in area (such as sanitizer wipes, gloves, etc.)
- Inspectors will inspect for compliance and if a team fails to meet requirements, Organizer shall refuse participation with no refund.
- Meat inspection should be done outside of the cook's trailer rather than having the Inspector come into the cook's trailer.

## COOKS' MEETING

### Cooks Meeting Times

- Backyard Contest Cooks Meeting: Friday, March 20 at 5:30pm
- Steak Cook-off Cooks Meeting & Steak Draw: Saturday, March 21 at 9:00am

### Location

- Inside Governors Exhibit Hall (enter through doors 12/13)
- Please do not adjust the chairs/tables as they are set for judging.

## Cooks Meeting Procedures/Notes

- At least one member per team is required to participate in the cooks meeting (Backyard and/or Steak). If you/your team is competing in the Backyard Contest & the Steak Cook-off you do need to participate in both Cook's meetings
  - Per KCBS Rules: KCBS contest Cooks Meetings are now MANDATORY, until further guidance has been provided. This is when additional last-minute instructions will be communicated, and it is imperative that all teams receive this communication. If a team is absent from the contest site at the time of the scheduled meeting, it is the Head Cook's responsibility to make prior contact with the Contest Representative and seek them out for a full briefing of the missed information communicated at the Cooks Meeting.
- Your team will receive your clamshells to be used at turn in during this meeting.
- Steak Cook-off:
  - Teams competing in the Steak Cook-off are provided meat/protein for this contest. Each team will receive two steaks.
  - During the cooks' meeting, a representative per team or individual will pick a number to determine their pick of steaks. The first steak will be picked in order and the second steak will be picked in reverse order.

## TURN IN INFORMATION

### Turn in Times

- Steak Cook-off Turn in: Saturday at 1:00pm
- Chicken Turn-in: Saturday at 1:30pm
- Pork Ribs Turn-in: Saturday at 2:00pm

### Location

- Door 12/13 of the American Royal Complex – Governors Exhibit Hall

### Procedures

- All proteins are required to be turn-in in the clamshell provided by KCBS/American Royal during the cook's meeting. Please see KCBS rules for additional guidelines on what is allowed and expected in each turn in box.
- Turn-ins will not be accepted late.

## AWARDS CEREMONY

- **Saturday, March 21 at 3:30pm**
- **Inside Governors Exhibition Hall**

### Award Ceremony Notes

- **Seating will not be provided.** Teams/individuals are advised to bring chairs/seating for the Awards ceremonies on Saturday and Sunday.
- The American Royal reserves the right to not publicly announce or print team names that may be offensive.
- If your team has won prize money, this check will be mailed to the contact on your team registration within 10 business days of the conclusion of the contest.