Kitchen & Dining Planning Brochure

Flow, storage and cooking comfort

A practical guide for making kitchens easier to cook in, dine in and maintain. The focus is workflow, storage, lighting and surface decisions that match everyday use.

What you receive

Included deliverables
• Workflow review for sink, fridge, cooking and prep zones
• Island or dining table placement guidance
• Storage bottleneck checklist
• Finish direction for cabinets, counters and hardware
• Lighting plan for prep, dining and accent areas

Pro tips

• Aim for 42-48 in / 105-120 cm work aisles where space allows.

• Plan at least 12 in / 30 cm counter overhang for comfortable island seating.

• Place the dishwasher close to the sink and everyday dish storage.

• Add under-cabinet lighting on main prep surfaces, not only decorative pendants.

• Create one appliance garage or closed storage zone to reduce counter clutter.

Suggested budget range

Layout tune-up	$1,200 - $3,500	Lighting, hardware, organization and minor finish upgrades
Partial refresh	$5,000 - $18,000	Counter, backsplash, fixtures and selected cabinetry updates
Full renovation	$25,000 - $80,000+	Cabinetry, surfaces, appliances, lighting and contractor work

Recommended timeline

Week 1: Measure kitchen, map storage and identify workflow issues

Week 2: Concept layout, lighting and finish direction

Weeks 3-4: Quote package, priority list and contractor discussion notes

Featured project idea

A narrow kitchen gained better function by moving small appliances into a tall pantry zone, adding under-cabinet lighting and choosing a warm stone-look surface with low-contrast backsplash.

Next step: use the website contact form to share photos, rough measurements, timeline and the top three problems you want to solve.