

TAKING YOUR KITCHEN POTENTIAL TO A WHOLE NEW LEVEL

We tend to associate kitchens with cooking and eating; however, nowadays, the kitchen is much more than that. It is the heart of every home. Regardless of how spacious the living room might be, people always seem to gather around the kitchen island!

As such, it is essential to ensure that your kitchen's functionality is in harmony with your lifestyle and demands. Here are some great features that you can incorporate in your kitchen:



LONG ISLAND:

Many homes are currently being built with an open concept layout and even some older homes are being renovated to achieve a similar open look by removing walls. In an open concept layout, the kitchen and family room are usually adjacent to each other. From a practical point of view, it is comforting to have the sink or preparation area as part of the main living space as you feel less isolated when preparing meals. Furthermore, it is great to have a big island as it provides more storage space underneath, seating, and a fantastic area for socializing and entertainment.

BANQUETTE SEATING:

Banquette seating is one of the most efficient ways to maximize seating in small and awkward spaces. In fact, it is often completely overlooked. A banquette seating in an "L" shape in a corner can add extra

storage space as well as seating. In addition, it can even act as a reading nook on a rainy day.

LIGHTING:

The importance of lighting is not to be underestimated! Try to incorporate a variety of lighting styles, not just pot lights. Ensure that your kitchen space is accompanied by ample lighting. Consider using groups or pairs of lights above the kitchen island. You can even use a magnificent chandelier. Besides being an effective element of design, such an accommodation will add shine and zest to the interior. A lighting fixture above the dining area is also of great importance. It creates a light ambiance and mood during dinner. Often, the kitchen and dining lights complement each other. When selecting your kitchen lighting, consider visiting Royal Lighting to get valuable advice and explore stylish options.

THE RANGE HOOD AS A FOCAL POINT:

In my opinion, the range hood is the main focal point of the kitchen primarily because it can be presented in a bold manner to leave a lasting impression. Generally, the range hood and cook top area should be centered roughly in the middle of the back wall. Whether you have a modern stainless steel range hood or a beautiful wooden canopy frame, it should make a statement.

BAR AREA:

Regardless of your kitchen's size, a bar can always be incorporated. The "bar" area can be as small as a designated corner containing a coffee machine and bottles behind glass cabinets. As another option, a small wine fridge can be used.

Although there are many factors to consider when designing your kitchen, as long as you are able to find a balance between functionality, practicality, and beauty, you will have a winning combination.



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is the Principal of Royal Interior Design Ltd.

The firm provides decorating, staging, and renovating services for both small and large scale residential projects throughout the GTA.
It is known for creating elegant and affordable design solutions tailored to suit different lifestyles.

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