

THORNLEIGH | CAMMERAY | MT KURING-GAI

## **Getting started: Checklist**

- 1. Do you need to have your new kitchen ready for a particular date or event?
- 2. Think about the style of kitchens you like traditional or contemporary?
- 3. What sort of budget are you working with?
- 4. Are there any special design features you want to include?
- 5. Handles versus no handles no handles is preferable for a more modern, streamlined look
- 6. What size pantry is on your wish list?
- 7. Do you have any particular needs you want your kitchen design to incorporate? For example a small desk or extra storage area.
- 8. Do you have preferences when it comes to appliances or would you prefer us to recommend options?
- 9. What are you looking for in your bench top durability, value, look?
- 10. Is your kitchen part of a larger space or self-contained? This will help determine the design and colour choices you make.
- 11. Do you have any colour swatches you need to match bring them along to your showroom visit and we can show you how they could work together in your new kitchen.
- 12. Which way do you prefer to work in your kitchen? To the left or to the right? This will help us create a perfectly functioning kitchen to suit your particular preferences.
- 13. Take a picture of your current kitchen space before you visit us so we can get a better understanding of what's possible based on the kitchen size, your budget and timeframe
- 14. Put together a scrapbook of different kitchen designs, colours, bench tops, doors and finishes you like, as this will give us a clearer idea of what your dream kitchen looks like.

