

KITCHEN

Remodeling

PROJECT PLANNER



MONARCH LANE
INTERIOR DESIGN

Your Kitchen is ready for a makeover, but you don't know
where to begin?

Here at Monarch Lane Interiors, Kitchens are our specialty.
We are here to help you plan your Kitchen remodeling project.



There are a lot details
and considerations
with remodeling
your kitchen.

*this project planner
has*

7 essential
planning steps

01 Prepare your Budget

02 Plan your Kitchen layout

03 Design Direction & Style

04 Selections & Materials

05 Find the right Pros

06 Estimate your timeline

07 Surviving the Remodel



01 Prepare your Budget

THE FIRST THING TO THINK ABOUT IS -WHAT TYPE OF KITCHEN PROJECT DO YOU WANT?

- A. Do you want scrap everything and start fresh with a brand new layout and design?
- B. Do you wish to keep some parts of your Kitchen and just update the finishes?

minor refresh
\$25-30K mid-range
no new appliances
no new cabinetry
no new flooring

major remodel
\$65K mid-range | \$129K upscale
everything goes
changing small part of layout
new cabinetry and materials

The overall cost for your Kitchen Project will also vary depending on where you live. You can check out this [cost vs value report](#) to see what you can expect for minor and major renovations in your area. It will even give you the national average and the expected resale value for your investment. The costs above are typical for where we are located. Make sure to check out what is the going rate for your area.

do you have expensive taste?

Check out the 3 buckets below to see where you land

LOW COST
stocked cabinets
standard overlay doors/drawers
granite or laminate
4" granite backsplash
reusing some appliances

MID-RANGE
Semi-Custom Cabinets
Full overlay doors /drawers
Quartz countertop
tile backsplash under cabinet
standard appliances

UPSCALE
Custom Cabinets
Inset or Full overlay doors/drawers
Marble or Quartz
Backsplash Tile to the ceiling
Paneled luxury appliances

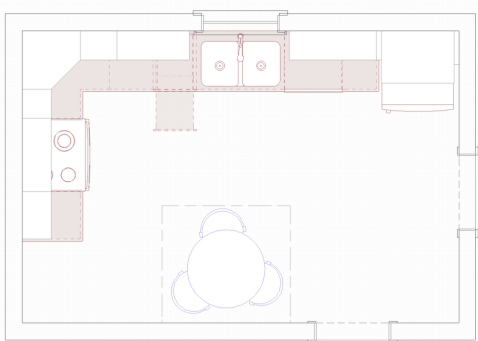
You can have whatever you want! It just might cost you. Knowing the type of remodel and the level you are able to spend will help guide your overall budget.

01 Prepare your Budget

...continued

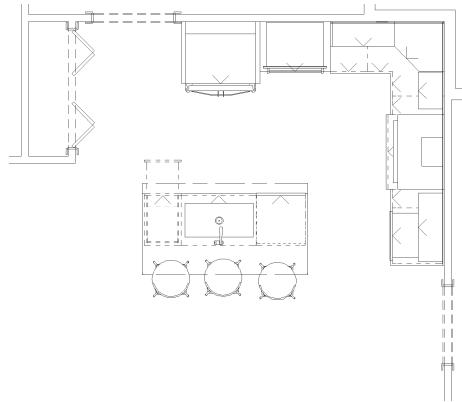
Planning the footprint of your Kitchen is key when thinking about your project's budget. If you are doing a refresh project and keeping your cabinets, your footprint is already determined. But if you are starting over with a clean slate, then your cabinetry will lead your renovation costs by about 20-30%.

You might be thinking, well, I have a small kitchen, new cabinets can't be too much. Even if you think that you have a small kitchen, it is the *amount* of cabinetry that makes it a small, medium, or large Kitchen. See the examples below.



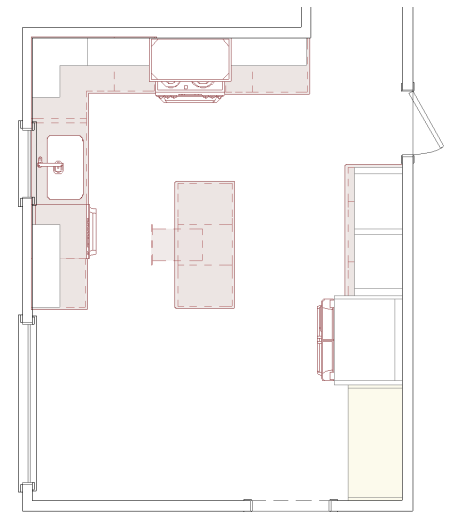
Small Kitchen

Has two runs of cabinetry or less. -average cost =10k



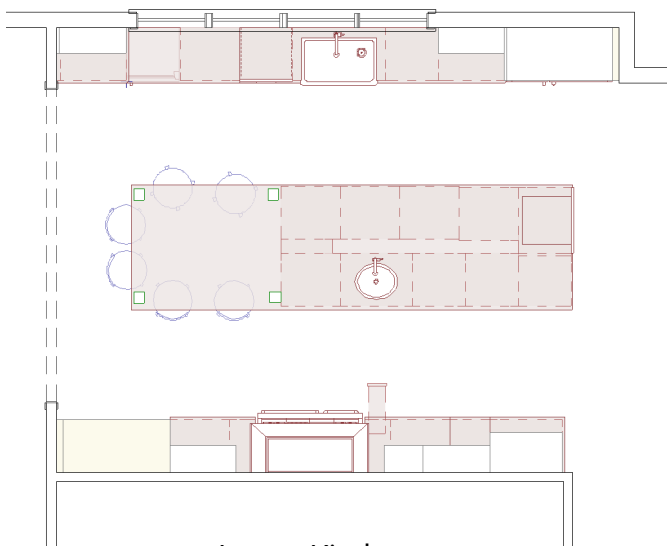
Medium Kitchen

Has two runs of cabinetry with a small island- average cost =15k



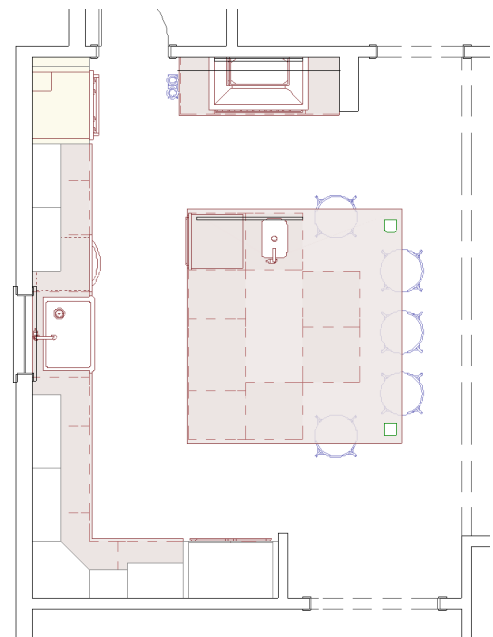
Medium-Large Kitchen

Has three runs of cabinetry with a small island- average cost =20k



Large Kitchen

Has two long runs of cabinetry with a big island & hood- average cost =32k



Extra Large Kitchen

Has three long runs of cabinetry with a big island & hood- average cost =38k

01 Prepare your Budget

...continued

Besides cabinetry, your appliances will be the next big spender. Coming in at 10-30% of the total cost of your remodel. If you want to be economical, you can re-use the ones you want and purchase what you need. If you need all new, sometimes you can get bundled rates. But if you want that paneled Subzero Fridge that is in your pintrest photo, expect to pay \$15-20k for that one item alone.

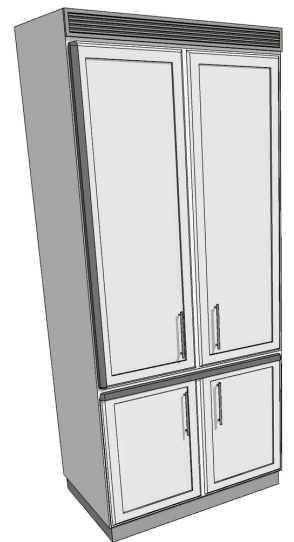


Another cost we see is when a homeowner upgrades their electric stove for a dual fuel gas range. You will need to have a gas line run. This is labor intensive even if you have gas in your home already. While we do this all the time, it is just something to be thinking of while you are putting together your budget and appliances package.



If you keep appliances in their original location, your labor costs stay lower. But if you are moving major appliances and plumbing, you have to expand your budget for additional plumbing and electrical work. So, keep in mind, moving appliances in your footprint will always drive up the budget.

If you are opening up a wall or moving one to gain more space, you can add about \$5-7k to your budget. You will need a structural engineer to draft up the plans for submitting your permitting packet and give the calculations for a new beam that will be supporting your house.



Lastly, prepare for the unknown by saving 8-10% more than your project's ballpark estimate. There are always unexpected things that come up in a renovation. It is just the nature of NOT being able to see behind the walls. Pros have to bring things up to code in order to keep their licenses and protect your investment.



02 Plan your Kitchen layout

**THE FOOT PRINT AND LAYOUT OF YOUR KITCHEN WILL GO HAND AND HAND WITH YOUR BUDGET.
SO FIRST YOU NEED TO CONSIDER YOUR PROJECT GOALS
AND HOW YOU USE YOUR KITCHEN.**

Here are the things to consider for your layout:

1. Are you keeping appliances and plumbing in the current location?
2. What areas are working well for you?
3. What parts of your kitchen are not functioning well?
4. What do you wish was organized better?
5. Do you have enough room to achieve your goals within the existing walls?

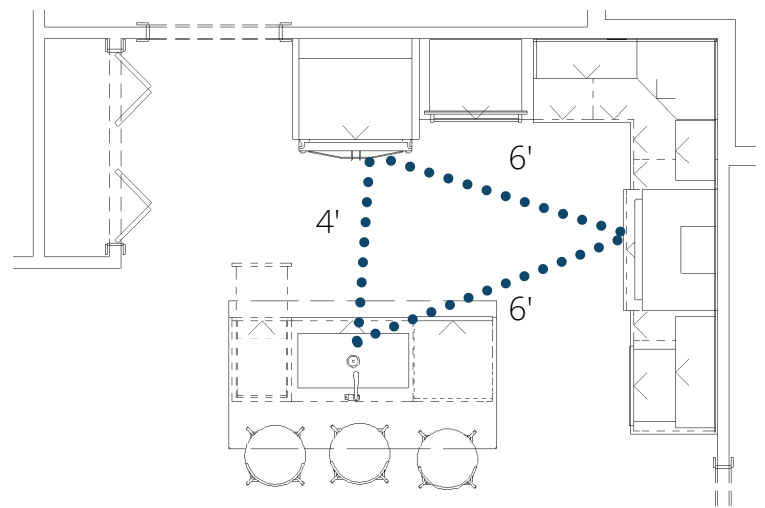
As a Certified Kitchen & Bath designer (CKBD), there are several guidelines from the National Kitchen and Bath Association (NKBA) that we follow to make sure your new kitchen functions well, supports your needs, and has a good overall flow and design.

The first guideline is checking the layout against the kitchen triangle.

You may have heard of it, but I will give you all the inside scoop of how to use the triangle for planning your kitchen footprint successfully. Initially the pioneer work of optimizing kitchen layouts and starting the idea of a kitchen triangle was begun in the 1920s by Lillian Moller Gilbreth, an industrial psychologist and engineer, who used research on motion savings to create better living situations.

Here are the kitchen triangle principles to follow:

- No leg of the triangle should be less than 4 feet or more than 9 feet.
- The sum of all three sides of the triangle should be between 13 feet and 26 feet.
- Cabinets or other obstacles should not intersect any leg of the triangle by more than 12 inches.
- If possible, there should be no major traffic flow through the triangle.
- A full-height obstacle, such as a tall cabinet, should not come between any two points of the triangle.



*now we are
efficient!*

BESIDES THE WORK TRIANGLE ITSELF, THERE ARE OTHER RULES OF THUMB TO CONSIDER WHEN PLANNING A KITCHEN. HERE ARE SOME OF OUR MUST DO'S.

guidelines to follow

- Work aisles should be no less than 42 inches for one cook, or 48 inches for multiple cooks.
- A sink should have a clear counter area of at least 24 inches on one side, and at least 18 inches on the other side.
- A refrigerator should have a clear counter area of at least 15 inches on the handle side; or the same on either side of a side-by-side refrigerator; or the same area on a counter no more than 48 inches across from the refrigerator.
- A stove or cooktop should have a clear 15 inches area on one side, and at least 12 inches on the other side.
- At least 36 inches of food preparation area should be located next to the sink.
- In a seating area where no traffic passes behind the diner, allow 32 inches from the wall to the edge of the table or counter; if traffic passes behind the diner, allow 44 inches.



If you are feeling overwhelmed with all these details, no worries! We can take care of this for you!





*look for
inspiration*

03 Design Direction & Style

Finding the Design direction for any home project can feel overwhelming, but there is a process to figuring out your style and preference.

start your search

We are blessed to have so many great resources on line to get inspiration and ideas. Grab a cup of coffee or tea and your computer. We recommend going to Houzz or Pinterest. Both of those platforms will allow you to save your favorites to an idea board.

find a common thread

Once you have about 10-15 images on your idea board, it's time to review what you have chosen to look for any common threads. Review each photo and ask yourself what you like about that photo and what you don't. You can even make notes on the images so you will remember.

Are there features or design elements you are consistently liking? Are there colors and materials that you are drawn to?

define your style

While there are a lot of Design styles to choose from, there are 3 main styles in Kitchen Design that will give your room a specific direction. They are Traditional, Transitional, and Modern.

03 Design Direction & Style

...continued

traditional

Traditional is classic and detailed.

Features that call out a more traditional style are:

- A more detailed cabinet door with lots of moldings
- Side panels matching the door style
- Detailed legs on island
- Big emphasis on trim and moldings on cabinetry
- Tile backsplash might have even more detail and moldings
- Paneled appliances



transitional

Transitional is transitioning between traditional and modern. This can take on a clean style with touches of character and warmth. Elements that make transitional are:

- A more simple door style
- Less detail on moldings and trim
- More clean lines than traditional
- Mixing metals but balancing the overall design is more on the modern side
- Some classic details and trim

modern

Modern is sophisticated yet simplistic.

Characteristics that make a modern kitchen are:

- Flat or slab cabinetry
- High gloss finishes mixed with Matte finishes
- High contrast in finishes and color
- More open shelving
- Clean lines and sleek overall appearance



Once you have determined which of these 3 directions to go, you will then need to decide if you like a warm or cool color palette. With this in mind, it is time to start picking out your selections!

04 Selections & Materials

Once you have an overall design direction, it is time for the fun part!

picking out all the things!

We recommend getting everything picked out BEFORE starting any construction. While you might be excited to get started, that feeling will get old once you have your house torn apart and you don't have all the decisions made.



Since there are lots of choices, give yourself some time to get it done. Remodeling is an investment and you will want to think it all through. Carve out time to visit local showrooms. See, touch, and feel what the finishes look like and how they go together.

If you are selecting materials as you go, it's like building a ship while your already sailing! It feels nuts! The fact it- items could have long lead times, be on back order, slowing down your project. If you are in a pinch to find things you will always spend more money and possibly choose things you wouldn't have normally, just because it's in stock.

When selections are made and PURCHASED before construction, your project will run smoother. You will have a better chance of meeting your budget and timeline. You will most likely have a more cohesive design that feels good for you and functions well for how you live.

Even that makeover show you love so much, didn't just show up with things they bought over the weekend. They didn't JUST meet and have a new kitchen the next 2 days. They prepared months in advance!

When choosing the selections for your Kitchen start with the most expensive items like cabinetry and countertops and then build your selections palette from there. Or if finding your backsplash tile first gets you going, do that! It is always a good idea to have something you love set the tone for the space. Make sure to get samples so you can see how everything looks together.

05 Finding the right Pros



Hiring the right pros can seem like a daunting task. But it's good to step back and figure out what you need and what you are looking for. In finding the right Pro for you, it is a balance of quality & chemistry. You want them all to be knowledgeable, but you might click with certain pros over others.

General Contractor - They oversee the entire construction phase of your project. They should be licensed in your state and they have an overall knowledge of construction. They have vetted all their subs and they organize the flow of work from each trade. They also make sure the remodel is completely up to code and on budget. They are problem solvers and executors. They won't guide you on selections. You will need someone who specializes in this.

Interior Designer - The Interior Designer will guide you through the planning, design, selections, and details to pull your project together. They should be able to provide drawings for your contractor to communicate the design and details that you want to be built. Make sure your designer is experienced with Kitchen Remodeling as it has a lot of challenges you will want them to be accustomed to. Interior Designers also have trusted contractors that they work with. It is ideal that your General Contractor and Designer work good together and communicate well. (Pssst! We are a certified Kitchen and Bath Design Firm! We would love to help!)

DIY your project - If you plan to do your Kitchen on your own, there are a lot of things to consider. Everything rides on how knowledgeable you are with construction or how you feel about designing and pulling the selections together on your own. With any line of work if it is not something you do every day, it will take you longer than the pros. But hey- it's your world. ;-)

Make sure you have done your research on each trade that assists you and each product you select. You will have to do the work to see that they are creditable or that the materials have good return on investment. You need to make sure any trade coming in is licensed and insured. You will need to act as the designer and general contractor. You will need to plan, design, order, organize the trades, coordinate the timeline, and watch over that the work is done right. Best of luck to you!

05 Finding the right Pros

where to find the right pro?

- Referrals from friends
- National Kitchen & Bath Association (NKBA.org) you can find licensed Kitchen designers
- American Society of Interior Designers (ASID.org) you can find professionally trained designers
- Houzz - you can look at the advisory board - for contractors or designers
- Google - check out the reviews & websites for professionals in your area
- Labor & Industries website for your state - check on contractor being licensed & insured, they have no liens or charges against them

where **NOT** to look!

- Craigslist- These are typically one man shows - just make sure they are licensed & Insured
- Home Advisor or Angie's list - Even if you have found good pros from these platforms in the past, I know from the other side that they try to sell leads and create a bidding war. This ends up being the cheaper guy wins - just to get the project. But when they get your project, they will most likely have additional fees and change orders, or even things that are out of the scope (not included)

Also on these platforms, the pros have to 'pay to play', so it is not that they are the best OR even best for you. It is just advertising and marketing. They are not true referrals, but ads.



More than anything, make sure you check out the professional. Look at their website. See their reviews. Are they licensed & insured? Are they specialized in this field?

You don't want anyone to promise you there will be no issues. The truth is - there will be issues! What you need is someone who is good at problem solving, communicating, and specialized in Kitchen Remodeling.

06 Estimate your Timeline

All remodeling projects take time to plan, design, shop, and construct. What are normal timelines and what can you expect? There are three aspects that everyone wants. You can't have it all. You must pick 2!



why only two?

1. If you rush the project timeline, you might sacrifice the quality of the work being executed. And it will certainly cost more money.
2. If you want costs to go down, but not sacrifice the quality, this will take research, time, and patience.
3. If quality is your goal, and it should be, you have to be ok with things taking a longer time or costing more, or both.

Each design professional and contractor will have different timelines depending on their current projects and average timeframes for the level of remodeling you want.

Talk with them to get an overall idea on timeline. Be flexible as there are a lot of factors out of their control like: waiting on other trades, codes approvals, backorders & long lead times for materials & products, and on the spot fire extinguishing for current projects, which takes time that you will be glad they took when it's your turn to have "project hiccups". Quality takes time and careful eyes!

What matters most on this is that your pros communicate with you well so you know where you stand. Expect delays. And never plan an event or party around your remodel. Keep the end goal in sight. You are getting the most functional and beautiful Kitchen of your dreams that will serve you well. Just remember that good things take time.

07 Surviving the Remodel

You are ready to start your remodel. Everything for your new Kitchen is planned out, selections and materials are bought, and your contractor is ready to begin. Now what?

Here are some tips to Surviving a Kitchen Remodel:

1. Have all selections made before starting. That may seem like an obvious one, but it is truly my #1 tip in having a more smooth renovation project.
2. Move out! But seriously, if you could plan an extended stay with family - do that! Renovations are a disruption to your every day life. And the excitement will die down after a week.
3. Give yourself at least a week to move out of your Kitchen.
4. Plan a space for your temporary Kitchen. Select an area near a water source, like a mudroom sink or hall bath. A folding table can make a great prep zone. Have your contractor move current fridge in this area. And some of the best cooking items to have for your temporary Kitchen are a microwave, toaster oven, speed cooker/ or crock pot, and a plug in one burner. Keep plenty of paper plates, etc. so clean up is easy!
5. Don't plan to remodel 2-3 months before a major holiday or event. The simple fact is -delays happen. Be patient and embrace the adventure!

*decide to embrace
the adventure*



MONARCH LANE

INTERIORS



designed to transform

We hope you found this Kitchen Remodeling Project Planner helpful and that you are able to start planning the kitchen of your dreams. Is this planner leaving you with so many ideas, that you don't know what to take action on first? If you want your project in the hands of a trusted professional, we specialize in Kitchen Design and can help you!

who we are

Monarch Lane Interiors is a Full-Service Interior Design firm with professionally trained designers. Ceo and Principal designer, Rebecca Robinson is also a certified Kitchen and Bath Designer. We love helping our clients plan and design the heart of their home!

If you would like to talk about your upcoming Kitchen project and to see how we might be able to work together, schedule a complimentary chat with us!

YES! I WANT TO SCHEDULE A DESIGN CHAT!

