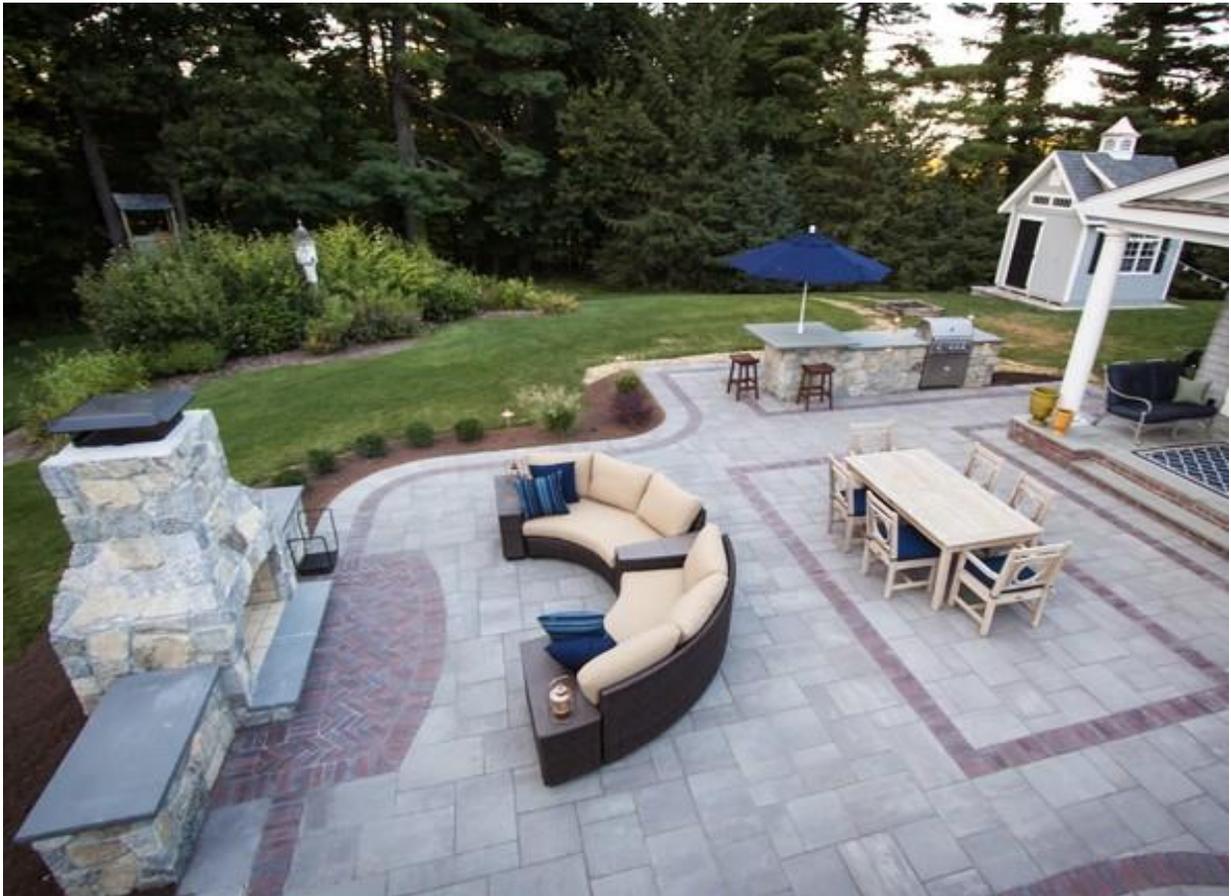


Ten-Tips for Planning your Outdoor Kitchen



So you decided to make the investment and upgrade your outdoor entertaining lifestyle!

There really is no better choice for home improvement if you are looking to expand your home's entertaining space and enjoy more time outdoors with friends and family.

The following steps are a good start to planning your ideal space and to truly make it a lifestyle upgrade.

Planning will make all the difference in creating a space that you desire and will enjoy for years to come.

Now we will walk you through all of these steps and our landscape architect takes all of these elements into consideration when designing your outdoor kitchen and living space, but this guide will give you a great foundation when it comes to knowing what you want in your outdoor kitchen.

1. LOCATION

Consider the space where you want to build your outdoor kitchen, specifically the proximity to your house and existing kitchen. You want your outdoor kitchen to be functional and accessible, so think about where it will work best and what components you will want to have handy: cabinets for storage, trash, perhaps a sink? Or will you utilize your indoor storage, refrigerator and sink, and be OK with walking back and forth?

2. UTILITIES

Consider the utility lines you will want to access; an existing water and drainage system, gas and electrical wiring. Will you need to add lines or wiring? This should all be taken into consideration before you start building.

3. R.S.V.P

What's your entertaining lifestyle look like? Build your kitchen to match your needs. Would refrigeration help keep your micro-beer habit chilled or are you more inclined to have bottles of wine on hand? If you usually have a large crowd you may want to consider a larger sized grill or storage for those extra propane tanks you will want to make sure you have on hand. How about an outdoor fireplace or fire pit? Do you want to move past burgers & steaks and show off your culinary skills with more elaborate meals outdoors, or do you prefer to BBQ all summer long? Are you a fanatic for wood-fired pizzas?

4. DON'T FORGET THE ICE

Now that you've considered your entertaining style, what appliances make the most sense? Stainless grills come in a variety of sizes, and you can choose from a wide selection of storage options. Need a refrigerator or a wine cooler?

Entertainers definitely need a beverage center and an ice-chest! Select what you want and incorporate it into your design mock-up.

Think about how often you will use a particular appliance and narrow it down to the ones you will use most. A trash chute and pull out next to your prep area will certainly come in handy.

5. IT JUST MAKES (DESIGN) SENSE

Think about how everyone will move around your outdoor living space. Where is the grill located? Can you still socialize with your guests while cooking? Are cold drinks easily accessible for self-serving? Do you want a dining area where everyone can sit together or a bar? Where will loungers and chairs be located? All good things to keep in mind when laying out your design. Consider your view: do you have a pool or are you located on the waterfront? It helps determine the number of guests you tend to entertain and how they will maneuver around your outdoor living space.

*Sheridan Landscaping will create a 3-D rendering of your kitchen after we have done an on-site consultation and reviewed you needs, wants, and a budget. This will give you an accurate representation of what your outdoor kitchen will look like before you go ahead with construction.



6. BUILDING

A durable unit has to be built around your outdoor kitchen to ensure it will withstand years of use and exposure to the elements.

Using a concrete panel system with steel cabinets makes building your outdoor kitchen easy. Thin veneer stone or brick can be mortared directly onto the unit to complete the look you desire.

*Stone veneers are stone which has been sliced thin to make it lighter and easier to install and they can be made from a variety of beautiful, real stone.

Using these systems lets our mason focus on what they are best at, getting the finished look you desire without having to worry about cut-outs and spacing.

7. FINISHES

Complete the look of your outdoor kitchen by selecting materials that match those used on your house and in your landscaping. The beauty and character of real stone will make a stunning presentation. We suggest using stone veneers over your cabinet unit if you are not using wood or stucco. Make sure the materials used on cabinets and the counters compliment your exterior walls and floors. A backyard facelift is as important as your front yard curb appeal and increases the value of any home.

8. COUNTER INTUITIVE

What kind of countertop do you think you will want? Granite, tile, concrete and stone are all viable options for your outdoor kitchen. Keep in mind a standard counter is 36-inches high by 30-inches deep. Consider a 'honed' or 'leathered' finish which we find to be a better fit for outdoor kitchens over polished finishes. Also, keep in mind, dark countertops tend to get hotter than lighter countertops. You want to cook on your grill, not your countertop! If you are using dark countertops, make sure the counter area is shaded.

9. LIGHT MY FIRE



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Don't forget about lighting for your new outdoor kitchen. Most likely you will want good lighting over your cooking and prep area as well as more subtle lighting over your dining area. Again, keep in mind your electrical wiring needs when planning for your new outdoor kitchen.

10. GRILLING OPTIONS

Outdoor cooking has never been easier. With the right equipment you'll be able to smoke slabs of ribs just like a Southern BBQ belt local, sear steaks like a gourmet chef, make wood-fired pizzas like the best pizza place in town. Your options are limitless. Now let's start prepping for entertaining! Create a rough mock-up of your ideal outdoor living space with these planning ideas in mind and you'll be enjoying your new space in no time.

Contact at 774-413-5012 to start the conversation on bringing your outdoor kitchen dreams to life with a [free consultation](#).