

# Must-Have Features for Entertaining

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Upgrading a kitchen usually goes well beyond replacing appliances or swapping in a new countertop. People are often looking to create a space that is better suited for entertaining friends and family. The goal is to have a kitchen that flows well with the adjoining rooms, doesn't create bottleneck areas and improves the natural flow for both the host and guests.

December and January is typically the time of year when people decide to make a change. They are often frustrated after the holidays – either as a host who barely muddled through or as a guest who saw what might be possible while visiting friends and family.



When you are looking to create a space that is good for entertaining, we recommend the following:

**Kitchen Island.** If your kitchen has the space, an island is a great feature, both functionally and aesthetically. From a host's perspective, it creates a space where appetizers and drinks can be presented, easily accessible to guests. An island is perfect for adding seasonal decorative touches around the food and drinks to boost the festive feel. From a guest's perspective, it is a great spot to pull up a stool, chat with the host and other guests while munching away. Since most islands have a working side(s) and a seating side(s), guests tend not to get under the feet of the host. Islands with "conversational seating" (i.e., stools that aren't just in a row) allow guests to see each other better and enjoy a more personable experience.

**Beverage Fridge.** Whether it's for wine, beer, water or juice boxes, having a second refrigerator under the counter and away from the kitchen work zone is an added plus when it comes to entertaining. Family and friends can access their own beverages whenever they need them, not adding more to-do's for the host. If you enjoy wine, a wine fridge usually offers dual zones to ensure that each type of wine is stored at the perfect temperature.

**Second Sink.** If you have the luxury of space, adding a second sink to your kitchen allows for a separation of tasks – great for hosting a large family gathering. While the chef is readying the main course, salad and soup dishes can be removed, rinsed and put in the dishwasher without inconveniencing the chef's prep workflow. Alternatively, a second sink can be used to create a wet bar, allowing for rinsing glasses or adding a "splash" to a drink, perhaps with a dishwasher drawer alongside.

**Prep vs Provide.** Being able to delineate workspaces while entertaining helps keep things on track. If a section of the kitchen is set aside for prep work (heating, washing, cutting) while another section is for provisions – whether that is a buffet area or a temporary bar, entertaining crowds in a different area can help the host keep things moving.

But if you don't have these features in your kitchen, don't let it stop you from entertaining friends and family. After all, the kitchen is the perfect place in every home to laugh and share memories. While you and the gang are squeezed in your current space and having a cocktail, give some thought to what you would like to improve and then call your Kitchen & Bath Vision designer to help make it a reality!

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