LUXXE

KITCHEN & BATH

A FREE HOMEOWNER'S GUIDE

The Kitchen Remodel Checklist

140 expert tips across 14 essential decisions — everything to know before you choose cabinets, countertops, and finishes.

START · BUDGET · LAYOUT · CABINET DESIGN · MATERIALS · COUNTERTOPS · HARDWARE
FLOORS · BACKSPLASH · LIGHTING · APPLIANCES · SINK & FAUCET · STORAGE · INSTALLATION

Visit our design showroom

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WELCOME

Plan it right, love it for years.

A kitchen remodel is one of the biggest investments you'll make in your home — and the decisions come fast. Door style, box construction, stone, edge profile, hardware, lighting, appliances… each one affects the next.

We created this checklist to help you walk into your remodel informed and confident. Every section covers one decision with **10 practical tips** you can check off as you go.

How to use this guide

1. Read each section in order — it follows the sequence remodel decisions are best made in.
2. Check off each tip as you think it through, and jot your choices in the notes lines.
3. Sketch your space on the grid page and gather your measurements and photos.
4. Bring this checklist to our showroom — our design team will pick up right where you left off.

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THE RIGHT ORDER TO MAKE DECISIONS

1. Layout
2. Appliances
3. Cabinets
4. Countertops
5. Backsplash
6. Hardware & Lighting

01 Getting Started

SECTION 1 OF 14

Before you look at a single door sample, get clear on what you want your new kitchen to do for you.

- [ ] **1. Define your "why."**
  List the three things you dislike most about your current kitchen and the three things you'd love to have. Those six items become the scorecard for every decision.

- [ ] **2. Be honest about how you cook.**
  Daily cook, weekend entertainer, or takeout family? How you actually use the kitchen should drive layout, appliances, and storage more than style does.

- [ ] **3. Build an inspiration file.**
  Save photos from Instagram, Pinterest, and Houzz into one folder. Note what you like in each — the color, the island, the hardware — and patterns will emerge.

- [ ] **4. Separate must-haves from nice-to-haves.**
  Write both lists before you shop. When budget decisions come up later, you'll know exactly what to protect and what can flex.

- [ ] **5. Think about how long you'll stay.**
  Staying 10+ years? Invest in what you touch daily. Selling in 3–5? Lean toward timeless finishes with broad appeal.

- [ ] **6. Measure what you have today.**
  Wall lengths, ceiling height, windows, doors, and where plumbing, gas, and vents sit now. Photos of every wall help a designer enormously.

- [ ] **7. Know what's staying.**
  Keeping the floor, a window, or an appliance? Write down sizes and model numbers — everything new has to work around them.

- [ ] **8. Check permits and HOA rules.**
  Moving plumbing, gas, or electrical usually needs a permit from your town's construction office. Condos and HOAs may have their own approval steps.

- [ ] **9. Line up your team early.**
  Decide whether you'll use a general contractor, a designer, or manage trades yourself. Good installers are often booked weeks in advance.

- [ ] **10. Follow the right decision order.**
  Layout → appliances → cabinets → countertops → backsplash → hardware and lighting. Choosing out of order often means redoing earlier choices.

MY GETTING STARTED NOTES

02

SECTION 2 OF 14

Budget & Timeline

A clear number and a realistic calendar are the two things that keep a remodel calm.

- [ ] **1. Set a target — and a ceiling.**
  Decide what you'd like to spend and the absolute most you'd spend. Sharing both helps your designer guide you to the right product lines.

- [ ] **2. Know where the money goes.**
  Cabinetry is usually the single largest line in a kitchen budget, followed by labor, countertops, and appliances. Plan around that.

- [ ] **3. Hold a 10–15% contingency.**
  Opening walls can reveal old wiring, plumbing, or subfloor damage. A cushion keeps surprises from derailing the project.

- [ ] **4. Compare quotes apples-to-apples.**
  Make sure every quote has the same box construction, door style, finish, and accessories. A lower price often means a lesser cabinet or missing items.

- [ ] **5. Ask what's included.**
  Delivery, installation, fillers, crown molding, panels, toe kicks, and hardware are sometimes quoted separately. Ask for a line-item list.

- [ ] **6. Spend where you touch.**
  Drawers, hinges, faucets, and countertops get used every day. Upgrade those first; save on areas you rarely see or handle.

- [ ] **7. Understand lead times.**
  In-stock cabinets can arrive quickly; semi-custom and custom lines can take several weeks to a few months. Confirm before you schedule demo.

- [ ] **8. Don't demo until materials are locked.**
  Order dates, delivery dates, and installer dates should all line up before your old kitchen comes out.

- [ ] **9. Build a realistic schedule.**
  A full kitchen remodel commonly takes several weeks on site — longer if walls move or custom pieces are involved. Plan holidays and events around it.

- [ ] **10. Plan for the countertop gap.**
  Stone is templated after cabinets are installed, then fabricated — often a week or two later. Expect a short stretch without finished counters.

MY BUDGET & TIMELINE NOTES

03

SECTION 3 OF 14

Layout & Workflow

Great kitchens start with how you move through them. Get the layout right and every finish looks better.

- [ ] **1. Choose your core shape.**
  L-shape, U-shape, galley, one-wall, or L with an island. Room size and door and window locations usually narrow the options fast.

- [ ] **2. Respect the work triangle.**
  Sink, cooktop, and refrigerator work best in a triangle with each leg roughly 4–9 ft and a total under about 26 ft.

- [ ] **3. Think in zones.**
  Plan prep, cooking, cleanup, storage, and a coffee or snack zone so two people can work without bumping into each other.

- [ ] **4. Leave room to move.**
  Aim for walkways of at least 42" for one cook and 48" when two or more people cook together.

- [ ] **5. Give appliances landing space.**
  Leave counter space beside the fridge, next to the cooktop, and on both sides of the sink. About 15" is a common minimum.

- [ ] **6. Size the island to the room.**
  An island needs clearance on every side. If it squeezes walkways, a peninsula or a smaller island may work better.

- [ ] **7. Plan seating properly.**
  Allow about 24" of width per stool and roughly 15" of knee space at 36"-high counters (12" at 42" bar height).

- [ ] **8. Keep the dishwasher by the sink.**
  Place it right beside the sink and close to where dishes are stored, so unloading takes steps — not laps.

- [ ] **9. Check every door swing.**
  Make sure appliance doors, cabinet doors, and room doors don't collide — especially in corners and near the island.

- [ ] **10. Design for sightlines.**
  What do you see from the family room or front door? Put the showpieces — hood, island, open shelves — in view, and tuck the fridge and pantry aside.

MY LAYOUT & WORKFLOW NOTES

04

SECTION 4 OF 14

Cabinet Design

Cabinets set the style, the storage, and most of the budget. These are the choices that matter most.

- [ ] **1. Pick your door style.**
  Shaker is timeless and versatile, flat slab reads modern, and raised panel feels traditional. Door style sets the tone for the whole room.

- [ ] **2. Framed or frameless.**
  Framed cabinets have a face frame for a classic look; frameless (European) cabinets give a sleek look and slightly easier interior access.

- [ ] **3. Know your overlay.**
  Full-overlay doors cover the frame for a clean look. Inset doors sit inside the frame for a custom, furniture-like feel — usually at a higher price.

- [ ] **4. Decide how high to go.**
  Taller or stacked uppers add storage and feel high-end. If you stop short of the ceiling, plan crown molding or a soffit to finish the top.

- [ ] **5. Choose drawers over doors below.**
  Deep drawers for pots, pans, and dishes are far easier to reach than shelves hidden behind base cabinet doors.

- [ ] **6. Solve the corners.**
  Blind corners waste space. Ask about lazy Susans, pull-out corner units, or corner drawers.

- [ ] **7. Make the island a feature.**
  A contrasting color, furniture-style legs, decorative end panels, or a different wood turns the island into the focal point.

- [ ] **8. Consider two-tone.**
  Darker lowers with lighter uppers, or a contrasting island, add depth and help hide scuffs near the floor.

- [ ] **9. Plan the finishing details.**
  End panels, fillers, light rail, toe kicks, and appliance panels are what make cabinets look built-in. Confirm they're in your quote.

- [ ] **10. Add specialty cabinets wisely.**
  Tray dividers, spice pull-outs, wine racks, and appliance garages are great — choose the ones that match how you actually cook.

MY CABINET DESIGN NOTES

05

SECTION 5 OF 14

Material Decisions

Two cabinets can look alike in a photo and perform very differently for 20 years. Here's what to look inside.

- [ ] **1. Check the cabinet box.**
  Plywood boxes resist moisture and hold screws well; particleboard and MDF boxes cost less. Ask what the sides, back, and bottom are made of.

- [ ] **2. Look at the drawer boxes.**
  Dovetail joints with solid wood or plywood drawer boxes outlast stapled or glued particleboard drawers.

- [ ] **3. Insist on full-extension, soft-close.**
  Full-extension glides let you reach the very back of each drawer, and soft-close hinges and glides stop slamming.

- [ ] **4. Understand door materials.**
  Solid wood frames with MDF center panels resist cracking; smooth MDF doors are ideal for crisp painted finishes.

- [ ] **5. Painted vs. stained.**
  Paint gives a clean, solid color but can show hairline lines at joints over time. Stain shows the wood grain and hides everyday wear.

- [ ] **6. Know your wood species.**
  Maple is smooth and uniform, oak has bold grain, and walnut and cherry are rich and warm — cherry deepens in color with light.

- [ ] **7. Consider modern surfaces.**
  Laminate, thermofoil, and high-gloss acrylic are durable, easy to wipe down, and a smart value for contemporary designs.

- [ ] **8. See samples in real light.**
  Look at door samples in daylight and under your own lighting at home. Colors can shift noticeably between a showroom and your kitchen.

- [ ] **9. Compare warranties.**
  Check warranty terms for boxes, finishes, and hardware. Longer coverage tells you how confident the manufacturer is.

- [ ] **10. Coordinate your palette.**
  Bring a cabinet door sample when choosing counters, backsplash, and flooring so everything is selected together — not in isolation.

MY MATERIAL DECISIONS NOTES

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SECTION 6 OF 14

Countertops

Your countertop is the hardest-working surface in the house. Match the material to how you live.

- [ ] **1. Know the main options.**
  Quartz, granite, quartzite, marble, and porcelain each differ in look, durability, heat resistance, and upkeep.

- [ ] **2. Quartz: low maintenance.**
  Engineered, non-porous, and consistent in color — no sealing needed. Use trivets for hot pans and keep it out of prolonged direct sun.

- [ ] **3. Granite: natural and tough.**
  Heat- and scratch-resistant with one-of-a-kind patterns. Most granites benefit from periodic sealing.

- [ ] **4. Quartzite: the marble look, tougher.**
  A natural stone much harder than marble. Confirm it's true quartzite — some softer stones are sold under that name.

- [ ] **5. Marble: beautiful and living.**
  Lemon, wine, and vinegar can etch it, and it develops a patina over time. Choose it for the look, not for perfection.

- [ ] **6. Pick your slab in person.**
  Natural stone varies slab to slab. See full slabs — not just small samples — and choose the actual slab for your kitchen.

- [ ] **7. Choose your edge profile.**
  Eased and square edges look clean and modern; bevel, bullnose, and ogee feel traditional. A mitered edge makes the counter look thicker.

- [ ] **8. Ask where seams will fall.**
  Long runs and large islands may need a seam. Review seam locations before fabrication, not after.

- [ ] **9. Select sink and faucet first.**
  Your fabricator needs the exact sink model and number of faucet holes to template and cut correctly.

- [ ] **10. Choose thickness and finish.**
  Polished finishes resist stains best; honed and leathered finishes look softer but can show fingerprints and need more care.

MY COUNTERTOPS NOTES

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SECTION 7 OF 14

Handles & Hardware

Hardware is the jewelry of the kitchen — and the part you'll touch thousands of times a year.

- [ ] **1. Knobs, pulls, or both.**
  Pulls are easier to grab on drawers. A classic combo is knobs on doors and pulls on drawers; all pulls feel more modern.

- [ ] **2. Size pulls to the drawer.**
  A pull about one-third the drawer width looks balanced. Wide drawers (30"+) look best with two pulls or one long pull.

- [ ] **3. Hold it before you buy it.**
  Comfort matters. Check weight, grip, and edges in your hand — especially if you cook often.

- [ ] **4. Match or mix metals.**
  Coordinate hardware with your faucet, or mix two finishes on purpose (for example, brass hardware with black light fixtures).

- [ ] **5. Know the finishes.**
  Matte black, brushed gold, brushed or polished nickel, stainless, and bronze each wear and show fingerprints differently.

- [ ] **6. Plan appliance pulls.**
  Panel-ready refrigerators and dishwashers need sturdier, longer appliance pulls rated for heavy doors.

- [ ] **7. Standardize placement.**
  Decide once: centered on drawers, and on the corner of doors (bottom corner on uppers, top corner on lowers). Consistency looks custom.

- [ ] **8. Measure center-to-center.**
  Pulls are sized hole-to-hole, not by overall length. Reusing old doors? Match the existing hole spacing.

- [ ] **9. Count and order extra.**
  Count every door and drawer, then order a couple of spares — finishes get discontinued.

- [ ] **10. Consider handle-free.**
  Push-to-open, edge pulls, or integrated finger grooves create a sleek, handle-less look on modern cabinets.

MY HANDLES & HARDWARE NOTES

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SECTION 8 OF 14

Floors

Flooring has to handle water, traffic, and dropped pans — and tie the kitchen into the rest of your home.

- [ ] **1. Decide on flooring early.**
  Floor height affects appliance fit, toe kicks, and transitions. Choose it during design, not after cabinets are in.

- [ ] **2. Prioritize water resistance.**
  Kitchens see spills and leaks. Porcelain tile, luxury vinyl plank, and quality engineered wood are popular for good reason.

- [ ] **3. Porcelain tile.**
  Extremely durable and waterproof, with endless looks including stone and wood. It's hard underfoot and grout needs occasional care.

- [ ] **4. Luxury vinyl plank (LVP).**
  Waterproof, softer and warmer underfoot, and budget-friendly. Look for a thicker wear layer for high-traffic kitchens.

- [ ] **5. Hardwood and engineered wood.**
  Warm and timeless, and many can be refinished. Wipe up standing water quickly and use mats at the sink.

- [ ] **6. Before or after cabinets?**
  Tile and nail-down wood can often go under cabinets; floating floors (most LVP and laminate) usually go around them. Follow the manufacturer.

- [ ] **7. Don't trap the dishwasher.**
  If flooring goes in after cabinets, confirm there's still enough height to slide the dishwasher and other appliances out later.

- [ ] **8. Coordinate tones.**
  Contrast works: light cabinets over warm wood, or white cabinets over a darker floor. Avoid a floor that exactly matches the cabinets.

- [ ] **9. Think about continuity.**
  Running one floor into adjacent rooms makes spaces feel larger. Plan clean transitions where materials change.

- [ ] **10. Order extra material.**
  Add about 10% for cuts (more for diagonal or herringbone patterns) and keep a box for future repairs.

MY FLOORS NOTES

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SECTION 9 OF 14

Backsplash

The backsplash is where personality shows. Choose it after your counters so the two work together.

- [ ] **1. Let the countertop lead.**
  Choose your counter first — especially a veined stone — then pick a backsplash that supports it rather than competes.

- [ ] **2. Standard or full height.**
  A standard backsplash runs about 18" from counter to upper cabinets. Taking it to the ceiling behind the range makes a statement.

- [ ] **3. Consider a slab backsplash.**
  Running your countertop material up the wall creates a seamless, high-end look with no grout lines to clean.

- [ ] **4. Know your tile options.**
  Ceramic, porcelain, glass, marble, and handmade zellige all differ in price, shine, and maintenance.

- [ ] **5. Choose a pattern.**
  Subway, stacked, herringbone, and chevron layouts change the feel of the same tile. Ask to see the pattern laid out.

- [ ] **6. Pick grout color on purpose.**
  Matching grout blends for a calm look; contrasting grout highlights the pattern. Slightly darker grout hides stains.

- [ ] **7. Plan outlets and switches.**
  Decide outlet locations before tile goes up, or consider under-cabinet plug strips for an uninterrupted wall.

- [ ] **8. Decide where it ends.**
  Plan clean stopping points — at a cabinet edge, window, or wall — and finish exposed edges with trim or bullnose.

- [ ] **9. Keep the range wall cleanable.**
  Behind the cooktop, choose a surface that wipes easily. Deeply textured tile collects grease.

- [ ] **10. Order overage from one lot.**
  Order 10–15% extra for cuts and breakage, from the same batch so color and size match.

MY BACKSPLASH NOTES

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SECTION 10 OF 14

Lighting

Good lighting makes the kitchen safer to work in and makes every finish you chose look its best.

- [ ] **1. Layer your lighting.**
  Combine ambient (general), task (work surfaces), and accent (display) lighting. One ceiling fixture is never enough.

- [ ] **2. Place recessed lights wisely.**
  Position cans over the front edge of counters so you're not casting a shadow on your own work.

- [ ] **3. Make under-cabinet lights a must.**
  LED under-cabinet lighting is the best task light in the kitchen. Plan wiring before the backsplash goes up.

- [ ] **4. Hang island pendants right.**
  Most pendants hang about 30–36" above the island. Two or three evenly spaced fixtures suit most islands.

- [ ] **5. Scale fixtures to the space.**
  Oversized pendants overwhelm; tiny ones get lost. Check width and height against your island and ceiling.

- [ ] **6. Choose a color temperature.**
  2700K–3000K feels warm and inviting; 3000K–3500K feels crisp. Keep it consistent across all fixtures.

- [ ] **7. Look for high CRI.**
  Bulbs with a CRI of 90+ show food, wood, and stone colors accurately — so your finishes look like the samples.

- [ ] **8. Put everything on dimmers.**
  Dimmers let the same kitchen work for cooking, homework, and entertaining.

- [ ] **9. Add accent lighting.**
  Lights inside glass cabinets, above uppers, or in toe kicks add depth and a soft night light.

- [ ] **10. Plan the wiring early.**
  Walk the layout with your electrician before walls close. Moving a box after drywall costs time and money.

MY LIGHTING NOTES

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SECTION 11 OF 14

Appliances

Appliances drive exact cabinet sizes. Pick them early and get the spec sheets into your designer's hands.

- [ ] **1. Choose appliances before cabinets.**
  Your cabinet design depends on exact appliance dimensions. Bring model numbers and spec sheets to your design meeting.

- [ ] **2. Pick your refrigerator depth.**
  Standard-depth fridges hold more but stick out; counter-depth and built-in models sit nearly flush for a cleaner look.

- [ ] **3. Range or cooktop + wall oven.**
  A range is simpler and saves space; a separate cooktop and wall oven spread out cooking and put the oven at a comfortable height.

- [ ] **4. Gas, electric, or induction.**
  Induction is fast, precise, and easy to clean but needs magnetic cookware and a 240V circuit. Gas needs a proper supply line.

- [ ] **5. Plan real ventilation.**
  Choose a hood at least as wide as your cooktop, vented outdoors when possible. Powerful hoods may require make-up air under local code.

- [ ] **6. Consider panel-ready.**
  Fridge and dishwasher panels that match your cabinets create a seamless look. Order panels along with the cabinets.

- [ ] **7. Check dishwasher noise.**
  Look at the decibel rating — lower is quieter, which matters a lot in open-concept homes.

- [ ] **8. Decide on microwave placement.**
  Drawer microwaves in an island, built-ins in a tall cabinet, or over-the-range units — each affects cabinet design.

- [ ] **9. Confirm utilities.**
  Verify electrical circuits, gas lines, and a water line for the fridge or ice maker before installation.

- [ ] **10. Have appliances ready for templating.**
  Slide-in ranges, cooktops, and sinks affect countertop cutouts. Have them on site or share spec sheets before templating.

MY APPLIANCES NOTES

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SECTION 12 OF 14

Sink, Faucet & Plumbing

The sink is the most-used spot in the kitchen. A few smart choices make daily cleanup easier.

- [ ] **1. Choose a mounting style.**
  Undermount sinks make wiping crumbs easy; drop-in sinks are simpler to install; farmhouse sinks need a specific sink base cabinet.

- [ ] **2. Pick a sink material.**
  Stainless steel is durable and affordable; granite composite hides spots; fireclay and cast iron offer a classic look.

- [ ] **3. Single or double bowl.**
  A large single bowl fits sheet pans and stockpots; a double bowl separates washing and rinsing. Workstation sinks add accessories.

- [ ] **4. Mind size and depth.**
  A deeper bowl hides dishes and reduces splashing. Make sure it fits the sink base cabinet width you're planning.

- [ ] **5. Choose a faucet style.**
  Pull-down sprayers are the most versatile. Check the faucet height clears any window sill or shelf above.

- [ ] **6. Consider touch or touchless.**
  Hands-free faucets are great when your hands are covered in dough — and they help keep the faucet clean.

- [ ] **7. Plan the extras.**
  Filtered water, instant hot water, a soap dispenser, or an air switch all need holes in the counter — plan them before fabrication.

- [ ] **8. Coordinate the finish.**
  Match your faucet to hardware or lighting, or choose a finish that complements both.

- [ ] **9. Think about a pot filler.**
  A pot filler over the range needs a water line inside the wall — decide before walls are closed.

- [ ] **10. Keep shut-offs accessible.**
  Make sure shut-off valves are easy to reach, and consider a small leak sensor under the sink.

MY SINK, FAUCET & PLUMBING NOTES

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SECTION 13 OF 14

Storage & Organization

A beautiful kitchen stays beautiful when everything has a place. Plan storage around what you own.

- [ ] **1. Inventory what you own.**
  Count small appliances, pots, pans, dishes, and pantry items. Design storage for your actual stuff — not a guess.

- [ ] **2. Plan a real pantry.**
  A tall pull-out pantry or a pantry cabinet with roll-out shelves keeps food visible and easy to reach.

- [ ] **3. Divide your drawers.**
  Utensil dividers, in-drawer knife blocks, and cutlery trays keep counters clear and drawers tidy.

- [ ] **4. Put pots near the range.**
  Deep drawers next to the cooktop keep pots, pans, and lids exactly where you use them.

- [ ] **5. Keep spices close to the cooktop.**
  Narrow spice pull-outs or drawer inserts beside the range save time every single meal.

- [ ] **6. Store trays vertically.**
  Vertical dividers for sheet pans, cutting boards, and platters make them easy to grab.

- [ ] **7. Hide small appliances.**
  An appliance garage or a lift-up cabinet keeps the toaster and coffee maker ready but out of sight.

- [ ] **8. Plan trash and recycling.**
  A double pull-out for trash and recycling beside the sink or prep area is one of the most-used cabinets in any kitchen.

- [ ] **9. Use the space under the sink.**
  U-shaped drawers and pull-out organizers work around plumbing so that cabinet isn't just a jumble.

- [ ] **10. Create a drop zone.**
  A charging drawer or small command center keeps phones, keys, and mail off your countertops.

MY STORAGE & ORGANIZATION NOTES

14

SECTION 14 OF 14

Installation & Beyond

A little preparation makes installation smoother — and protects your investment for years.

- [ ] **1. Set up a temporary kitchen.**
  Move a microwave, coffee maker, and small fridge to another room so daily life keeps going during construction.

- [ ] **2. Clear the space before demo.**
  Empty every cabinet and drawer, and pack what you won't need for a few weeks.

- [ ] **3. Protect the rest of the house.**
  Ask your contractor about dust barriers, floor protection, and a clear path for materials.

- [ ] **4. Inspect deliveries right away.**
  Count boxes against your order and check for damage when cabinets arrive. Report issues immediately.

- [ ] **5. Expect walls to be imperfect.**
  Older homes rarely have perfectly straight walls or level floors. Installers shim and scribe for a tight fit.

- [ ] **6. Double-check measurements.**
  Confirm key dimensions again after demo — especially if walls, windows, or plumbing were moved.

- [ ] **7. Be there on templating day.**
  Confirm overhangs, seam locations, faucet position, and edge details with the fabricator in person.

- [ ] **8. Keep one point of contact.**
  Know who to call with questions, and schedule quick check-ins so small issues don't become big ones.

- [ ] **9. Do a final walkthrough.**
  Make a punch list: door alignment, drawer function, touch-ups, caulk, and hardware. Nothing is too small to note.

- [ ] **10. Save care info and extras.**
  Keep care instructions, warranty papers, leftover tile, and touch-up paint together in one labeled box.

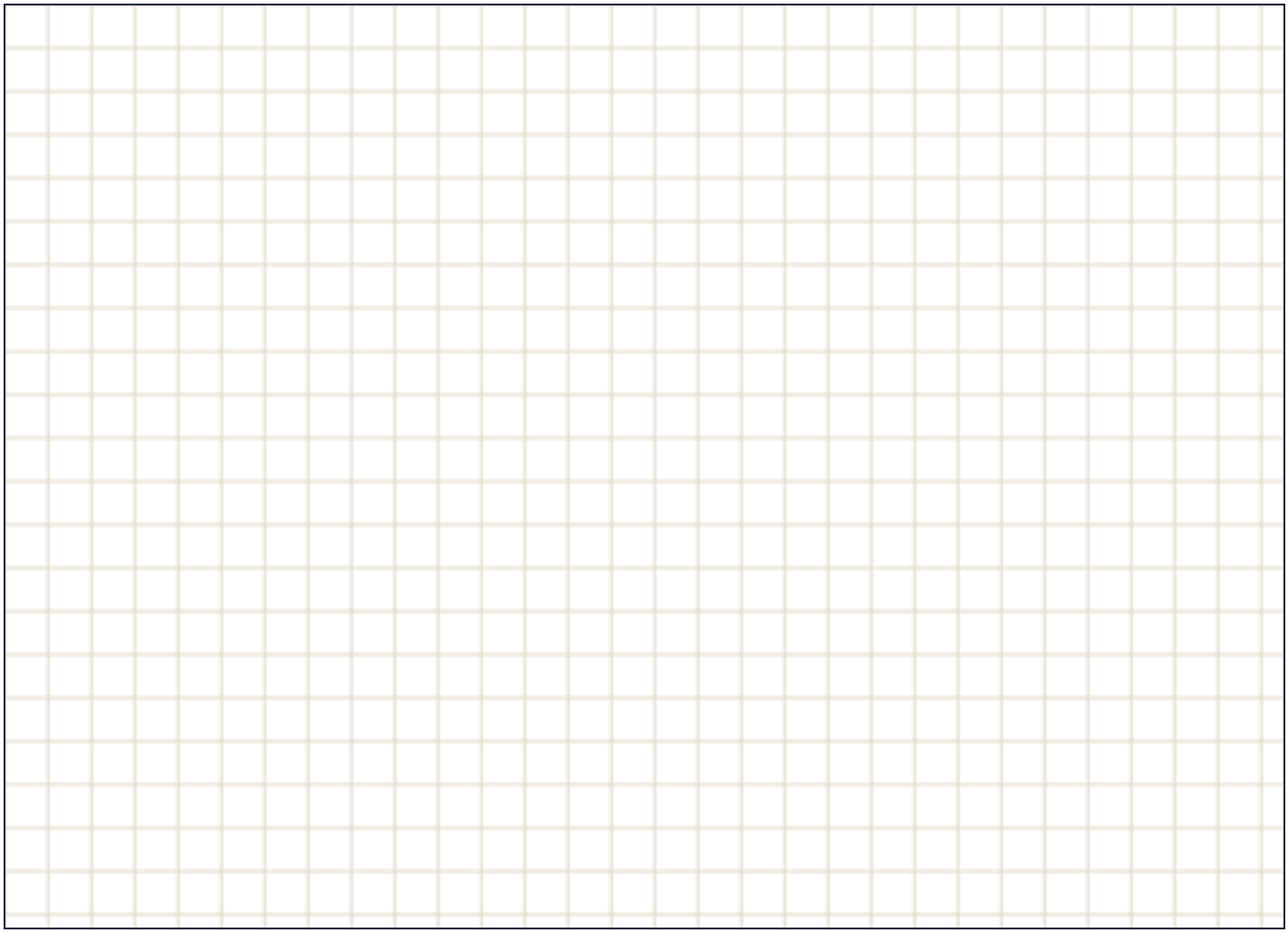
MY INSTALLATION & BEYOND NOTES

15

WORKSHEET

Sketch Your Kitchen

Draw your current layout — walls, windows, doors, and where the sink, range, and fridge sit today. One square ≈ 1 foot.



Key measurements

Ceiling height	Wall A length	Wall B length
Wall C length	Window width / height	Window sill height
Door width(s)	Sink center from wall	Range / gas location

16 NEXT STEP Your Showroom Visit

You've done the homework. Now see, touch, and compare the real materials with our design team.

What to bring

- [ ] Measurements and your kitchen sketch
- [ ] Photos of every wall (and the ceiling)
- [ ] Inspiration photos you love
- [ ] Appliance model numbers or spec sheets
- [ ] Your budget range and target timeline
- [ ] Samples of anything staying (floor, paint)
- [ ] This checklist with your notes
- [ ] Anyone who shares in the decisions

Questions to ask

- [ ] What cabinet lines fit my budget and style?
- [ ] What is the box and drawer construction?
- [ ] What is the current lead time?
- [ ] What's included in my quote — and what isn't?
- [ ] Can I see full countertop slabs?
- [ ] What warranty comes with my cabinets?

MY OTHER QUESTIONS

My selections at a glance

Cabinet door style & color _____

Island color / finish _____

Countertop material & color _____

Edge profile _____

Backsplash tile _____

Hardware style & finish _____

Flooring _____

Sink & faucet _____

Lighting fixtures _____

Appliance package _____

LUXXE
KITCHEN & BATH

Let's design your kitchen together.

Visit the Luxxe showroom to explore cabinets, countertops, and finishes in person, and bring this checklist so our team can help you turn your notes into a plan.

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