

The entertainer's ESSENTIALS

Hasmita Amtha looks at all you need to know when designing a kitchen that's perfect for entertaining

Today's kitchen designs have been re-imagined to suit our modern lifestyles, merging the kitchen, dining room and living area. Whether it's family gatherings or a get-together with friends, hosting loved ones in your home shouldn't be stressful – it should be rewarding.

In an entertainer's dream kitchen, hosts are part of the fun, preparing meals in the same area as guests, no longer isolated in a closed-off kitchen.

Thoughtful design is imperative in a successful open-plan layout created for entertaining, so here are a few essential considerations: >

nuuma



EasyLife Kitchens

“Consider not just the kitchen, but also the décor, lighting and furniture elements to bring about that personal feel.”

– Craig Dexter, nuuma

An entertainer’s kitchen is bound to get messy, says Selma Zaifoglu of Linear Concepts. “Worktops function as both prepping stations and serving areas, while an island can easily transform into the central activity area where guests nibble and mingle.

“Therefore, it’s incredibly important to select durable and easy-to-clean finishes. Engineered stone and granite are both tough and forgiving surfaces, which are ideal choices for kitchen worktops.”

MAINS

Space and functionality should form part of the main considerations of an entertainer’s kitchen, says EuroCasa’s Melanie Stein. “Whether you are the one working in the kitchen personally or you’ve hired a chef, it is vital to have a sufficient amount of space to work in. This means decent counter space as well as all the tools needed to achieve the desired function.”

Storage and seating are important elements to keep in mind. EasyLife Kitchens’ Nialè van der Merwe advises: “Drawers are much better suited for maximum storage and ease of use and should be accommodated. Plates, serving dishes, bowls and other crockery should be easy to find, access and use.” >



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Linear Concepts



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FOR STARTERS

Many of us have our dream kitchen in mind, but getting started can be quite overwhelming as there are many elements to bear in mind. Mathilda Venter of Valcucine South Africa believes one of the most important aspects of designing a kitchen for entertaining is to consider the surrounding areas.

“Seamlessly transitioning from the living space to the kitchen opens up usable space for entertaining.”

This is vital for determining the design and floorplan. Klyne Maharaj of The Kitchen Studio says: “Layout is critical to an efficient kitchen. An entertainer’s kitchen needs to allow the cook to face and interact with their guests.

“One way to achieve this is to position the hob and oven on the island and have a table extending from the island. This way the guests are seated comfortably at a table (instead of being seated at the island), and the entertainer can continue interacting with them as they cook.”

Shaabnam Khan of Fabri South Africa says ease of movement is vital. “A well-designed layout can be linear or L-shaped, in which the host can easily prepare meals and chat with their guests at the same time. The overall layout of an entertainer’s kitchen should be easily accessible for movement and hosting.”

ESSENTIAL EQUIPMENT

Integrated smart appliances are a win. Think large ovens with “keep warm” functions, which will ensure a smooth event. Refrigerator rooms or large fridges will make the effort that much easier too. – **Melanie Stein, EuroCasa**



Valcucine South Africa

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Fabri South Africa

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– Selma Zaifoglu, Linear Concepts

For seating, Van der Merwe says care needs to be taken when designing the area in terms of position, height and quantity. “It’s better to have seating positioned or in a curved layout so that guests can interact, make eye contact and socialise easier than they would in a straight line of seats.”

The aim is to achieve a space that effortlessly integrates with the surrounding spaces with a seamless flow, says Craig Dexter of nuuma.

“Consider not just the kitchen, but also the décor, lighting and furniture elements to bring about that personal feel, which makes the space more inviting and comfortable,” he says.

When it comes to choosing the perfect layout for an entertainer’s kitchen, you must consider how the space will be used, cautions Zaifoglu.

“Whether you are planning to host intimate dinner parties or large soirees, remember every kitchen must include the basic working zones – prep areas, cooking spots and cleaning spaces. Also important is a configuration that keeps the sink, fridge and cooktop within easy reach.” >



Valcuine South Africa



The Kitchen Studio



EuroCasa



EasyLife Kitchens



blu_line

A SWEET ENDING

The clean-up at the end of a hosted event is usually something you don't want your guests to see. Here the modern scullery completes the ultimate entertainer's kitchen.

As Philip Richards of blu_line points out: "A modern functional scullery is a massive advantage as it ensures the clean-up process does not need to hinder the overall experience of the gathering." It also allows the kitchen to continue making a statement even during the entire cooking process, he says.

"Do not compromise on making a statement with your kitchen, but at the same time don't settle for anything less than a clean-lined functional space. The kitchen needs to be able to adapt to changing needs, so consider the layout and design thoroughly." 🏡

With thanks to blu_line, EasyLife Kitchens, EuroCasa, Fabri South Africa, Linear Concepts, nuuma, The Kitchen Studio and Valcucine South Africa

TOP TIP

Entertaining is about interacting with your guests and, to us, the space needs to be designed in a relational way ensuring the experience of every user is enhanced and never hindered.

– Philip Richards, blu_line