

Outdoor Kitchen Planning Checklist

Initial Planning

- Define your budget (£5k - £25k +)
- Measure your space accurately
- Decide on a layout (Linear / L-shape / U-shape / Island)
- Choose between Modular or Built-in kitchen style
- Consider location (proximity to house, wind, sun, shade)
- Check local planning regulations (if applicable)



Key Features

- BBQ Grill (Gas / Charcoal / Hybrid)
- Side Burner
- Pizza Oven (Gas / Wood-fired)
- Outdoor Fridge
- Sink & Tap (Cold or Hot & Cold)
- Storage Drawers / Cabinets
- Worktop Space
- Dining or Bar Seating Area
- Bin / Waste Unit
- Pergola (roof - motorised / cranked / fixed)

Materials & Finishes

- Weatherproof cabinetry (Aluminium / Stainless Steel)
- Worktops (Stone / Dekton / Ceramic / Concrete)
- Handles & Hinges (Marine-grade if exposed)
- Colour scheme / finish preference (painted / wood / stone / anodised)

Utilities & Structure

- Electrical supply (Lighting, fridge, sockets)
- Gas supply (Mains or bottled)
- Water supply (and drainage)
- Shelter (Pergola / Roof / Umbrella)
- Lighting (Ambient / Task / Decorative)
- Heating (Infrared heaters / Fire pit)

Final Checks

- Installation & delivery booked
- Appliance warranties confirmed
- Maintenance & care info received
- Accessories chosen (Utensils, covers, thermometer)
- Future add-ons planned (e.g. smoker, drinks cooler)
- Party Organised

Brands to consider

- Cabinex
- Napoleon
- Beefeater
- Fogher
- OF Outdoor Kitchens
- Noltia
- Whistler
- Konigstone Outdoor

Need help planning your space?

Visit www.urbangardenspace.co.uk or pop into our showroom for expert advice and hands-on experience with the best outdoor kitchen brands.