



Wood Contracting Inc

YOUR REMODELING TO-DO LIST

Kitchen Remodel

*Every decision, planned.
Your kitchen remodel, organized.*



WELCOME

Let's plan your kitchen, together.

Here is the truth nobody tells you: a kitchen remodel involves hundreds of decisions. The big ones are obvious. The small ones, like grout color and outlet plate finishes, are the ones that catch you off guard.

Think of this as your planning partner. Check things off as you go, scribble in the margins, bring it to showrooms. Make it yours. Nobody is grading you.

We built this from real experience. Over 500 Chicago projects, mostly referrals from happy clients, and a lot of conversations with homeowners who wished someone had handed them a list like this on day one.

HELPFUL TERMS

Rough-in Plumbing and electrical work done before walls close.

Punch list Final list of small fixes before project handoff.

Soffit Boxed-in area above cabinets, often hiding ductwork.

Schluter Metal trim that finishes tile edges cleanly.

Toe-kick Recessed space at the bottom of base cabinets.

Your to-do list.

Eight categories of decisions, plus the prep work and timeline that gets you ready. Work through them in any order, but lock in cabinets and countertops early since they have the longest lead times.

- **Before We Meet** 04
Questions for yourself, who handles what
- **Your Timeline** 05
Phase overview and order-by deadlines
- 01 Layout & Design** 06
Footprint, work zones, lifestyle
- 02 Cabinets & Storage** 07
Style, color, hardware, organization
- 03 Countertops & Backsplash** 08
Material, edge, sink, tile, grout
- 04 Appliances** 09
Range, fridge, dishwasher, hood, extras
- 05 Plumbing Fixtures** 11
Faucet, sink, disposal, water filter
- 06 Lighting & Electrical** 12
Recessed, pendants, switches, outlets
- 07 Flooring & Paint** 13
Material, color, trim, finishes
- 08 Final Details** 14
Hardware, plates, the things people forget



Set yourself up for success.

Our first conversation goes a lot better when you have thought through a few things first. No pressure, no homework. Just a little prep so we can hit the ground running.

QUESTIONS TO ASK YOURSELF

- What do I love about my current kitchen?
- What do I hate about my current kitchen?
- What are my top 3 must-haves?
- What is my realistic budget range?
- When do I need this finished by?
- Am I planning to stay long-term or sell?
- How long can I live without a kitchen?
- Have I saved inspiration photos?
- Has everyone in my household weighed in?
- What is my one non-negotiable?

SMART QUESTIONS TO ASK US

- How will you protect my floors and furniture?
- Who is my day-to-day point of contact?
- What happens if you find issues behind walls?
- How do you handle change orders?

WHO HANDLES WHAT

WOOD CONTRACTING HANDLES

- Permits and HOA submissions
- Demolition and disposal
- All construction and installation
- Plumbing, electrical, HVAC work
- Coordinating tradespeople
- Daily cleanup and dust control
- City inspections
- Final walkthrough and warranty

YOU HANDLE

- Selecting and purchasing finishes
- Choosing and ordering appliances
- Picking cabinet hardware
- Approving design selections
- Being available for key decisions

What happens when.

Every kitchen project moves through the same four phases. Knowing where you are in the process makes the whole thing feel less like chaos and more like progress.

01

Discovery & Design

PHASE

Walkthrough, scope, proposal, and design conversations begin. Start gathering inspiration and thinking about layout.

02

Selections & Ordering

PHASE

Lock in cabinets, countertops, appliances, plumbing fixtures, and lighting. Most of your decisions happen now.

03

Permits & Prep

PHASE

City and HOA approvals, ordering long-lead materials, scheduling demo. Set up your temporary kitchen.

04

Construction

PHASE

Demo, rough-in, inspections, drywall, cabinets, counters, tile, paint, finishes, and final walkthrough.

LIVING THROUGH THE REMODEL

What to expect during construction.

A kitchen remodel is loud, dusty, and disruptive. Knowing what to expect makes it easier to live through.

01

Set up a temp kitchen

Microwave, coffee maker, paper plates, and a few essentials in another room. You will be living out of it for several weeks.

02

Plan for dust

Even with containment, fine dust travels. Cover furniture in adjacent rooms and change HVAC filters more often than usual.

03

Most clients stay home

We work respectfully and clean up daily. You can typically remain in your home throughout the project.

Start with how you live.

Take a breath before you start picking materials. The decisions on this page shape everything that comes after, so it is worth slowing down here.

LAYOUT QUESTIONS

- Are you keeping the existing footprint?
- Do you want to remove any walls?
- Will you add or change an island?
- Is there room for a peninsula or banquette?
- Do you need a pantry or pantry tower?
- Where will the trash and recycling go?
- Do you need a coffee or beverage station?
- Will the kitchen open to a dining or living area?
- Do you want bar seating at the island?

WORK ZONES TO PLAN

- Prep zone (counter space near sink)
- Cook zone (range, hood, spice storage)
- Clean zone (sink, dishwasher, trash)
- Storage zone (pantry, dishes, dry goods)

LIFESTYLE CONSIDERATIONS

- How often do you cook from scratch?
- Do you bake regularly?
- Do you entertain or host dinner parties?
- Are there kids doing homework in the kitchen?
- Pets to plan around (food bowls, gates)?
- Mobility or accessibility needs?
- Right or left-handed primary cook?
- Small appliances that need counter space?

FROM OUR TEAM

Walk through a typical morning. Where do you trip over yourself? Where do two people collide? That is the problem we need to solve first.

Choose your cabinets.

Cabinets are the face of your kitchen and the longest thing to arrive. The sooner you lock them in, the smoother everything else goes.

STYLE DECISIONS

- Door style (flat panel, shaker, inset, raised)
- Color or stain choice
- Two-tone (uppers, lowers, or island)
- Cabinet height (standard or to ceiling)
- Crown molding or flush ceiling
- Open shelving sections
- Glass-front display cabinets
- Toe-kick style

HARDWARE TO SOURCE

- Cabinet pulls or knobs
- Hardware finish (matte black, brass, chrome, nickel)
- Soft-close hinges
- Soft-close drawer slides

STORAGE FEATURES

- Pull-out trash and recycling bin
- Spice pull-outs or drawers
- Drawer organizers (utensils, knives)
- Pots and pans drawers
- Lazy Susan or corner solution
- Under-sink organization
- Tray dividers
- Pantry tower with pull-outs
- Appliance garage
- Wine or bottle storage

FROM OUR TEAM

Cabinets can take 8 to 12 weeks to arrive. We order them as soon as your design is locked in, sometimes before permits even come back. Get ahead of this one.

Pick your surfaces.

These are the surfaces you will see and touch every single day. Pick what you love, and pick what fits how you actually live in your kitchen.

COUNTERTOP MATERIAL

- Quartz (low maintenance, most popular)
- Natural stone (granite, marble, quartzite)
- Butcher block
- Concrete
- Solid surface (Corian)

COUNTER DETAILS

- Slab color and pattern selected
- Edge profile (eased, bullnose, mitered, waterfall)
- Waterfall edge on island
- Counter overhang for seating (12 inch minimum)
- Seam locations approved

BACKSPLASH AND TILE

- Tile material (ceramic, porcelain, glass, stone)
- Tile shape (subway, hex, mosaic, large format)
- Tile size and color confirmed
- Backsplash height (4 inch, mid, full to ceiling)
- Grout color selected
- Grout type (sanded, unsanded, epoxy)
- Schluter or trim profile

SINK

- Undermount, drop-in, or farmhouse
- Single basin or double
- Material (stainless, granite composite, fireclay)

Order your appliances.

Here is the part most people get backwards: appliances first, cabinets second. The fridge that is one inch deeper than expected can throw off your entire run.

MAJOR APPLIANCES

- Refrigerator (counter-depth or standard)
- Range or cooktop (gas, electric, induction)
- Wall oven (single or double)
- Dishwasher (standard or panel-ready)
- Microwave (built-in, drawer, OTR)
- Range hood (size, CFM, ducted)

SPECS TO CONFIRM

- Width, depth, and height
- Cutout dimensions and clearances
- Power requirements (110V or 240V)
- Gas line needed and sized correctly
- Water line for ice maker
- Door swing direction

OPTIONAL APPLIANCES

- Wine fridge or beverage center
- Built-in coffee or espresso machine
- Warming drawer
- Steam oven
- Second prep sink
- Pot filler over range
- Instant hot water dispenser
- Built-in trash compactor

FROM OUR TEAM

Bring your appliance spec sheets to every meeting. We have seen one inch wreck a perfectly good cabinet plan more times than we can count.



HALFWAY THERE

The best kitchens
are built around real life,
not magazine spreads.

Keep going. The decisions ahead are the ones that bring it all together.

Source your fixtures.

Faucets and sinks are the kind of thing you do not think about until your plumber needs them on a Tuesday morning. Get ahead of it.

SINK AND FAUCET

- Main faucet (pull-down, pull-out, standard)
- Faucet finish (matte black, chrome, brass, nickel)
- Single handle or two handle
- Sprayer feature
- Soap dispenser (deck-mount or built-in)
- Drain assembly and basket strainer
- Shut-off valve type and finish

DISPOSAL AND ACCESSORIES

- Garbage disposal (HP rating)
- Disposal switch (counter button or wall)
- Dishwasher air gap or high loop

EXTRAS TO CONSIDER

- Pot filler (cold-only or hot and cold)
- Instant hot water tap
- Filtered water dispenser
- Reverse osmosis system under sink
- Water softener tie-in
- Second prep faucet (island sink)
- Touchless or motion-activated faucet

FROM OUR TEAM

Pick one or two metal finishes and stick with them. Three or more starts to feel like an accident. Two is timeless. Three is a renovation in five years.

Plan your lighting.

Lighting is the thing nobody plans for and everybody regrets. Spend a little extra time here, and your kitchen will thank you every morning.

LIGHTING TO PLAN

- Recessed cans (number, spacing, size)
- Pendant lights over island
- Pendant or fixture over sink
- Under-cabinet lighting
- Inside-cabinet lighting
- Toe-kick lighting
- Decorative or statement fixture
- Color temperature (warm, neutral, cool)
- All bulbs LED
- Dimmer switches throughout

OUTLETS AND ELECTRICAL

- Counter outlets every 4 feet (code)
- GFCI protection on counter outlets
- Island outlets (pop-up or side-mounted)
- Dedicated circuit for fridge
- Dedicated circuit for microwave
- Dedicated circuit for disposal
- 240V circuit for electric range or oven
- USB outlets at coffee station
- Outlet for wine fridge
- Outlet plate finish (white, black, metal)

FROM OUR TEAM

Pendant placement is one of those decisions you have to make before drywall goes up. Move it later and you are patching the ceiling. Take your time here.

Select your finishes.

Floors set the foundation, paint pulls it all together. Pick both early so you have time to live with the colors before you commit.

FLOORING DECISIONS

- Material (hardwood, engineered, LVP, tile, stone)
- Color and finish selected
- Plank or tile size
- Direction of install
- Transitions to adjacent rooms
- Threshold material and color
- Underlayment or moisture barrier
- Heated floor system
- Baseboard style and height
- Quarter round or shoe molding

PAINT AND WALLS

- Wall color selected
- Trim and baseboard color
- Ceiling color (white or accent)
- Cabinet paint color (if painting)
- Paint finish (matte, eggshell, satin, semi-gloss)
- Accent wall or wallpaper
- Sample swatches tested on actual walls

FROM OUR TEAM

Test your paint on the actual wall, in the actual light, at the actual time of day you spend in the kitchen. Trust us on this one.

Catch the easy-to-forget.

These are the small things that derail timelines. None of them are exciting, but every one of them matters when your finish work is on the line.

EASY TO FORGET

- Cabinet hardware (pulls and knobs)
- Outlet and switch plate covers
- Vent covers and registers
- Window treatments or shades
- Range knobs or accessories
- Hood vent ductwork and termination cap
- Caulk color (white, clear, matched)
- Grout sealer
- Touch-up paint (set aside extra)
- Extra box of tile (for future repairs)

FINISHING TOUCHES

- Bar stools (height matched to counter)
- Pendant bulbs (separate from fixture)
- Trash and recycling bins
- Soap dispenser bottles
- Dish drying rack
- Knife block or magnetic strip
- Cutting board storage
- Drawer liner or shelf liner
- Cabinet door bumpers

FROM OUR TEAM

Buy one extra box of tile and stash a quart of touch-up paint somewhere safe. Year three you, when something chips, will be very grateful.



READY TO START YOUR PROJECT?

Built on craftsmanship and trust.

Wood Contracting is an owner-operated Chicago remodeling company specializing in kitchen, bathroom, and whole home renovations. With 30+ years of experience, 500+ completed projects, and a 90 percent referral rate, we deliver superior craftsmanship without showroom markup.

OUR PROCESS

1. Free Estimate
2. Itemized Proposal
3. Design Selection
4. Build
5. Final Review



SCAN TO VISIT
woodcontractingchicago.com



Wood Contracting Inc

CALL
(312) 405-5837

EMAIL
info@woodcontractingchicago.com

LICENSED & INSURED
TGC105501