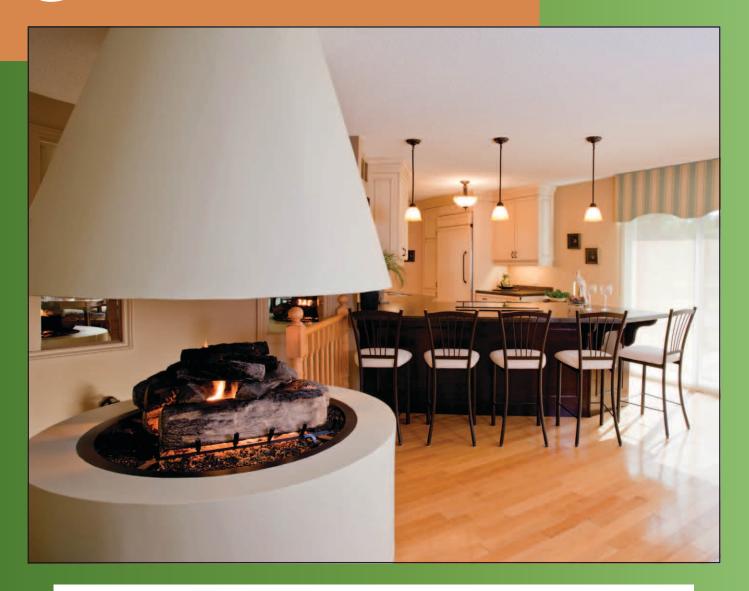
Creative Solutions



UNUSUAL FLOOR PLANS call for innovative design solutions, but this isn't a drawback - in fact, such challenges often lead to the most creative and memorable home designs. This sleek, open concept grand suite features a smoothly incorporated designer kitchen by *Lorie Martin Pessot of KitchENvision*, and an unforgettable 360-degree fireplace that forms the centre of a carefully planned layout, all cleverly arranged in a unique secondstorey space. The resulting multipurpose room has a delicately balanced décor that lets it change roles in an instant, from private living room to busy kitchen to party hub.

It wasn't an easy effect to achieve. There were a lot of factors to balance, and the plans were "finalized" then completely rearranged several times in the process, until the perfect arrangement was found. It maximizes everything the space has to offer: it takes advantage of all the nooks and crannies, it keeps everything accessible and open, and it makes use of the ample natural light from the floor-to-ceiling windows. Perhaps most importantly, it makes full use of the centerpiece.



Built in Vancouver, the designer 360-degree gas fireplace sits open and unobstructed, setting the tone of the surrounding décor. It is positioned so that not only the great suite but also the adjacent bedroom and bathroom can bask in its warmth. It took awhile to find the right piece, since most similar fireplaces are glass-enclosed or only open on three sides. But the most unique thing about the fireplace is its construction: no metal, wood or brick, but instead solid drywall for a smooth, architectural finish.









The kitchen and the surrounding suite were designed for a lover of cooking and entertaining, with every detail geared towards ease and openness. The main kitchen area starts by fully utilizing the tightest corner of the space, but then presents its front to the room with a spacious peninsula. It's the perfect setup not only for large parties, but also for private dinners and for noisy lunches with the big group of grandchildren who often visit. The design also allows the chef to socialize: the stove faces outwards to the open suite, and it utilizes an in-counter downdraft vent so there's no need to obstruct the flow with an overhead oven hood.

Though the kitchen is an important fixture, this suite is also a living and dining space, and the décor is carefully crafted to reflect that. Though fully equipped and functional, the kitchen doesn't stand out as a distinct workplace—it blends into the room with grace. The main cabinetry, with its simple light finish only a few shades away from the walls, also conceals all the major appliances behind matching panels. The peninsula, on the other hand, is paneled with a dark finish on the outside that contrasts with the light walls and hardwood floor, and anchors it in the room like a piece of furniture. Everything is given weight by the rich expanse of countertop featuring understated gold flecks for subtle visual interest.



It took several redesigns and a lot of ingenuity to fill this space, but the result speaks for itself: from the stunning fireplace to the efficient and unobtrusive kitchen, it's a model of creative open concept design. There's always a way to get everything you want out of a space, and working within unusual confines forces you to think outside the box, which is just where unique ideas come from. Meeting the challenge brings about solutions like this one-of-a-kind great suite: interesting and attractive spaces that serve multiple functions, and that remain in the minds of guests long after more traditional rooms have faded.

> Resource materials provided by: KitchENvision, Caledon Photos by: Lisa Scale - Bella Photography

