

VALTERRA

The Coffee Corner *Guide*

7 principles for designing a coffee space you'll actually love, every single morning.

Before we start

Your coffee corner isn't just a counter with a machine on it. Done right, it's the one spot in your home built entirely around a moment that's yours — five, ten minutes, before the day takes over.

Most coffee corners happen by accident: a machine gets placed wherever there's an outlet, and everything else piles up around it. This guide is the opposite approach — seven simple principles to help you design a space that actually works, and actually feels good to start your day in.

Whether you're planning a full built-in station or just rearranging a countertop, these principles apply.



A COFFEE CORNER BUILT AROUND THE RITUAL, NOT JUST THE GEAR

PRINCIPLE 01

Give it a boundary

A coffee corner needs an edge — a tray, a shelf, a dedicated stretch of counter, or a piece of furniture built for it. Without a boundary, "coffee stuff" slowly spreads across every surface nearby. Defining the space, even with something as simple as a tray, keeps the rest of your kitchen clear.

PRINCIPLE 02

Prioritize your triangle

Machine, grinder, cups — these three should be within arm's reach of each other. If you're reaching across the kitchen for your grinder or bending down for cups, the friction adds up every single morning. Group your "coffee triangle" tightly, and everything else can live a little further out.

PRINCIPLE 03

Respect the mess

Coffee is messy — grounds, steam, water. Plan for it rather than fighting it. A surface that can handle heat and moisture, a knock box or bin within reach for spent grounds, and a cloth nearby will save you more stress than any amount of tidying after the fact.



PRINCIPLE 04

Hide what you don't use daily

Not everything needs to be on display. Filters, spare bags of beans, cleaning supplies — these belong in a drawer, not on the counter. Keep visible only what you touch every day. It's a small shift that makes any space feel calmer.

PRINCIPLE 05

Let power be invisible

Nothing undermines a beautiful coffee corner like a tangle of cords running to an outlet across the room. If you're building or renovating, plan power into the space itself — built-in outlets, hidden behind or below your setup. If you're not, at least group your cords and keep them out of sight.

PRINCIPLE 06

Choose materials that age well

This is a space that sees heat, steam and daily use — laminate and veneer show it fast. Solid wood, stone, and finishes designed for moisture will look better in five years, not worse. Think of it as an investment in how your kitchen feels over time, not just today.

PRINCIPLE 07

Design for the ritual, not just the gear

The best coffee corners aren't built around a machine — they're built around a few quiet minutes. Leave room for a mug to sit while it cools, a window nearby, a spot to actually pause. The gear matters, but the feeling is the point.

Your coffee corner should look as good as your *coffee*.

If you'd like a home built around these principles — solid oak and walnut, made to order in Calgary — we'd love to help.

[See the Series 01 Station](#)