steelite

THE ART OF PRESENTATION

British craftsmanship is at the heart of what we do

Established in 1993 by William Edwards, a graduate of The Royal College of Art London, William Edwards Professional specializes in the design and manufacturing of fine bone chinaware for both luxury hospitality and retail clients worldwide.

William Edwards is able to create beautiful tableware collections for all areas of hospitality, supplying both large luxury international hotel groups and very exclusive private dining.

Create a truly five star dining experience

- Fine bone china
- 47% Bone ash content
- Three collections: Signature, Bespoke, Whiteware
- Lightweight for ease of handling

CLICK HERE FOR THE FULL WILLIAM EDWARDS PRODUCT OFFERING

WILLIAM EDWARDS



AFTERNOON TEA



RESTAURANT



GIFTWARE



RETAIL GIFTWARE





LUXURY TRAVEL

PRIVATE WEALTH

BANQUETING

WILLIAM EDWARDS











Carriage House Private Members Club: Palm Beach, FL

Six figure private members-only club in one of the most prominent buildings in Palm Beach.

A total of 8 dining facilities, led by world leading chefs and each offering a unique approach towards classic and contemporary dining.

In communication with the lustrous interiors a bespoke collection of eccentric dining plates were crafted to accentuate the dining experience, combining function and creativity to become the messenger of a timeless aesthetic that brings unique character and proudly elevates the tabletop.











R O S E W O O D london

Rosewood: London

Rosewood London is one of the capital's finest hotels an idyllic urban oasis where the hum of the city slips away, replaced by an atmosphere of quiet sophistication and unsurpassed luxury.

A multitude of restaurants and bars that boast British sensibility, translating the city's diverse traditions with a distinct modern approach.

Accommodating for 3 dining spaces with 3 unique bespoke designs. (The Holborn, The Mirror Room, and in-room dining).





BURBERRY

Burberry Café: Shenzhen, China

Recognised as a world leading luxury fashion powerhouse, Burberry London opened their first 'Thomas's Café' in Shenzhen, China as part of the new Burberry Open Spaces which are continuing to develop all over the world.

Boasting opulent, classic and modern interiors, the café design is as equally impressive as the fashion. Adorned with soft beige accents, chamfered mirrors and intricate motifs from the Burberry Animal Kingdom, this unique experience demonstrates its stature as the top market of luxury in every sense of the word.

Evoking elegance and sophistication, William Edwards crafted a bespoke collection of chinaware characterised by a simple yet bold design, incorporating the 'Burberry England" logo and the intricate 'Burberry Animal Kingdom' artwork.



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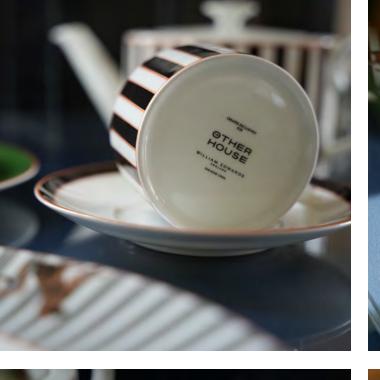
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⊕THER HOUSE

The Other House: London

A newly opened concept-hotel, primely located for explorations of the capital's best offerings.

The Other House promises all the inside-track benefits of a private members' club combined with the convenience and autonomy of having your own London crashpad. The decor throughout is rainforest-opulent, littered with animal motifs, sumptuous patterned furnishings and an integration of full-sized trees with sustainability at the heart of the properties design.

In harmony with the tropical interiors, William Edwards introduced a 'Sultan's Garden' inspired collection, largely defined through a delicate monkey motif upon a series of radial bold stripes, both stunningly beautiful and incredibly sophisticated.













San Domenico: Italy

Located in the city of Imola, Italy. San Domenico is an authentic two-Michelin starred restaurant celebrating the outstanding flavours of Italian cuisine.

San Domenico offers a chic yet inviting dining area with contemporary artworks curated by a local art gallery. While dining, guests can onlook the quaint historical square and get lost in a wave of refined excellence.

With inspiration drawn from the signature 'Diamond' range, William Edwards gave San Dominico the bespoke treatment, introducing an extravagant collection that includes an array of intricate design details highlighting the iconic badge, custom back-stamp, and gold mica accents.











Pan Pacific: London

Recently crowned as London's 2022 'Hotel of The Year' at the AA Hospitality Awards, Pan Pacific London is a landscaped public plaza that seamlessly connects contemporary design, fine dining, unbeatable service, and luxurious amenities.

Hosting world-class spa facilities and five luxury dining spaces incorporating unique elements of flavour, Pan Pacific is sure to take guests on a taste tickling adventure.

William Edwards partnered with Pan Pacific London in providing bespoke tableware collections to accommodate aspects of dining including room service, formal dining and banqueting.







Theatre Royal Drury Lane: London

Theatre Royal Drury Lane has held many Royal associations and every reigning monarch since 1812 has attended performances in the current building. Recognised as the world's oldest Auditorium, Theatre Royal has recently introduced two new dining spaces, allowing guests to experience the West-End like never before.

Surrounded by elegance throughout, the Grand Saloon features dazzling chandeliers, ornate ceilings, beautiful furnishings and fine art.

Uplifting this enchanting experience, William Edwards partnered with Theatre Royal and interior designer Kit Kemp to curate a whimsical yet equally refined series of fun and sophisticated tableware.





THE IVY

The Ivy Chelsea Garden: London

Located on London's enduringly chic King's Road, our restaurant The Ivy Chelsea Garden brings relaxed yet sophisticated all-day dining restaurant to the heart of West London.

Paired with it's colourful interiors, foliage-covered walls and modest ambience, William Edwards provides the ultimate bespoke solution to elevate this unique oasis. Featuring vibrant hand-painted illustrations inspired by the beautiful flora and fauna of Brazil, our work is an ode to both the gorgeous botanic de or and innovative culinary delights.





SONA

SONA: NYC

SONA reimagines the wonders of Indian fare in a space that evokes a bygone era of a boisterous yet elegant India all within the heart of New York City.

This is timeless India.











Park Row: London

In collaboration with Warner Bros, Park Row is London's first fully-immersive DC-inspired gastronomic restaurant!

Whether it's dining at The Penguin's opulent Iceberg lounge or a clever cocktail at the villainous speakeasy that is Old Gotham City, Park Row features five premium food and drink spaces each with their own signature style and narrative. William Edwards is delighted to have created 3 bespoke bone china tableware collections for this multi-sensory experience.











The Connaught: London

Recognised as one of London's most exclusive and refined hotels, The Connaught expertly blends the old with the new in a subtle yet stylish manner. Composed of dark polished woods, shiny marble floors, plush upholstery and corridors lined with original artworks from names such as Damien Hirst and Barbara Hepworth, this super-luxe hotel offers an experience.

The Connaught has become a gastronomic destination in its own right with a 3 Michelin-starred restaurant, a world famous award-winning cocktail bar, and Cigar Merchants offering the finest collection of cigars in the capital.

Accommodating for multiple aspects of dining within this super-luxe public plaza, William Edwards crafted a unique and equally refined collection of bespoke tableware to proudly elevate the wondrous selection of delectable offerings throughout the day.











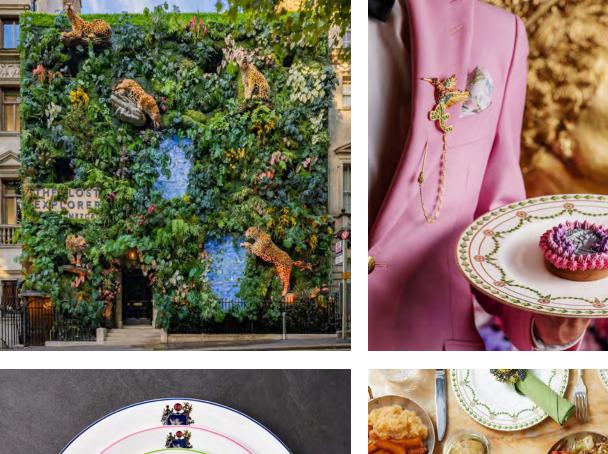
Sketch: London

Tucked away in a chic Georgian townhouse, Sketch is an award-winning destination fuelled by art, adventure, and a new sense of uncompromised luxury. Encompassed within a hub of four separate dining spaces holds The Glade an immersive fantasy realm driven by a whole host of perusing aesthetics.

Recently voted as one of the world's most photogenic restaurants!

William Edwards is delighted to be a part of this offbeat experience, designing and developing an incredibly stylish and contemporary tableware collection for The Glade. In visual harmony with this enchanted playground, two whimsical designs proudly lay service to master chef Frédéric Don and his series of vegetable orientated dishes to awaken the palette.







Annabel's

Annabel's: Mayfair

Situated in the heart of Mayfair, London, Annabel's is one of the world's most exclusive private members clubs. With a current waitlist estimated at around 20,000 people, It's not hard to see why this exclusive establishment has grown to become a desire for many.

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Burj Al Arab: United Arab Emirates

Regarded as the epitome of luxury, unmatched elegance, the Burj Al Arab remains the only 7-star hotel in the world.

Occupying a private-island connected to the Mainway by a fiercely guarded causeway, Burj Al Arab boasts exclusive, deluxe amenities throughout.

Inspired by the magnificent mosaic marble floor in the lobby of the hotel, William Edwards curated an elegant tableware collection featuring a detailed mosaic design finished with refined 24 karat gold accents.









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