

Festive table decoration with Rosenthal's Christmas pattern Yule

Sep 11, 2018 07:00 BST

# Dinner is served: the perfekt table setting for Christmas banquet table

A festive decorated table, a delicious dinner menue and the comfort and warmth of the dearest.

What could be more beautiful at Christmas eve?

Our seasonal collections create a fantastic, festive tabletop atmosphere - regardless of whether it should be classic, modern or opulent.

## Rosenthal Yule Christmas decorations – pattern design: iSHONi

Taking a walk through a snowy pine forest in icy temperatures and glorious sunshine is one of the great traditions and pleasures of the winter season. And it is exactly this age-old ritual that the new Yule design evokes. Featuring sprigs of fir, luxuriant cones and bright-red berries on a coolly shimmering surface, the decorations look as fresh as if you yourself had just popped out to gather a collection of small, frost-covered branches. Delicate golden accents shimmer like warm candlelight among the sprigs and branches. Red ribbons in combination with elegant green symbolise the excitement we all feel as Christmas approaches.

#### **Rosenthal meets Versace Reflections of Holidays**

The Reflections of Holidays Christmas collection is joyful and featured those Baroque elements that are unmistakably Versace. A large, red ribbon brings together pink, blue and violet ornaments in a unity that epitomizes the best place to be at Christmas time: one's own home. The fitting words "Home for the holidays, the place where all wishes come true" adorn the bottom of the collection's lavish under plate.

# Hutschenreuther Cozy Winter

Bold check patterns in red and green are combined with heavily detailed bird designs. Winter berries, red bows and delicate twigs give the lovingly coordinated collection a touch of charm, naturalness and a feel of cottage romance.

# Sambonet Taste PVD Colors

Style is not a matter of taste! To enjoy the quality of design, Sambonet works towards a great synergy between aesthetics and functionality. Designed for everyday use, the **Taste** collection offers a minimalist, but high-impact design, thanks to its teardrop shape, which have quickly made it an icon for the brand and a market best seller.

The success of the stainless-steel version of the collection prompted Sambonet to decorate it with new, shimmering reflections. Its expertise in PVD technology has made it possible to add the elegant Gold and Copper finishes to Taste, in line with the new trends where colour breaks the monotony at the table.

Rosenthal may have one of the longest traditions of Germany's companies, but is also one of the most modern. Just as we did when we were originally founded over 135 years ago, Rosenthal develops products equally for discerning end customers and for exacting professional clients from the restaurant and hotel trade. Our products stand out with exceptional form, function, quality and craftsmanship and represent a cultural asset "made in Germany", never ceasing to combine innovation and creativity. With its award-winning porcelain design, trendy lifestyle collections and modern, elegant classics, the Rosenthal brand raises the bar time and again for aesthetics and individuality. Established figures from the worlds of architecture, design and art, but also the hottest newcomers and talents design avant-garde dinner table collections, foster a joy of giving and create sophisticated furnishings. The collections are manufactured in the Rosenthal porcelain factory in Selb and the "Thomas am Kulm" porcelain factory in Speichersdorf, which offer some of the porcelain industry's most advanced production facilities anywhere in the world and deliver sustainable manufacturing with careful use of resources thanks to the forward- looking investments that have been made.

New interior collections and accessories enrich the Rosenthal world by adding designer objects that go far beyond the limits of a conventional table setting and round off the huge product variety.

## Contacts



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