



Steelite International is a world leading manufacturer and supplier of award winning tabletop and buffet products for the hospitality industry. Listening to our customers has allowed us to offer innovative solutions in china, metal, glass, wood and melamine. Servicing over 140 countries, we are committed to offering the best in functionality and design, while minimizing the effect on our environment.







the steelite experience

Customer satisfaction requires dedication, commitment and a passion to achieve levels of excellence far exceeding expectation. The following pages contain a carefully and deliberately selected collection of ceramics, glassware, flatware, accessories and more presented by Steelite International in an effort to satisfy this objective.

Collections 13 offers a custom look for any tabletop. Discover your opportunities with Distinction and Performance and realize the endless possibilities with our numerous partners in excellence. We look forward to serving you!



showrooms

Steelite Showrooms provide the perfect opportunity to explore our vast portfolio, and our knowledgeable sales team will offer a solution for any tabletop concept. We are proud to have showrooms in these locations:

- Atlanta, Georgia
- Chicago, Illinois
- Cincinnati, Ohio
- Las Vegas, Nevada
- London, England
- Los Angeles, California
- New York, New York
- Toronto, Ontario
- Washington, D.C.
- Youngstown, Ohio

a truly global enterprise

With a wide range of products, Steelite offers a unique solution for any venue from commercial catering to leisure and hospitality markets, the opportunities are endless with our vast product portfolio. Our core dinnerware lines, Distinction and Performance, and proprietary brands, Creations, Folio and Varick, are complemented by collections from strategically chosen specialist partners.

our brands



our partners





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DOMINIQUE GAPANY DIRECTOR OF OPERATIONS • *Real Hotels & Resorts, InterContinental & Choice Hotels*
USA - Mexico – Dominican Republic – Central America- Panama – Colombia

Food presentation is no longer just about the culinary expertise of the chef. In today's world, chefs also need to consider the role that china and tableware plays in creating an exceptional dining experience. With a wide variety of products and styles that make it easy to beautifully showcase a range of dishes and unbeatable durability that stands up remarkably to daily wear, Steelite is the perfect partner with which to enhance the creativity of our culinary team.



JOSHUA LUCE EXECUTIVE CHEF/PARTNER • *Neighbor Venice, CA*

Atmosphere is such an important part of the restaurant. The stunning craftsmanship of Steelite is integral to our presentation and really supports the overall experience for our guests. It is such a pleasure to have partners in the industry that are so complementary and share the same vision of quality and consistency.

RECOMMENDATIONS *the steelite experience*



IGOR KRICHMAR EXECUTIVE CHEF • *La Boucherie, InterContinental Los Angeles Downtown, CA*

Steelite tableware brings an added level of sophistication, refinement, and excitement, which is essential when making an impactful first impression. I've now used Steelite to open three hotels, and the product and quality never ceases to amaze me. The variety of plates from size, to color and shape, lets me literally color outside of the lines. I'm happy to see Steelite increase its portfolio and continue to offer functional, memorable tableware for hotels and restaurants alike.



RJ DELA MERCED CHEF DE CUISINE • *Solviva, The Spa at Terranea Rancho Palos Verdes, CA*

Crafted with wellness in mind, newly opened Solviva at The Spa at Terranea offers a unique restorative experience, with dishes that benefit the body and the mind. We appreciate our partnership with Steelite as their products enhance our food and beverage offerings and speak to the vibrant energy at Solviva. Guests can enjoy light and bright flavors showcased on Steelite dishes and a calm, mindful environment right on the water's edge. The quality and resistance of Steelite benefits our operation, allowing us to make long term investments with a high quality product.



FERNANDO SALAZAR SENIOR VICE PRESIDENT OF FOOD & BEVERAGE, INTERSTATE HOTELS & RESORTS

Hilton Miami, Table 55, Miami, FL

I have used Steelite for many years and in various countries where I have worked in the past, and I have always liked the fact that Steelite has a plate for every concept - from casual to fine dining. The great variety and creativity of their designs, whether it is china, glass or silver, will match any style of cuisine. The plates are durable, whether you use them in a restaurant setting or in banquets. I firmly believe that a chef must engineer menus around the plates and you will take the presentations to the next level!



ANTONIO BACHOUR CHEF/OWNER • *Bachour Miami, FL*

Concept and design are two important factors when selecting our tableware for Bachour in Miami, and that is why we chose Steelite. The colors and materials of their tableware highlight our creations and make the perfect complement to our menu.

RECOMMENDATIONS *the steelite experience*



DEBBIE GOLD EXECUTIVE CHEF • *Tied House Chicago, IL*

Starting out in my career, plateware was always a white blank canvas to create culinary art. Steelite has taken the creative process to another level. Taking into account the breadth of colors, shapes and sizes, the Steelite collections have let me complete the total picture. The pieces Steelite offers has become part of the creative process for me. Being able to count on the affordability, durability and reliability of their customer service will always keep me choosing Steelite.



PEPE BARAJAS CHEF/OWNER • *La Josie Chicago, IL*

I wanted La Josie to have a unique look. The moment I walked into Steelite's showroom, I knew I found what I was looking for. Steelite has exceeded my expectations, from the quality of its products to its excellent customer service. I really enjoyed working with the entire Steelite team. I look forward in continuing to have a growing relationship with Steelite as we expand to future projects.

RECOMMENDATIONS *the steelite experience*



JONATHAN BENNO CHEF/OWNER • *Leonelli Taberna & Benno, Evelyn Hotel New York, NY*

Opening your own restaurant is both exhilarating and stressful. That's why I am grateful for our custom Leonelli Steelite plates that have a lifetime guarantee—one less factor to worry about. Steelite has an extensive range of choices to fit any need, and if you're looking for a durable yet elegant plate, Steelite is the way to go.



GAVIN KAYSEN CHEF & OWNER • *Spoon and Stable* Minneapolis, MN

As a chef I find there is a difference between art and commerce, but working with Steelite, I am able to express my feeling as both. The plates are a clean canvas to our food, the art, while maintaining the affordability of having such beautiful and durable plates on my table every night at the restaurant.

RECOMMENDATIONS *the steelite experience*



CHRIS BONFILI EXECUTIVE CHEF/OWNER • *Bonfire Food & Drink Pittsburgh, PA*

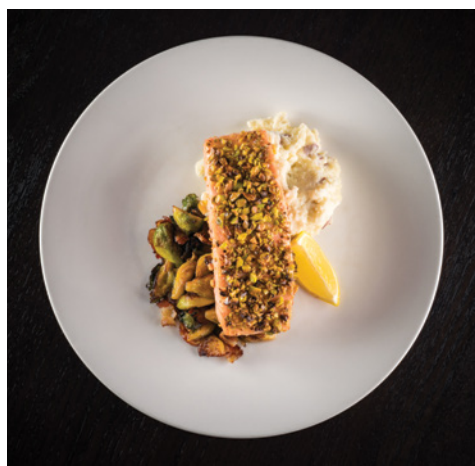
Steelite has been a staple in my kitchens for over 15 years. Some of the pieces I have are over 10 years old and are still in regular circulation and looking like new. They continue to evolve and create new styles and trends in the industry and keep us chefs wanting more!



Photographs taken by Mallory Talty

JONATHAN BROOKS CHEF/OWNER • *Beholder Indianapolis, IN*

For years Steelite has been a joy to work with! Consistently beautiful new tabletop designs hungry for my food to be plated on!!



STEVE MCGOEY CULINARY DIRECTOR/CORPORATE CHEF • *The Keg Steakhouse + Bar Toronto, ON*

I was excited to make the transition over to Steelite. The Steelite plates we use are simple with clean lines. I believe that the plate should never be the hero for any dish, the food should be. By moving over to Steelite, our guests have no choice but to focus on what they came to The Keg for, beautiful looking, amazing tasting food.



Photographs taken by Rocky Mountaineer

JEAN PIERRE GUERIN EXECUTIVE CHEF • *Rocky Mountaineer Vancouver, Canada*

On our Rocky Mountaineer trains, we aim to provide a feast for the senses with gourmet cuisine accompanied by stunning scenery and award-winning service. My team works under unique circumstances, serving over one million plates of food from our galley kitchen each season as the train travels through the Canadian Rockies. We work with locally-sourced, fresh ingredients to produce a decadent culinary experience for our guests and Steelite has been an excellent partner in helping us deliver a memorable culinary experience. Steelite products are elegant, stylish, functional and durable.

RECOMMENDATIONS *the steelite experience*



GEORGE MADALENA EXECUTIVE CHEF • *The Ruby, Schlegel Villages Toronto, ON*

Schlegel Villages is proud to partner with Steelite in most of our locations across Ontario. A Canadian owned and operated long term care and retirement living provider, we provide thousands of meals each day to our residents. Steelite products offer the durability required in our dining rooms and kitchens but also provide our residents with the elegance of fine china they were proud to use in their own homes.



GUILLAUME ROBIN EXECUTIVE CHEF • *Louix Louis, The St. Regis Toronto, ON*

I have been a fan of Steelite for many years when I was in the USA, so of course after coming to Toronto for opening a brand new luxury hotel and a new restaurant, Steelite was definitely my first choice. The quality and durability of their china is exceptional and I always love all the variety of designs that they have available that you can't find anywhere else.



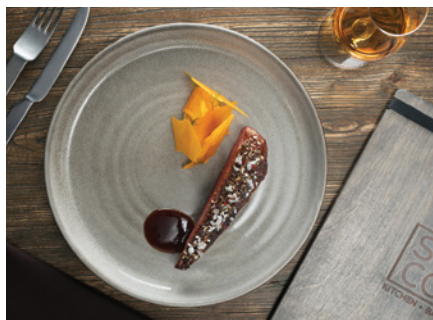
KIMBERLY LALLOUZ CHEF • *Restaurant Monsieur Montreal, Quebec*

Steelite is everywhere around me – it's in all of my restaurants, in most of my photoshoots, and even my #1 choice for international competition plates. From Birdbar's laid-back fried chicken and champagne comfort dishes to Restaurant du MAC & Monsieur Resto+Bar more delicate and soignée plates. I love the variety, durability and look of the brand; there's something for everyone from the various lines that are offered. Customer service and client support are bar none, so it's a true pleasure for me to work with the reps and products alike every season.



CHRISTOPHER PERERA EXECUTIVE CHEF • *InterContinental Toronto Yorkville Toronto, ON*

My partnership with Steelite has helped my team and me to create unique dishes for the award-winning Signatures Restaurant for the past 20 years. Each season, Steelite develops new patterns and designs in their dining ware that provide creative plating opportunities for our restaurant to display aesthetically pleasing dishes to our guests. Steelite's quality in their china, cutlery, and glassware is remarkable and allows us to showcase Signatures Restaurant and The InterContinental Brand.



KEITH PEARS EXECUTIVE CHEF • *SOCO, Delta Hotel Toronto, Ontario*

For me a new dish starts with the plate ware, it is an integral part of the food. It is the canvas to our art. They go hand in hand, and one cannot be without the other. Steelite understands the importance, and that is why we have been in partnership for a very long time. They not only offer durable beautifully designed products but they also share the same passion towards food and appreciation for their customers. Most of all, the glue to this partnership is their exceptional customer service.



MARCEL LARREA CHEF • *Tiradito Bar Montreal, Quebec*

For years I was a compulsive buyer of unique, inexpensive designs from little shops in Chinatown. One day Alex Gonzalez took me around to restaurants I had been going to for years in Chinatown, and I was surprised to see how many of them were using Steelite. He said something that stayed with me, "I believe, and my customers believe in this product because the quality is there." Not only have I found that Steelite makes economic sense, but I am exceedingly impressed by their design, durability, and customer service. It is truly a pleasure to work with their products, and I look forward to a long partnership with this innovative company.



DEREK DALE EXECUTIVE CHEF • *Calgary Stampede Alberta, Canada*

While looking out at the city skyline, surrounded by the energy of the city, guests at the Calgary Stampede enjoy dining on locally-sourced foods from our Grown Right. Here. Program. The Stampede is committed to connecting urban and rural lifestyles, which is why Steelite is the perfect partner for our organization. A spread from traditional western to the latest culinary delights plated on Steelite's chic, modern design presents a true farm-to-table experience.



MAX ENNAMANY DIVISIONAL VICE PRESIDENT, CORPORATE BEVERAGE, LANDRY'S INC.

Chart House, Landry's Inc. Weehawken, NJ

Beverage programming has never been more exciting than it is right now. Great innovation, exotic and fresh ingredients, and unique ice forms are all elements to help wow consumers. But, all can be lost if not presented in the right vessel. Steelite is a company who has kept up with those trends with their cutting-edge designs and forward thinking, fully aware of how important glassware is to the cocktail, beer, and wine industry.



STEPHEN L. VICE EXECUTIVE CHEF • *Aquarium, Landry's Inc. Denver, CO*

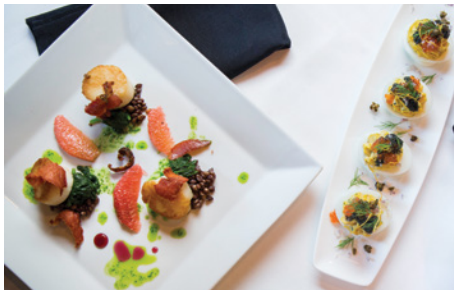
With years of experience in high volume kitchens, I have enjoyed the consistent quality of Steelite. My culinary team loves the variety and new styles of dishes; we have used them to expand our repertoire of weekly specials. You can't beat the lifetime chip warranty, I give this product five stars!

RECOMMENDATIONS *the steelite experience*



RICH PENNY CHART HOUSE CONCEPT EXECUTIVE CHEF • *Peohe's Chart House, Landry's Inc. San Diego, CA*

We are very proud to partner with Steelite at Chart House Restaurants. Steelite products bring a unique quality to the presentation of our menu items with their beauty, sophistication and contemporary design. Steelite is the industry leader in strength and quality for plateware, and considering the high volume of our operations, we are very pleased with the performance of our Steelite products.



WADE WIESTLING VP OF CULINARY DEVELOPMENT • *The Oceanaire Seafood Room, Landry's Inc. Minneapolis, MN*

I have used and been a fan of Steelite for over 20 years. Their innovative and cutting edge patterns, shapes, designs and colors instantly elevate our food to the next level. The quality of the products, the durability, their customer service and the fine partnership we share with Steelite are second to none.



MIKE FRIETSCH SIGNATURE GROUP EXECUTIVE CHEF • *Brenner's on the Bayou, Landry's Inc. Houston, TX*

I've been a fan of Steelite for years. The quality and durability are unmatched. Seldom do chefs look for inspiration outside of ingredients, but for me Steelite is the finishing touch that transforms every item to a new level. I choose each piece of Steelite as an artist would select a canvas for their masterpiece. In fact, after working with them for so long, I discover myself looking at the china as the first step in my creative process. And I always catch myself in other restaurants raising the plate to see if it's Steelite before taking my first bite.



JOHN BAKER CONCEPT EXECUTIVE CHEF • *McCormick & Schmick's, Landry's Inc. Houston, TX*

Our restaurants were recently remodeled to give guests a fresh and contemporary experience. Steelite helped us reach that goal and its durability has been exceptional.



Photographs taken by Ruben Cabrera



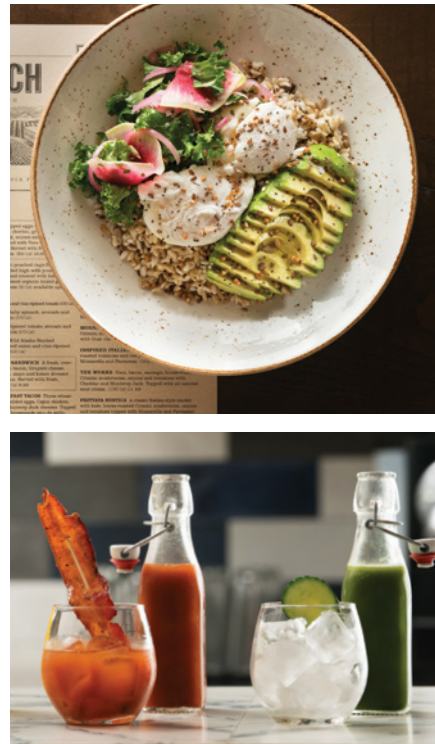
BRADLEY KILGORE CHEF/CEO • *Alter, Brava & Kaido Miami, FL*

Steelite's beautiful plate designs add another element to the dining experience. From a Chef's point of view the plates are a form of inspiration. We use several different types and patterns throughout the restaurants. The vast selection Steelite offers ensures that you can always count on the right plate for the right dish.



MARK HEIMANN EXECUTIVE CHEF/FOOD & BEVERAGE DIRECTOR • *Renaissance Vinoy St. Petersburg, FL*

Managing and operating the culinary aspects of the banquet facilities, a private club as well as multiple restaurants and bars of a major Resort Hotel and Marina can present some unique challenges; keeping up on tabletop being one. Steelite continues to help us meet these challenges on a consistent and ongoing basis. Vision, value, variety, and service is what comes to mind when considering Steelite for our tabletop solutions.



SHANE SCHAIBLY CORPORATE CHEF & VICE PRESIDENT OF CULINARY STRATEGY

First Watch Restaurants, Inc University Park, FL

When tasked with the lofty goal of revamping the food and menu of a 30-year-old restaurant group, I knew that the plateware we chose was just as important as the menu items themselves. Four years later, we have fully integrated our new plateware into 250+ locations across the country and are so proud of the look and feel of the restaurants as a whole. Steelite's innovation, design, durability, and service are unmatched in the industry and make us and our customers even more excited for what's to come!

RECOMMENDATIONS *the steelite experience*



RAY COMISKEY VP CULINARY EXECUTIVE CHEF • *Eddie V's Prime Seafood Orlando, FL*

Steelite china offers a crisp, clean, modern look that perfectly complements our refined yet relaxed atmosphere. The Rene Ozorio collection adds an extra dimension to our food which is artfully prepared and presented and brings our classic fine-dining experience to life, with seafood or steak as center stage. The beautiful craftsmanship and subtle details enhance the aesthetic of each of our dishes, further strengthening our dedication to the culinary artistry that is part of our overall food philosophy.



OLIVER RESCHREITER DIRECTOR OF OPERATIONS • *JW Marriott Desert Ridge Resort & Spa Phoenix, AZ*

Throughout the past 10 years Steelite has been an excellent partner by creating new innovative products that compliment the variety of food and beverage outlets our Resort offers to our guests.



MICHAEL GULOTTA EXECUTIVE CHEF/PARTNER • **MOPHO & Maypop** New Orleans, LA

The week MOPHO opened it was crazy busy; I frantically grasped for a Koto bowl to fill up with glazed chicken wings, as we were badly in the weeds, but it slipped awkwardly out of my fingers. The whole kitchen held its breath as the bowl tumbled end over end through space as it would surely smash into a galaxy of pieces at its current velocity. After what seemed like an eternity trapped in a second, that bowl hit the concrete and I kid you not, it bounced! Not a chip on it! They are now referred to in the MOPHO kitchen as the incredible bouncing bowls and I've used nothing but Steelite ever since.

RECOMMENDATIONS *the steelite experience*



GAYLE TALMA GROUP OPERATIONS DIRECTOR • *Elegant Hotels Group Barbados*

Elegant Hotels Group has worked with Steelite for over 20 years, and every year we are more impressed with their innovation, versatility and certainly the durability of their products. With eight boutique hotels and over 12 restaurants, Steelite allows us to craft a different culinary narrative that complements each restaurant's unique personality and character, without ever having to compromise on quality. Their sophisticated, elegant and eclectic designs have elevated our food presentation and provide the perfect canvas for our Chefs to express their creativity.



JEROEN J. HANLO VICE PRESIDENT OF F&B OPERATIONS • *Sensatori Karisma Hotels Punta Cana*

We call it the perfect match: Karisma Gourmet Inclusive & Steelite. In our wide selection of restaurants, presentation and harmony go hand in hand with a great partner. There's never a dull moment in the dining experience with Steelite's extensive variety of products. A perfect balance of what you do for the plate, and what the plate does for you, brings the resort gastronomy to the next level.



JOHN CASTELLUCCI EXECUTIVE CHEF • *Bar Mercado Atlanta, GA*

Steelite provides a truly unique line of service ware and attention to detail. When working with their team, they take the time to ensure you're getting exactly what you need for your restaurant. The diversity within their line helps us pick the perfect pieces to plate our dishes and impress our guests.



RYAN SMITH EXECUTIVE CHEF & PARTNER • *Staplehouse Atlanta, GA*

From the beginning Steelite has been so great to work with. I love the creative diversity in their designs. Their level of integrity is unmatched and their product is just a pure joy to plate on.



KEVIN D. GILLESPIE PRESIDENT AND CHIEF IDEAS MAN • *Gunshow Atlanta, GA*

With a restaurant that serves so many different styles of food it can be difficult to find the right service-ware that is both reliable and affordable. Steelite has always done a great job developing new products, allowing us to constantly explore new presentations for our guests. With Steelite, we are confident that our service-ware will stand the test of time. For us it's Steelite all the time!



GREG BEST PARTNER • *Ticonderoga Club Atlanta, GA*

As operators in the fast paced world of hospitality, we consider innovation an absolutely critical survival skill. Few companies represent innovation as effectively as Steelite, which is why we value our partnership with them so highly. The limit of the imagination is the only restriction when it comes to defining our restaurant's narrative with the exceptional presentation pieces Steelite offers.



JASON HALL EXECUTIVE CHEF • *Legasea Seafood Brasserie at Moxy Hotel, TAO Group New York, NY*

At RCP/Williamsburg Metal, Connie and her shop allow for detailed customization, mixing in old world charm with modern aesthetic. We chose Robert Gordon Pottery at Legasea because of its handmade feel and durability. Its Australian-designed pattern gives a unique feel to our restaurant.



PATRICK O'CONNELL CHEF/PROPRIETOR • *The Inn at Little Washington Washington, VA*

I've always been intrigued by the dialogue between food and its presentation. The right plateware is an essential part of the narrative. Working with Steelite has been a delightful collaboration for us at The Inn at Little Washington. Their one of a kind designs allow us to match the perfect plate with every course.

RECOMMENDATIONS *the steelite experience*



DREW GARBARINO CHEF/OWNER • *Twisted Frenchman Pittsburgh, PA*

Over the years Steelite has become a staple in my restaurant, truly a backyard gem for Western PA restaurants. When you work with the best like Steelite, it means you have become one of the best, and you can't have sexy food without sexy china!



REX HALE CHEF • *Boundary St Louis, MO*

For many years and restaurants I have become a fan of Steelite products. I have enjoyed the exceptionally creative canvas for plating food. The durability and innovative patterns are unmatched. When opening Boundary, Basso, and 360 we chose a variety of patterns to present our cuisine, elevating the presentation to a rare appreciated joy.



CHEF JAMIE SIMPSON
EXECUTIVE CHEF LIAISON



FARMER LEE JONES CO-OWNER • *The Chef's Garden & The Culinary Vegetable Institute Milan, OH*

Hundreds of chefs pass through our kitchen each year for menu development, the Roots Chef Conference and visits to our family farm, The Chef's Garden. Steelite's purposeful and beautiful range of products perfectly complements the diversity of chefs and events we host. From family-style meals under the stars to elegant plated dinners, there's always a design that's just right. Visiting chefs trust the Steelite brand, because it enhances the overall quality of the experience they're providing to guests at our Earth to Table Dinners and private events.