

## The Londoner collaborates with London-based luxury designer HUI SHAN ZHANG for its 2023 Christmas Tree



PARTY HIGH-RES IMAGES [HERE](#) | CREDIT MARCO BAHLER @marco.bahler  
TREE HIGH-RES IMAGES [HERE](#)

Last night the capital's super-boutique hotel The Londoner unveiled its highly anticipated Christmas Tree, with the 2023 edition designed in collaboration with renowned London-based luxury designer HUI SHAN ZHANG.

Pippa Vosper and Susan Bender Whitfield co-hosted with guests including Pippa Bennett-Warner, Anna Maxwell-Martin, Eunice Olumide, Karimah Hassan, Deborah Ababio, Noella Coursaris Musunka and Annie Doble. 8, at The Londoner saw a DJ set by Hale Zero and guests enjoyed Casamigos Tequila Margaritas and CÎROC Vodka Lychee Rose Martinis.

After showing their most recent collection in The Ballroom at the hotel during London Fashion Week in September 2023, The Londoner and HUI SHAN ZHANG are thrilled to be continuing the partnership, with the designer returning to the hotel to celebrate the festive period with a HUI SHAN ZHANG designed Christmas tree. The tree is adorned with large black and white roses which were first seen in ZHANG's Resort 2024 collection which drew inspiration from Eileen Chang's 1944 novella 'Red Rose, White Rose', and the evocative imagery it portrays around themes of love, passion and femininity.

For Christmas 2023, the colour scheme is black and white to celebrate both the pure and dark side of a woman. Like the collection, the tree celebrates the complexity of female identity; how a woman can be and feel many different things, often at the same time.

Located on the South-West corner of Leicester Square, The Londoner is perfectly positioned for guests to be at the heart of the city's festive celebrations. Bringing the drama and elegance of West End life to its iconic Christmas Tree this year, The Londoner continues to bring the very best of luxury, style and glamour to the capital.



*The Londoner revealed the Christmas Tree on Monday 13th November, as part of its extensive festive celebrations and activations.*

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**NOTES TO EDITORS:**

Further information about Christmas at The Londoner can be found on the website [here](#).

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**EDWARDIAN HOTELS LONDON:**

[Edwardian Hotels London](#) is one of the UK's largest privately owned hotel groups, which has been operating and developing its hospitality portfolio, including upscale five- and four-star luxury hotels, since Jasminder Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London.



The Londoner, Edwardian Hotels London's latest opening, is the world's first super boutique hotel in London's Leicester Square and incorporates 350 bedrooms and suites, six concept eateries and bars, The Residence, The Retreat, private screening rooms, seven inspiring meeting spaces and a stunning ballroom for 850 guests. It is a member of Preferred Hotels & Resorts' prestigious Legend Collection.

Edwardian Hotels London also owns and operates [The May Fair](#), [The Edwardian Manchester](#), both part of premium lifestyle brand Radisson Collection, 10 Radisson Blu Edwardian hotels across London and a range of luxury restaurant and bar brands, including the award-winning Kitchen concept restaurants; [May Fair Kitchen](#), Bloomsbury Street Kitchen, Peter Street Kitchen, Leicester Square Kitchen, Monmouth Kitchen and May Fair Bar, as well as Steak & Lobster and Scoff & Banter.

#### **HUI SHAN ZHANG:**

London based luxury brand HUI SHAN ZHANG was launched in 2012. As a Chinese-born, London-based designer, Huishan has mapped out his signature style, finding inspiration and direction through his national identity.

Creating a luxurious brand where Eastern heritage meets Western influencers, his collections create a romantic, sophisticated and ageless philosophy with feminine details, strong lines and directional design.

Huishan studied at Central Saint Martins College and graduated in 2010. During his studies, Zhang was handpicked by Delphine Arnault to spend his 3rd year working in the House of Dior - Paris, working in leather goods and Dior's Haute Couture Atelier. Since its inception, Huishan Zhang has grown significantly and now has 4 collections per year which are stocked worldwide at stores including Selfridges, Harrods, Bergdorf Goodman, Neiman Marcus, Net-A-Porter, amongst others. In 2014 and 2015, Huishan was named the BOF 500 as one of the people shaping the Global Fashion Industry. In 2015, he was a finalist for the LVMH Prize. Huishan was also a recipient of the 2016 BFC Fashion Trust and was a nominee for the Vogue Fashion Fund in 2017

#### **ABOUT CÎROC VODKA:**

CÎROC Vodka was launched in 2003. Unlike most vodkas that are derived from grain, it is distilled from fine French grapes which results in a luscious and elegantly smooth mouth-feel. Created by Master Distiller Jean-Sebastien Robicquet, CÎROC, is distilled five times at the historic Distillerie de Chevanceauxin the South of France. Robicquet saw an opportunity to create a sophisticated, luxury vodka which is a reflection of the lifestyle adopted by the modern elite who dream big, celebrate their successes and go against the grain. Living in "the now" is at the heart of CÎROC Vodka, encapsulating luxury, trendsetting moments within fashion, music and popular culture.

#### **ABOUT CASAMIGOS:**

Brought to you by those who drink it. Casamigos was founded by long-time friends George Clooney, Rande Gerber, and Discovery Land Company CEO & founder Michael Meldman. Tequila-filled nights with friends is how Casamigos was born. Launched in 2013, these small batch, ultra-premium tequilas are made from the finest hand-selected 100% Blue Weber agaves grown in the rich red clay soil and cool climate of Mexico's Jalisco Highlands for a minimum of seven years.



**Casamigos Blanco Tequila**, rests for 2 months and is crisp and clean with subtle hints of citrus, vanilla, and sweet agave with a smooth finish. **Casamigos Reposado Tequila**, aged 7 months, is soft, slightly oaky with hints of caramel and cocoa and has a silky texture with a medium to long smooth finish. **Casamigos Añejo Tequila**, aged 14 months, has a beautifully pure and refined complex aroma with soft caramel and vanilla notes. It's the perfect balance of sweetness from the Blue Weber agaves, layered with barrel oak and subtle hints of spice with a lingering smooth finish. **Casamigos Mezcal** is made using the artisanal method. Once harvested, the piñas are split and laid to cook for 4-6 days in earthen pits lined with volcanic or river rock. Produced in Oaxaca by a 4th generation family of Mezcaleros, it has notes of smoke and black pepper lead to a long silky finish.