



2023 | FOODSERVICE  
COLLECTION





PLISSÉ Range

# INTRODUCTION

Royal Leerdam is part of Leerdam Crisal Glass, a well-known European glass producer with rich roots preserved throughout the ages in the European glass cities of Leerdam (The Netherlands) and Marinha Grande (Portugal). At Royal Leerdam we have been designing and manufacturing glassware for the hospitality industry for 145 years. Our brand is known for its powerful combination of elegant design and functional details. Elegant design contributes to a sense of quality and adds value to the overall image of restaurants, hotels, banqueting events, catering establishments and bars.

The high-quality collections of Royal Leerdam offer glassware for different purposes and every occasion, whether you are looking for elegant stemware, all-rounders or specialty glasses. The versatility of the various lightweight ranges and the broad spectrum of product lines that will remain in stock for years have earned Royal Leerdam the reputation of a reliable partner in the hospitality industry.

As we embark on new beginnings, the 2023 catalogue showcases new elegant and distinctive glassware along with comparable new packaging. We are happy to share the power of this trusted and authentic brand with you. Royal Leerdam offers you the products and service that will suit your business perfectly.





CARRÉ. Wine 65cl . ENSEMBLE . Water 37 cl≈

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The product is manufactured by Royal Leerdam, fine European glassware since 1878.



All raw materials are coming from a natural source.



The material used in the product is considered safe for food contact.



The product does not contain lead in the composition.



The product can go into the dishwasher.



We advise to wash the product by hand.



The product has a very fine polished rim; for an elegant look & feel and refined drinking experience.



Laser etch on the inside bottom creates a constant stream of bubbles, enhancing aroma and flavor.



The product has an elegant thin yet robust stem. Proof that elegance can go hand in hand with sturdiness.



The product has a larger foot plate to improve stability.

## FEATURES

In order to give our customers the best information about our products we created symbols which can be interpreted easily. These symbols inform you about the origin, special characteristics, usage, warnings and design of the glass. You can come across these symbols on our packaging and product information.





# WE CARE FOR SUSTAINABILITY

Sustainability becomes more and more important. It has become an increasingly crucial factor in purchasing decisions. Therefore, Royal Leerdam (part of Leerdam Crisal Glass) has been crafting a sustainable agenda. Recycling has always been at the heart of our business. We aim to produce our 100% recyclable glass products with zero impact on the environment, assuring that the next generations are able to live in a better world. We do this by applying sustainable processes throughout the organization and supporting social, economic and cultural progress in the communities where we live and work.

# GLASS, A CLEAR CHOICE

◇ Our products and boxes are 100% recyclable without loss of quality.

◇ Our glass is 100 % food-safe and it is not harmful to the environment.

◇ We collect and re-use the glass in our factories so that each new glass starts with 20% to 50% of pre-consumer recycled glass.

◇ OPTIMELT furnace installation in our production unit in Holland reduced energy & CO2 by the glass melting process by up to 45%, with up to 75% less NOx released to the atmosphere.

◇ In 2021, our Dutch Plant's electric power came 100% from green electricity. Our Portuguese Plant is working towards the utilization of green energy (H2).

◇ Our Portuguese Plant was awarded a silver medal of Eco-Vadis sustainable rating, observing labor & human rights and the environment. Placing our company among the top 25% of companies assessed by EcoVadis.

◇ We support a sheltered employment organization for people with disabilities.

◇ We celebrate diversity, racial equality and social justice.

◇ We embrace the responsibility of social progress by supporting a broad range of organizations through monetary and in-kind product donations.

◇ We work with a young start-up that gives a second life to used wine bottles, creating sustainable products for the end-consumer. Embracing circular economy.

◇ Of the total waste generated by our Portuguese Plant, 90% is recycled, working closely with national environmental and waste entities to promote recycling.





# STEMWARE

Royal Leerdam has a rich and proud history in the production of stemmed wine glasses. With traditional Dutch glassmaking craftsmanship, a team of top designers, royal status and vast experience, Royal Leerdam is able to offer you the right wine glass for every situation and purpose, including restaurants, hotels, banqueting events, catering services, bars, bistros and brasseries.

Our extensive collection blends basic and classic shapes with modern and elegant designs, in a perfect combination of functionality and style. The practical ranges Bouquet and Gilde, with their classic and functional design, are perfect for intensive high volume services like for example banqueting and large-scale catering projects. Whereas elegant ranges like Adora, Doyenne and Grandeur will have a more distinct presentation, creating eye-catching table settings for fine dining establishments.

If you are looking for stemware that will enhance the taste experience of a specific wine type, the Experts' Collection is a perfect choice. The series has been created in a close collaboration with Barbara Verbeek, a well-known Dutch wine expert and wine journalist.

# ADORA NEW

The name of this adorable series is well chosen. ADORA, derived from the Latin word 'adorno' means worship, adore, and honor. The ADORA range has a lovely, classical appeal. The elegant bowl shape is specifically designed to allow the wine to breathe to bring out its aroma and bouquet. The vertical lines inside the bowl upscale this design into a fine dining ambiance. To complete the range the wine glasses and champagne glass come with a matching tumbler.

- Classic appeal
- Elegant bowl shape
- Vertical lines inside the bowl
- Fine dining

ADORA . Wine 50 cl . Water . 44 cl≈

# ADORA NEW



<b>Wine</b> 50 cl · 17 oz ≈ h 231 mm   Ø89 mm ≈ Item 02036   SKU 362206 Box/6	<b>Wine</b> 38 cl · 12,75 oz ≈ h 217 mm   Ø83 mm ≈ Item 03036   SKU 363098 Box/6	<b>Champagne</b> 21 cl · 7 oz ≈ h 229 mm   Ø69 mm ≈ Item 17036   SKU 361766 Box/6	<b>Water</b> 44 cl · 15 oz ≈ h 104 mm   Ø86 mm ≈ Item 25036   SKU 362534 Box/6
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# BOUQUET

BOUQUET is one of Royal Leerdam's evergreens. It was designed in the 1980s by Floris Meijdam, a famous designer who developed several popular ranges for Royal Leerdam. The practical and functional design has proven its success in the past decades. The tulip-shaped bowl, tapered in at the top, gives the wine room to breathe and concentrates the aromas to enhance the taste experience. This range is suitable for intensive and professional use, banqueting and large-scale catering projects. Moreover, it's perfect for tray service.

Designed by Floris Meijdam

Practical and functional design

For intensive and professional use

Evergreen

BOUQUET . Wine 35 cl≈



# BOUQUET

STEMWARE | 15



**Wine**  
45 cl · 15,75 oz ≈  
h 201 mm | Ø85 mm ≈  
Item 02035 | SKU 536010  
Box/6



**Wine**  
35 cl · 12,5 oz ≈  
h 193 mm | Ø79 mm ≈  
Item 03035 | SKU 537000  
Box/12



**Wine - lined 12,5 cl**  
35 cl · 12,5 oz ≈  
h 193 mm | Ø79 mm ≈  
Item 03035 | SKU 350470  
Box/6



**Wine**  
35 cl · 12,5 oz ≈  
h 193 mm | Ø79 mm ≈  
Item 03035 | SKU 536003  
Box/6





# BOUQUET



**Wine**  
29 cl · 10,25 oz ≈  
h 186 mm | Ø74 mm ≈  
Item 03899 | SKU 536065  
Box/6



**Wine**  
29 cl · 10,25 oz ≈  
h 186 mm | Ø74 mm ≈  
Item 03899 | SKU 537055  
Box/12



**Wine**  
23 cl · 8 oz ≈  
h 161 mm | Ø69 mm ≈  
Item 04099 | SKU 536058  
Box/6



# BOUQUET



**Wine**  
23 cl · 8 oz ≈  
h 161 mm | Ø69 mm ≈  
Item 04099 | SKU 537017  
Box/12



**Port Wine**  
14 cl · 14 oz ≈  
h 140 mm | Ø60 mm ≈  
Item 07899 | SKU 536096  
Box/6



**Champagne**  
17 cl · 6 oz ≈  
h 199 mm | Ø63 mm ≈  
Item 17135 | SKU 536119  
Box/6



**Water**  
39 cl · 13 oz ≈  
h 100 mm | Ø85 mm ≈  
Item 25050 | SKU 250251  
Box/6





# CARRÉ

Simply designed for a trendy ambience, the CARRÉ range with its tall, sharp-angled bowl will be a beautiful asset to your dining area or bar. The sharp-angled bowl gives this range a trendy yet elegant look. The crisp line in the design is a subtle measurement mark to control serving sizes and, as a result, enhance your profit! Celebrating the 20th anniversary of Carré in 2023, we extended the range with two wine glasses, a port wine glass and a coupe. The shape is similar to the former glasses, but by having a tall and thin stem, the design gets an instant uplift!

Contemporary design

Sharp-angled bowl

Portion control

Casual and fine dining

CARRÉ . Wine 52 cl≈



# CARRÉ

			
NEW	NEW		
<b>Wine</b> 65 cl · 22 oz ≈ h 246 mm   Ø99 mm ≈ Item 02726   SKU 260625 Box/6	<b>Wine</b> 53 cl · 17,5 oz ≈ h 241 mm   Ø91mm ≈ Item 03326   SKU 260632 Box/6	<b>Wine</b> 52 cl · 18,5 oz ≈ h 217 mm   Ø91 mm ≈ Item 02126   SKU 265439 Box/6	<b>Wine</b> 37 cl · 13 oz ≈ h 217 mm   Ø82 mm ≈ Item 03026   SKU 265415 Box/6
 LARGER FOOT PLATE	 THIN STEM	 LARGER FOOT PLATE	 THIN STEM





# CARRÉ

- Contemporary design
- Sharp-angled bowl
- Portion control
- Casual and fine dining



CARRÉ . Coupe 30 cl≈

# CARRÉ



**Wine**  
28 cl · 9,75 oz ≈  
h 207 mm | Ø76 mm ≈  
Item 05026 | SKU 265422  
Box/6

NEW




**Port Wine**  
14 cl · 5 oz ≈  
h 191 mm | Ø69 mm ≈  
Item 260663 | SKU 260670  
Box/6



**Champagne**  
22 cl · 7,75 oz ≈  
h 230 mm | Ø69mm ≈  
Item 17026 | SKU 265446  
Box/6

NEW



**Coupe**  
30 cl · 10,56 oz ≈  
h 173 mm | Ø106 mm ≈  
Item 16026 | SKU 260649  
Box/6



THIN STEM

THIN STEM



# DOYENNE

The DOYENNE series is a must-have for every restaurant, hotel and catering service that is looking to elevate the presentation and maximize the flavour of their signature wines. It has a high angled bowl and a slim 6 mm stem for an extra touch of both modern and luxury design. Due to our craftsmanship and engineering we are able to produce a slender stem that equals our other foodservice wine ranges in terms of strength.

Elegant and luxurious design

High angled bowl

Slim 6mm stem

Fine dining



DOYENNE. Wine 47 cl≈



# DOYENNE

**Wine**  
59 cl · 19,75 oz ≈  
h 250 mm | Ø94 mm ≈  
Item 02085 | SKU 850024  
Box/6

**Wine**  
47 cl · 16 oz ≈  
h 235 mm | Ø87 mm ≈  
Item 03085 | SKU 850031  
Box/6

**Sparkling wine**  
34 cl · 11,5 oz ≈  
h 225 mm | Ø79 mm ≈  
Item 05085 | SKU 850048  
Box/6

**Coupe**  
30 cl · 10 oz ≈  
h 173 mm | Ø102 mm ≈  
Item 16085 | SKU 850055  
Box/6

NEW

**Champagne**  
20 cl · 7 oz ≈  
h 233 mm | Ø69 mm ≈  
Item 17285 | SKU 851717  
Box/6



# GILDE

The GILDE collection is one of Royal Leerdam's evergreens. It was designed by A.D. Copier in collaboration with the association of Dutch wine merchants. Even today GILDE is a highly successful collection. Due to its simplicity and versatility, its short stem and strong bowl it is perfect for basic, high volume services. These timeless and classic shapes still enjoy great success.

- Designed by A.D. Copier
- Simple and versatile design
- For intensive and professional use
- Evergreen



GILDE . Wine 24 cl≈

# GILDE



**Wine**  
29 cl · 10,25 oz ≈  
h 156 mm | Ø78 mm ≈  
Item 03052 | SKU 527001  
Box/6



**Wine**  
24 cl · 8,5 oz ≈  
h 152 mm | Ø73 mm ≈  
Item 04052 | SKU 527018  
Box/6



**Wine**  
20 cl · 7 oz ≈  
h 138 mm | Ø69 mm ≈  
Item 05052 | SKU 527094  
Box/6



**Champagne**  
15 cl · 5,25 oz ≈  
h 159 mm | Ø54 mm ≈  
Item 17752 | SKU 527148  
Box/6



**Cordial**  
6 cl · 2 oz ≈  
h 81 mm | Ø48 mm ≈  
Item 10052 | SKU 521061  
Box/6



**Cordial · Lined**  
4 cl · 1 oz ≈  
h 81 mm | Ø48 mm ≈  
Item 10052 | SKU 527209  
Box/6



**Liqueur**  
11 cl · 3,75 oz ≈  
h 73 mm | Ø69 mm ≈  
Item 13052 | SKU 527230  
Box/6



**Brandy**  
25 cl · 8,75 oz ≈  
h 102 mm | Ø81 mm ≈  
Item 18052 | SKU 521047  
Box/6





# GRANDEUR NEW

The GRANDEUR series is a must-have for every restaurant, hotel and catering service. These stylish, elegant glasses will not just impress your customers but will also raise the bar of your establishment's standards. The unconventional shape allows for increased aromatic intensity while offering a remarkable presentation to accentuate any tabletop.

Modern and stylish design

Flat bottom base

Increased aromatic intensity

Fine dining

GRANDEUR . Wine 31 cl



# GRANDEUR NEW

				
<b>Wine</b> 60 cl · 20,25 oz ≈ h 224 mm   Ø95 mm ≈ Item 02412   SKU 212402 Box/6	<b>Wine</b> 43 cl · 14,5 oz ≈ h 211 mm   Ø86 mm ≈ Item 02312   SKU 212303 Box/6	<b>Wine</b> 31 cl · 10,5 oz ≈ h 201 mm   Ø78 mm ≈ Item 03312   SKU 213317 Box/6	<b>Champagne</b> 22 cl · 7,5 oz ≈ h 219 mm   Ø78 mm ≈ Item 17312   SKU 212853 Box/6	<b>Water</b> 48 cl · 16,25 oz ≈ h 104 mm   Ø89mm ≈ Item 25112   SKU 212563 Box/6



# L'ESPRIT du VIN

The L'ESPRIT DU VIN collection was designed by Siem van der Marel, in cooperation with a wine association and a sommelier. Its simple design makes it perfect for any occasion, L'Esprit du Vin is the perfect all-rounder for your all-day business. The classic bowl shape allows for gentle swirling to reveal the bouquet of both red and white wines. The smaller 14cl glass is perfect for dessert wines. The range can be used for both wine by the bottle and by the glass serving. The shorter stem gives stability to the glass and the light weight makes it easy to serve from trays.

Designed by Siem van der Marel

Co-creation with wine specialists

Simple elegant shape

Banqueting and fast-paced restaurants

L'ESPRIT du VIN . Wine . 53 cl≈



# L'ESPRIT du VIN





# L'ESPRIT du VIN

Designed by Siem van der Marel

Co-creation with wine specialists

Simple elegant shape

Banqueting and fast-paced restaurants



L'ESPRIT du VIN . Champagne 21 cl≈

# L'ESPRIT du VIN



**Wine**  
25 cl · 8,75 oz ≈  
h 189 mm | Ø71 mm ≈  
Item 05054 | SKU 540369  
Box/6



**Champagne**  
21 cl · 7,25 oz ≈  
h 214 mm | Ø63 mm ≈  
Item 17145 | SKU 540451  
Box/6



**Port wine**  
14 cl · 5 oz ≈  
h 179 mm | Ø60 mm ≈  
Item 08054 | SKU 540444  
Box/6



**Water**  
33 cl · 11,75 oz ≈  
h 99 mm | Ø84 mm ≈  
Item 3540VCP33 | SKU 834277  
Box/6



# PLAZA

The PLAZA range combines elegance with functionality and efficiency. The practical design of the traditional PLAZA collection is ideal for serving wine by the bottle or by the glass. Whether it is used in casual dining or fine dining, the classic and contemporary design suits the needs of any occasion.

Elegant and contemporary design

Classic bowl shape

Functional and efficient

Casual and fine dining

PLAZA . Wine 33 cl≈



# PLAZA



**Wine**  
44 cl · 15,5 oz ≈  
h 222 mm | Ø85 mm ≈  
Item 02067 | SKU 773002  
Box/6



**Wine**  
33 cl · 11,5 oz ≈  
h 212 mm | Ø79 mm ≈  
Item 04067 | SKU 773071  
Box/6



**Champagne**  
19 cl · 6,75 oz ≈  
h 229 mm | Ø69mm ≈  
Item 17067 | SKU 773088  
Box/6





# RONDA

Royal Leerdam's RONDA range is designed to have the best of both worlds: a comfortable design that fits in the palm of your hand as well as a light-weight, elegant design that enables you to optimally enjoy your wine. Whether your staff is serving from trays in high pace environments, or your venue is located in a windy location or is situated on a maritime vessel: the Ronda range is extremely stable.

- Elegant shape
- Light-weight
- Casual dining
- Extremely stable



RONDA . Wine 59 cl

# RONDA



<b>Wine</b>
72 cl · 24,25 oz ≈
h 107 mm   Ø109 mm ≈
Item 25280   SKU 805031
Box/6



<b>Wine</b>
59 cl · 19,75 oz ≈
h 101 mm   Ø103 mm ≈
Item 25180   SKU 805017
Box/6



<b>Wine</b>
47 cl · 15,5 oz ≈
h 96 mm   Ø95mm ≈
Item 25080   SKU 805000
Box/6



# VANGUARD

The VANGUARD series offers a unique drinks presentation thanks to the tulip-shaped bowl and tall stem. Its 125mm tall stem gives the VANGUARD family a true presence while the graciously curved bowl ensures the glasses do not dominate the table setting. It's therefore well suited for the fine dining segment.

Elegant bowl shape

Tulip-shape design

Elegant tall stem

Fine dining

VANGUARD . Wine . 46 cl



# VANGUARD



<b>Wine</b> 61 cl · 20,5 oz ≈ h 265 mm   Ø93 mm ≈ Item 02180   SKU 800234 Box/6	<b>Wine</b> 46 cl · 15,75 oz ≈ h 253 mm   Ø84 mm ≈ Item 03180   SKU 800326 Box/6	<b>Wine</b> 29 cl · 9,75 oz ≈ h 233 mm   Ø72 mm ≈ Item 05080   SKU 800517 Box/6	<b>Campagne</b> 19 cl · 6,25 oz ≈ h 249 mm   Ø72 mm ≈ Item 17080   SKU 801729 Box/6
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EXPERTS' COLLECTION Range

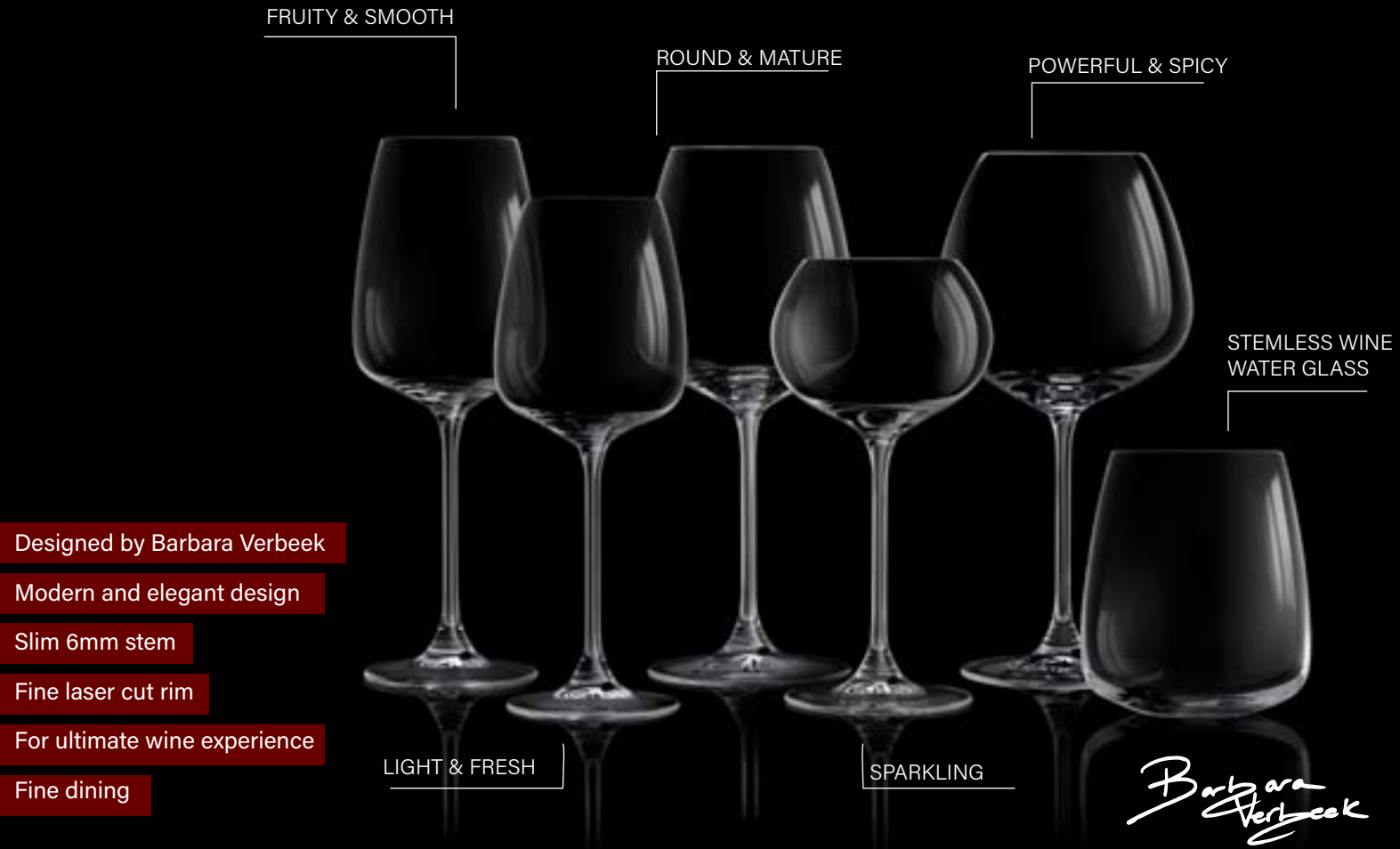
# Experts'

## *Collection*

The Experts' Collection embodies the beauty of an elegant design and a perfect bowl shape, developed to enhance the wine's taste experience. The series has been created in a close collaboration with Barbara Verbeek, a well-known Dutch wine expert and wine journalist. "Every wine is unique" Barbara explains, "my ambition was to develop a range of wine glasses, respecting the unique characteristics of each type of wine to bring out the wine's notes and flavours".

*Barbara  
Verbeek*

- Designed by Barbara Verbeek
- Modern and elegant design
- Slim 6mm stem
- Fine laser cut rim
- For ultimate wine experience
- Fine dining



EXPERTS' COLLECTION Range

# Experts' *Collection*

The Experts' Collection range consists of six different glasses. They are suited for wines which are Light & Fresh, Fruity & Smooth, Round & Mature, Powerful & Spicy and for Sparkling wines. Also, the range offers a versatile stemless glass which is perfect for serving water but it can also be used for serving wine. For more information we kindly refer you to our website. Scan the QR code to go to our product page.

Language NL:

Language EN:





# LIGHT & FRESH

This particular shape helps to reveal the scent and taste of light & fresh wines whether they are red, white or rosé. The tapered shape emphasizes the fruitiness and freshness of the wine and captures the fragrance and taste. Ultimately, the elegant fine rim enhances the pureness of the wine's taste.

# FRUITY & SMOOTH

This particular shape helps to reveal the scent and taste of fruity & smooth wines whether they are red, white or rosé. The tapered shape emphasizes the fruitiness and freshness of the wine and captures the fragrance and taste. Ultimately, the elegant fine rim enhances the pureness of the wine's taste.



# LIGHT & FRESH



**Wine Light & Fresh**  
29 cl · 9,75 oz ≈  
h 199 mm | Ø76 mm ≈  
Item 35008-9400 | SKU 273373  
Box/6



# FRUITY & SMOOTH



**Wine Fruity & Smooth**  
34 cl · 11,5 oz ≈  
h 211 mm | Ø76 mm ≈  
Item 33008-9400 | SKU 273380  
Box/6



# ROUND & MATURE

This particular shape helps to reveal the scent and taste of round & mature wines whether they are red, white or rosé. The blossoming shape releases the fruitiness, wood aging and complexity of the wine and helps capture the fragrance and taste. Ultimately, the elegant fine rim enhances the pureness of the wine's taste.

# POWERFUL & SPICY

This particular shape helps to reveal the scent and taste of powerful & spicy wines whether they are red, white or rosé. Its open shape releases the fruitiness, wood aging and complexity of the wine and helps capture the fragrance and taste. Ultimately, with elegant fine rim enhances the pureness of the wine's taste.



# ROUND & MATURE



**Wine Round & Mature**  
43 cl · 14,25 oz ≈  
h 207 mm | Ø89 mm ≈  
Item 32008-9400 | SKU 273397  
Box/6



# POWERFUL & SPICY



**Wine Powerful & Spicy**  
55 cl · 18,5 oz ≈  
h 205 mm | Ø104 mm ≈  
Item 32108-9400 | SKU 383027  
Box/6





# SPARKLING

The Sparkling wine glass is especially designed for sparkling wines according to the "Traditional Method". The elegant rounded shape helps to release the scent and taste of these wines. Its open shape enhances the nose which results in an optimal aroma and taste experience. Also letting the wine land on the tip of the tongue with softer bubbles while enhancing the mousse.



# STEMLES WINE & WATER GLASS

This matching versatile glass is especially designed as a water glass but is also very suitable for different types of wines, whether they are red, white or rosé. The tapered shape captures the fragrance and taste of the wine and the fine rim finish adds more elegance and pureness to the wine's taste.



# SPARKLING



**Coupe Sparkling**  
27 cl · 9,25 oz ≈  
h 173 mm | Ø 89 mm ≈  
Item 46008-9400 | SKU 273366  
Box/6



# STEMLES WINE & WATER GLASS



**Wine & Water**  
45 cl · 15,25 oz ≈  
h 101 mm | Ø 89 mm ≈  
Item 55008-9400 | SKU 273403  
Box/6





## SPECIALS BEERS

Royal Leerdam's SPECIALS BEER glasses are carefully designed to complement any beer style. Serving beer in the appropriate glass will accentuate its aroma, flavor and mouthfeel. Also it will influence the amount of head and carbonation. A Pilsner for example needs a tall and rather slender glass which reveals the color and carbonation of the beer. The tulip beer glass with a round and slightly flared shape on the other hand, is designed for Belgian beers. It captures the head and promotes the aroma and flavor of typical Belgian beers. Not only do beer glasses provide a nicer drinking experience, but they also enhance the beer's flavor based on their shape. Therefore, it's crucial to the success of any bar, restaurant or bistro to serve beers in the proper glasses.

For beer tastings, Royal Leerdam offers the AnDer 1.0 beer glass. The AnDer range is a co-creation between Royal Leerdam and Dutch beer experts. AnDer's beautiful design goes hand-in-hand with its functionality. The wide tulip-shaped bowl with a narrow top, makes it ideal to optimally judge the flavour, aroma, colour, clarity and foam concentration of different beer types. The smaller capacity is suitable for professional tastings and small serves, where the larger capacity offers a full bottle size.



# AnDer

The AnDer Beer glass is the best beer tasting glass for brewers, crafted beer producers and beer aficionados. It's a co-creation by Royal Leerdam, Derek Walsh (beer consultant) and André Köppen (beer sommelier). AnDer's beautiful design goes hand-in-hand with its functionality. The wide tulip-shaped bowl with a narrow top, makes it ideal to optimally judge the flavour, aroma, colour, clarity and foam concentration of different beer types.

The smaller capacity is suitable for professional tastings and small serves, where the larger capacity offers a full bottle size. AnDer enhances the flavors and aromas of any type of beer you use it for, such as Lagers, Wheat Beers, IPAs, and craft beers in general. Suitable for casual beer enjoyment.

Co-creation with beer experts

Beautiful and functional design

Perfect beer experience

Suitable for tap and bottled beer

SPECIALS BEERS . AnDer 1.0 Beer taster 26 cl



SPECIALS BEERS | 51

# AnDer



**AnDer 1.0 Beer taster**  
26 cl · 8,75 oz ≈  
h 143 mm | Ø80 mm ≈  
Item 01044 | SKU 440171  
Box/6



NUCLEATION



**AnDer 2.0**  
41 cl · 13,75 oz ≈  
h 161 mm | Ø92 mm ≈  
Item 01144 | SKU 441154  
Box/6



# SPECIALS BEERS

The SPECIALS BEERS range offers a wide variety of beer glasses. Each glass shape is designed to enhance the flavour of beer. The shape of the glass not only helps to release the aromas but also creates a foamy head. This resulted in five shapes, from a short stemmed beer glass to a typically tall beer glass. Moreover, these sturdy and versatile beer glasses will also enrich the visual experience for maximum enjoyment.

Sturdy and versatile

Optimizes flavour, aromas and presentation

Suitable for tap and bottled beer



# SPECIALS BEERS



**Weizen**  
68 cl · 23 oz ≈  
h 224 mm | Ø92 mm ≈  
Item 3924VCP68 | SKU 834468  
Box/6



**IPC/Cider**  
48 cl · 16 oz ≈  
h 194 mm | Ø78 mm ≈  
Item 3923VCP47 | SKU 834451  
Box/6



**Pilsener/Radler/White**  
40 cl · 13,5 oz ≈  
h 170 mm | Ø75mm ≈  
Item 3663VCP40 | SKU 834475  
Box/6



**Footed Pilsener/Bock**  
30 cl · 10,25 oz ≈  
h 194 mm | Ø67 mm ≈  
Item 3163VCP30 | SKU 834437  
Box/6



**Blonde/Amber/Triple**  
40 cl · 13,5 oz ≈  
h 152 mm | Ø88 mm ≈  
Item 3662VCL40 | SKU 834444  
Box/6







## SPECIALS COCKTAILS

The SPECIALS COCKTAILS series is specially designed for professional use in any food service area that serves special drinks. The classic shapes serve the classic cocktails like Martini, Gin Tonic and the Coupe is meant for “up and over” cocktails, which means any drink that’s shaken, stirred, strained in a chilled glass and served without ice. For tropical drinks our Hurricane glass can be used. It’s a tall curved glass and shaped like the hurricane lamp. It’s typically used to serve the Hurricane cocktail, but it’s also well suited for a numerous other tropical and tiki cocktails like the Singapore Sling, Piña Colada, and Scorpion.

Besides the more traditional classic glass shapes we also offer a short and tall Gin Tonic which are recently added to the collection. These beautiful elegant glasses have a modern angled bowl, a slightly thinner stem and a wide bowl which makes them perfect for Gin Tonic or any other cocktail with plenty of ice and garnishes.



# SPECIALS COCKTAILS

The SPECIALS COCKTAILS series is specially designed for professional use in any food service area that serves special drinks and it will complement any of our wine glass collections. These classic shapes serve the classic cocktails and are also versatile: you can also use it for nice appetizers and desserts. New in the range are the short and tall Gin Tonic. With their large angled bowl, these glasses are the perfect modern addition to your cocktail collection.

Elegant design

For classic cocktails

Versatile

Suitable for any food service area



SPECIALS COCKTAILS . Gin Tonic tall 65 cl

# SPECIALS COCKTAILS



NEW

**Gin & Tonic tall**  
65 cl - 21,75 oz ≈  
h 233 mm | Ø105 mm ≈  
Item 02826 | SKU 262889  
Box/6



THIN STEM



NEW

**Gin & Tonic short**  
65 cl - 21,75 oz ≈  
h 151 mm | Ø105 mm ≈  
Item 02926 | SKU 262896  
Box/6



THIN STEM



**Gin & Tonic**  
60 cl - 20,25 oz ≈  
h 194 mm | Ø110 mm ≈  
Item 3658VCL60 | SKU 834291  
Box/6



**Gin & Tonic**  
65 cl - 21,75 oz ≈  
h 190 mm | Ø110 mm ≈  
Item 2102 | SKU 212884  
Bulk Box/6



# SPECIALS COCKTAILS

- Elegant design
- For classic cocktails
- Versatile
- Suitable for any food service area



SPECIALS COCKTAILS . Spritzer 60 cl

# SPECIALS COCKTAILS



NEW

- |  |  |  |   |
|--|--|--|---|
| <b>Spritzer</b><br>60 cl · 20,25 oz ≈<br>h 235 mm   Ø95mm ≈<br>Item 2082   SKU 280081<br>Box/6 | <b>Hurricane</b><br>44 cl · 15,75 oz ≈<br>h 208 mm   Ø78 mm ≈<br>Item 3927VCL44   SKU834307<br>Box/6 | <b>Martini</b><br>26 cl · 9,25 oz ≈<br>h180 mm   Ø108 mm ≈<br>Item 14068   SKU 613292<br>Box/6 | <b>Coupe</b><br>24 cl · 8,5 oz ≈<br>h 150 mm   Ø93 mm ≈<br>Item 16061   SKU 613247<br>Box/6 |
|--|--|--|---|





## SPECIALS SPIRITS

Just like with wines, beers and cocktails, there is a specific glass suitable for drinking liquors and spirits. The SPECIALS SPIRITS collection offers a fine array of glassware designed to elevate the experience of breathing in and tasting your favorite drink to the full. Part of the collection are classic shaped brandy glasses, with a short stem and rounded wide bowl with a narrow rim. Perfect to be cupped in the hand to gently swirl and warm the spirit so the aromatic bouquet of the brandy is being released. The wide bowl allows for maximum aroma and flavor to develop, as you drink with each sip. Our collection also contains glasses for serving grappa, aquavit and whisky.

Earlier this year we added three new glasses for serving brandy, grappa and whisky/rum. These beautiful glasses with their distinctive elegant shape have a slightly thinner stem and refined bowl shape, elevating the drinking experience to a new level.



# SPECIALS SPIRITS

The SPECIALS SPIRITS collection is specially designed for professional use in any foodservice area that serves special drinks. The range complements any of our wine ranges. The design of these glasses is based on the ideal design for professional use. New in the range are the Brandy, Grappa and Whiskey/Rum. With their angled bowl these glasses are the perfect modern addition to your spirits collection. Furthermore, the Grappa and Whiskey/Rum glass feature an elegant 7mm tall stem which makes them very elegant.

Elegant shapes

Optimal enjoyment of Brandy, Grappa and more

Casual and fine dining

# SPECIALS SPIRITS



**Brandy**  
80 cl · 28 oz ≈  
h 154 mm | Ø115 mm ≈  
Item 18255 | SKU 612486  
Box/4



**NEW**  
**Brandy**  
35 cl · 11,75 oz ≈  
h 147 mm | Ø87 mm ≈  
Item 18026 | SKU 260694  
Box/6



**Brandy**  
37 cl · 13 oz ≈  
h 129 mm | Ø88 mm ≈  
Item 18184 | SKU 613261  
Box/6



**Arome Tasting glass**  
18 cl · 6 oz ≈  
h 105 mm | Ø72 mm ≈  
Item 3713VCP18 | SKU 834338  
Box/6




**Arome brandy**  
29 cl · 9,75 oz ≈  
h 88 mm | Ø92 mm ≈  
Item 3713VCP29 | SKU 834321  
Box/6



THIN STEM





# SPECIALS SPIRITS



NEW


**Whiskey**  
26 cl · 8,75 oz ≈  
h 224 mm | Ø72 mm ≈  
Item 18126 | SKU 260717  
Box/6







NEW

**Grappa**  
9 cl · 2,75 oz ≈  
h 204 mm | Ø49 mm ≈  
Item 10126 | SKU 260700  
Box/6







**Grappa**  
9 cl · 3,25 oz ≈  
h 160 mm | Ø51 mm ≈  
Item 10132 | SKU 613278  
Box/6



**Aquavit**  
5 cl · 1,75 oz ≈  
h 141 mm | Ø54 mm ≈  
Item 10981 | SKU 621143  
Box/6



**Tasting glass**  
13 cl · 4,5 oz ≈  
h 132 mm | Ø59 mm ≈  
Item 07399 | SKU 613223  
Box/6



**Wine taster**  
22 cl · 7,25 oz ≈  
h 153 mm | Ø65 mm ≈  
Item 05144 | SKU 440645  
Bulk Box/12

# INTERMEZZO

Royal Leerdam and INTERMEZZO are inseparable. Both are Dutch originals and they share a long and successful history. An excellent choice for serving any other liqueur or vodka besides jenever, Intermezzo is a speciality glass that every bartender should have in his arsenal. Also a perfect choice for serving sake and gin.



**Cordial**  
5 cl · 1,75 oz ≈  
h 120 mm | Ø51 mm ≈  
Item 10255 | SKU 615005  
Box/12



**Cordial - Lined 3,5cl**  
5 cl · 1,75 oz ≈  
h 120 mm | Ø51 mm ≈  
Item 10255 | SKU 615012  
Box/12



**Cordial - Lined 3,5cl**  
4 cl · 1,25 oz ≈  
h 111 mm | Ø52 mm ≈  
Item 10161 | SKU 615029  
Box/12





ENSEMBLE Range

## SERVEWARE

In this chapter we offer solutions for tabletop wine service and presenting fruit-infused drinks in your establishment. The ENSEMBLE range consists of decanters and matching water glasses, especially designed to create a freshly looking water presentation. Trendy yet practical, with its long silhouette, these large capacity pieces can turn any table setting from casual to elegant and stylish. It is suitable for water, juice and fruit-herb-infused-water and even sangria and white and rosé wines. Because of the wide mouth it makes cleaning easier. It will be an excellent addition to any dining area.



# ENSEMBLE

Contemporary and stylish design

Suited for water, infused water, juice, sangria, white and rosé wines

Casual and fine dining



ENSEMBLE Range

# ENSEMBLE



**Decanter with label**  
107 cl · 36,5 oz ≈  
h 250 mm | Ø100 mm ≈  
Item 3757VDCAB | SKU 834413  
Bulk Box/6

**Decanter with black lid**  
107 cl · 36,5 oz ≈  
h 250 mm | Ø100 mm ≈  
Item 3757VDCA8 | SKU 834420  
Bulk Box/6

**Decanter with label**  
74 cl · 25 oz ≈  
h 240 mm | Ø89 mm ≈  
Item 3757VDC74 | SKU 834406  
Bulk Box/6

**Water**  
45 cl · 15 oz ≈  
h 117 mm | Ø85 mm ≈  
Item 25074 | SKU 250374  
Bulk Box/6

**Water**  
37 cl · 12,5 oz ≈  
h 87 mm | Ø90 mm ≈  
Item 25174 | SKU 251746  
Bulk Box/6





CARRÉ Range

# HANDLING GUIDE

## Why glassware breaks

Glassware is one of the most important tools used in the hospitality industry. It is also one of the hardest materials around, yet under certain conditions it can also be fragile. The number one reason for glass breakage is improper handling. This guide presents you and your staff with insights into how to minimize breakage through proper handling of your glassware. By applying these tips you can save 20-30% on glassware costs.

## Thermal shock

Glass holds temperature, and a rapid change in temperature can cause enough stress to result in breakage. The main moments when thermal shock loss can occur are in the dishwashing cycle and when preparing drinks. To minimize loss always allow glasses to reach room temperature before and after they are washed and pre heat glasses that will hold hot beverages.

## Mechanical shock

Mechanical shock in glassware is the direct result of contact with another object, such as a spoon, a beer tap, another glass, or a piece of china. This kind of contact can cause a minute abrasion, invisible to the eye, but a source of weakness in the glass, making it more susceptible to breakage from impact or thermal shock.



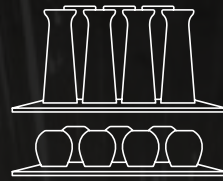
## DRINK PREPARATION



Use plastic scoops to pour ice.



Never let a glass touch the tap or dispenser.

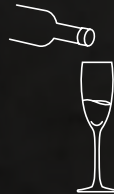


Re-stock glassware to be prepared for rush periods.

## SERVICE



Never carry glasses in bouquets.



Bottles should not touch glasses when pouring.



Remove glasses that are no longer in use from the table.



Glasses should not touch each other on trays.

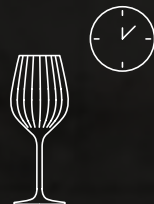
## STORAGE



Store glasses in correct compartmentalized racks or boxes.



Glasses in overhead racks should not touch.



Allow glasses time to cool before handling them.

## WASHING & CLEANING



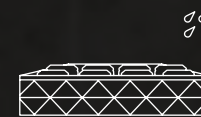
Wash before first use.



Check the temperature of the dishwasher rinsing and drying cycles.



Remove damaged or abraded glassware from service (damaged glass may break in the dishwasher).



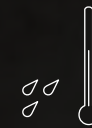
Use the correct rack for the glasses you are washing.



Hold stemware by the stem (not foot) when polishing.



Remove ice from glasses as quickly as possible (to avoid thermal shock).



Check the temperature of the water regularly.



Sort items in bus bins and trays (do not overload them).



Never put cutlery or other objects inside glasses.





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