





#### **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.

The 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.



## INDEX

INTRODUCTION	02	EXPERIS COLLECTION	45
FEATURES	07	Light & Fresh	46
WE CARE FOR SUSTAINABILITY	08	Fruity & Smooth Round & Mature	46
STEMWARE	11	Powerful & Spicy	48
Adora	12	Sparkling	48 50
Bouquet	14	Stemless Wine & Water Glass	5(
Carré	18	SPECIALS BEERS	53
Doyenne	22		
Gilde	24	SPECIALS COCKTAILS	57
Grandeur	28	SPECIALS SPIRITS	63
L'Esprit Du Vin	30	DESSERTS & APPETIZERS	69
Plaza	34	SERVEWARE	75
GOLDEN COLLECTION	37	Ensemble	76
Carré Optics	38	HANDLING GUIDE	79
Regis	40	HANDEING GOIDE	/ 3
Ronheur	42		



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



The product can go into the dishwasher.



LARGER FOOT PLATE

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.



All raw materials are coming from a natural source.

The material used in the

product is considered

safe for food contact.



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.



FINESSE LASER CUT RIM



The product has an optics design in the bowl.



The product does not contain lead in the composition.



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







#### **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

The name of this adorable series is well chosen. ADORA, derived from the Latin word 'adoro' 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, and a new Coupe.

Classic appeal

Elegant bowl shape

Vertical lines inside the bowl

Fine dining



#### **ADORA**



Coupe 28.5 cl · 9.75 oz<sup>US</sup> · 10 oz<sup>UK</sup>≈ h163.5 mm | Ø104 mm ≈ Item 16036 | SKU 610062



**Wine** 50 cl · 17 oz<sup>US</sup> · 17.75 oz<sup>UK</sup>≈ h 231 mm | Ø89.3 mm ≈ Item 02036 | SKU 362206 Box/6



Item 03036 | SKU 363098 Box/6

Champagne 21.5 cl · 7.25 oz<sup>US</sup> · 7.5 oz<sup>UK</sup>≈ h 229 mm | Ø56.3 mm ≈ Item 17036 | SKU 361766



**Water**41.5 cl · 14 oz<sup>us</sup> · 14.75 oz<sup>uk</sup>≈
h 104 mm | Ø85.7 mm ≈ Item 25036 | SKU 362534



ADORA . Wine 50 cl . Water . 44.5 cl≈

#### 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**46 cl · 15.5 oz<sup>us</sup> · 16.25 oz <sup>uk</sup>≈
h 201 mm | Ø85 mm ≈
Item 02035 | SKU 536010



**Wine** 36 cl · 12.25 oz<sup>US</sup> · 12.75 oz <sup>UK</sup>≈ h 193 mm | Ø79 mm ≈ Item 03035 | SKU 537000



Wine - lined 12,5 cl 36 cl · 12.25 oz<sup>us</sup> · 12.75 oz <sup>uK</sup>≈ h 193 mm | Ø79 mm ≈ Item 03035 | SKU 350470



Wine
36 cl · 12.25 oz<sup>US</sup> · 12.75 oz <sup>UK</sup>≈
h 193 mm | Ø79 mm ≈
ltem 03035 | SKU 536003



### BOUQUET



Wine 29.5 cl · 10 oz<sup>us</sup> · 10.5 oz<sup>ux</sup> ≈ h 186 mm |  $\emptyset$ 74 mm ≈ Item 03899 | SKU 536065 Box/6



**Wine**29.5 cl · 10 oz<sup>u5</sup> · 10.5 oz<sup>uK</sup>≈
h 186 mm | Ø74 mm ≈
Item 03899 | SKU 537055
Box/12



| Wine | 23 cl · 7.75 oz<sup>US</sup> · 8.25 oz<sup>UK</sup> ≈ h 161 mm | Ø69 mm ≈ | Item 04099 | SKU 536058 | Box/6



#### BOUQUET



Wine
23 cl · 7.75 oz<sup>US</sup> · 8.25 oz<sup>UK</sup>≈
h 161 mm | Ø69 mm ≈
Item 04099 | SKU 537017
Box/12



Port Wine
14 cl · 4.75 oz <sup>us</sup> · 5 oz <sup>us</sup> ≈
h 140 mm | Ø60 mm ≈
Item 07899 | SKU 536096
Box/6 Champagne 20 cl · 6.75 oz<sup>uS</sup> · 7 oz<sup>uK</sup>≈ h 199 mm | Ø63 mm ≈ Item 17135 | SKU 536119 Box/6



**Water**39.5 cl · 13.25 oz<sup>us</sup> · 14 oz<sup>uk</sup>≈
h 100 mm | Ø85 mm ≈
Item 25050 | SKU 250251
Box/6





#### CARRÉ

Simply designed for a trendy ambience, the CARRÉ range with its tall, sharpangled 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 tumbler, 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 63.5 cl · 21.5 oz<sup>US</sup> · 22.25 oz<sup>UK</sup>≈ h 246 mm | Ø99 mm ≈ Item 02726 | SKU 260625





**Wine** 52 cl · 17.5 oz<sup>US</sup> · 18.25 oz<sup>UK</sup>≈ h 241 mm | Ø91mm ≈ Item 03326 | SKU 260632





**Wine**52 cl · 17.5 oz<sup>US</sup> · 18.25 oz<sup>UK</sup> ≈
h 217 mm | Ø91 mm ≈
Item 02126 | SKU 265439



**Wine** 38.5 cl · 13 oz<sup>us</sup> ·13.5 oz<sup>uK</sup>≈ h 217 mm | Ø82 mm ≈ Item 03026 | SKU 265415



**Tumbler**47.5 cl · 16 oz<sup>US</sup> · 16.75 oz<sup>UK</sup>≈
h 101 mm | Ø95.5 mm ≈ Item 25126 | SKU 250145







## CARRÉ

Contemporary design

Sharp-angled bowl

Portion control

Casual and fine dining



## CARRÉ



| Wine 29.5 cl  $\cdot$  10 oz l/S  $\cdot$  10.5 oz l/K  $\approx$  h 207 mm | Ø76 mm  $\approx$  ltem 05026 | SKU 265422 Box/6



Port Wine 14 cl · 4.75 oz<sup>US</sup> · 5 oz<sup>UK</sup>≈ h 191 mm | Ø69 mm ≈ Item 07026 | SKU 260663





| Champagne 22.5 cl  $\cdot$  7.75 oz<sup>u5</sup>  $\cdot$  8 oz<sup>uK</sup> $\approx$  h 230 mm | Ø69mm  $\approx$  ltem 17026 | SKU 265446 Box/6



Coupe 28.5 d · 9.75 oz<sup>us</sup> · 10 oz<sup>uK</sup>≈ h 173 mm | Ø106 mm ≈ Item 16026 | SKU 260649 Box/6









#### DOYENNE

The DOYENNE series is a musthave 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

THIN STEM



#### DOYENNE



Wine 56.5 cl · 19 oz<sup>US</sup> · 20 oz<sup>UK</sup> ≈ h 250 mm | Ø94 mm ≈ Item 02085 | SKU 850024



**Wine** 45 cl · 15.25 oz<sup>US</sup> · 15.75 oz<sup>UK</sup>≈ h 235 mm | Ø87 mm ≈ Item 03085 | SKU 850031



**Sparkling wine** 32.5 cl · 11 oz<sup>US</sup> · 11.5 oz<sup>UK</sup>≈ h 225 mm | Ø79 mm ≈ Item 05085 | SKU 850048



Coupe 29 cl · 9.75 oz<sup>US</sup> · 10.25oz<sup>UK</sup>≈ h 173 mm | Ø102 mm ≈ Item 16085 | SKU 850055



Champagne 20 cl · 6.75 oz<sup>us</sup> · 7 oz<sup>ux</sup>≈ h 233 mm | Ø69 mm ≈ Item 17285 | SKU 851717 Box/6









DOYENNE . Wine 45 cl≈

#### 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 30.5 d · 10.25 oz  $^{\text{US}}$  · 10.75 oz  $^{\text{UK}}$  ≈ h 156 mm | Ø78 mm ≈ ltem 03052 | SKU 527001 Box/6



**Wine**25 cl · 8.5 oz<sup>us</sup> · 8.75 oz<sup>uk</sup>≈
h 152 mm | Ø73 mm ≈
Item 04052| SKU 527018 | Wine 20 cl · 6.75 oz<sup>US</sup> · 7 oz<sup>UK</sup>≈ h 138 mm | Ø69 mm ≈ Item 05052 | SKU 527094 Box/6



Champagne
16.5 cl · 5.5 oz<sup>US</sup> · 5.75 oz<sup>UK</sup>≈
h 159 mm | Ø54 mm ≈
Item 17752 | SKU 527148







GILDE . Wine 25 cl≈



#### GILDE

Designed by A.D. Copier

Simple and versatile design

For intensive and professional use

Evergreen

### GILDE



Cordial
6.5 cl · 2.25 oz<sup>us</sup> · 2.25 oz<sup>uK</sup>≈
h 81 mm | Ø48 mm ≈
Item 10052 | SKU 521061
Box/6



Cordial - Lined 6.5 cl · 2.25 oz<sup>US</sup> · 2.25 oz<sup>UK</sup>≈ h 81 mm | Ø48 mm ≈ Item 10052 | SKU 527209 Rny/6



Liqueur 11 cl · 3.75 oz  $^{US}$  · 3.75 oz  $^{UK}$  ≈ h 73 mm | Ø69 mm ≈ Item 13052 | SKU 527230 Box/6



 $\left| \begin{array}{l} \textbf{Brandy} \\ 25 \text{ cl} \cdot 8.5 \text{ oz}^{\text{US}} \cdot 8.75 \text{ oz}^{\text{UK}} \approx \\ \text{h } 102 \text{ mm} \mid \emptyset 81 \text{ mm} \approx \\ \text{Item } 18052 \mid \text{SKU } 521047 \\ \text{Box/6} \end{array} \right.$ 



GILDE . Brandy 25 cl≈

#### GRANDEUR

The GRANDEUR series is a musthave 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 43 cl · 14.5 oz<sup>US</sup> · 15.25 oz<sup>UK</sup>≈ Item 02312 | SKU 212303



**Wine** 31 cl · 10.75 oz<sup>US</sup> · 11 oz<sup>UK</sup>≈ h 201 mm | Ø78 mm ≈ Item 03312 | SKU 213317



Champagne 22.5 cl · 7.75 oz<sup>US</sup> · 8 oz<sup>UK</sup>≈ h 219 mm | Ø78 mm ≈ Item 17312 | SKU 212853



Water 47.5 cl · 16 oz<sup>US</sup> · 16.75 oz<sup>UK</sup>≈ h 104 mm | Ø89mm ≈ Item 25112 | SKU 212563





STEMWARE | 31

#### 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
54 cl · 18.25 oz<sup>US</sup> · 19 oz<sup>UK</sup>≈
h 219 mm | Ø89 mm ≈
Item 02154 | SKU 540468



Wine
41 cl · 13.75 oz<sup>US</sup> · 14.5 oz<sup>UK</sup>≈
h 206 mm | Ø83 mm ≈
Item 02054 | SKU 540314



Wine - Lined 12,5 cl 41 cl · 13.75 oz<sup>US</sup> · 14.5 oz<sup>UK</sup>≈ h 206 mm | Ø83 mm ≈ Item 02054 | SKU 540093



Wine
33 cl · 11.25 oz<sup>us</sup> · 11.5 oz<sup>uK</sup>≈
h 198 mm | Ø77 mm ≈
Item 03054 | SKU 540345
Box/6





#### 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 22 cl · 7.25 oz<sup>us</sup> · 7.75 oz<sup>uk</sup>≈ h 214 mm | Ø63 mm ≈ Item 17145 | SKU 540451 Box/6



Port wine 15 cl · 5 oz<sup>US</sup> · 5.25 oz<sup>UK</sup>≈ h 179 mm | Ø60 mm ≈ Item 08054 | SKU 540444



| Water 34 cl · 11.5 oz<sup>us</sup> · 12 oz<sup>uK</sup>≈ h 99 mm | Ø84 mm ≈ Item 3540VCP33 | SKU 834277







#### 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 34 cl · 11.5 oz<sup>US</sup> · 12 oz<sup>UK</sup>≈ h 212 mm | Ø79 mm ≈ Item 04067 | SKU 773071 Box/6



Champagne 20 cl · 6.75 oz<sup>US</sup>  $\approx$  h 229 mm | Ø69mm  $\approx$  ltem 17067 | SKU 773088 Box/6







### GOLDEN COLLECTION

The GOLDEN COLLECTION by Royal Leerdam blends sophistication and perfection for an indulgent experience. Clear glassware that redefines elegance and exquisite features. This collection includes 3 ranges:

BONHEUR OPTICS, an exciting addition with a vintage-inspired design. From refreshing Gins to exotic Margaritas and classic Martinis, this range is the perfect choice for fancy restaurants and bars.

CARRÉ OPTICS, a new line featuring two wine glasses, a flute, and a coupe, ready to grace every table.

And RÉGIS, a standout in our GOLDEN COLLECTION, with a trio of wine and champagne glasses, excellent for robust reds, light to medium-bodied whites, and dry, fruity sparklers.



GOLDEN COLLECTION | 39

# CARRÉ NEW OPTICS

Designed with simplicity to create a trendy ambiance, the CARRÉ OPTICS range features a sharp-angled bowl, making it a beautiful addition to your dining area or bar.

The classic design, coupled with enchanting optical effects, makes CARRÉ OPTICS a distinctive addition to your stemware collection.

Classic & elegant design

With optical effects

Casual and fine dining





### CARRÉ OPTICS NEW



Wine
52 cl · 17.5 oz<sup>us</sup> · 18.25 oz<sup>uk</sup>≈
h 217mm | Ø90.8mm ≈
ltem 02136 | SKU 361216



Wine
38.5 cl · 13 oz<sup>US</sup> · 13.5 oz<sup>UK</sup>≈
h 217mm | Ø82.3mm ≈
ltem 03136 | SKU 250299



Champagne
22.5 cl · 7.75 oz<sup>US</sup> · 8oz<sup>UK</sup>≈
h 230mm | Ø55.6mm ≈
Item 17136 | SKU 250305
Box/6



| Coupe 28.5 cl · 9.75 oz<sup>US</sup> · 10 oz<sup>UK</sup>≈ h 163.5 mm | Ø104.5mm ≈ Item 16036 | SKU 250336 Box/6





### RÉGIS NEW

RÉGIS combines elegance and efficiency, transforming every sip into an exquisite moment in the world of fine dining. With easily gripped stems and generously sized bowls, RÉGIS elevates the wine appreciation experience, becoming perfect for both catering services and home enjoyment. Above all, the premium laser-cut rim enhances the drinking experience.

Minimalist and functional design

Versatility for different wines

With laser cut rim



### RÉGIS NEW



**Wine**53 d · 18 oz<sup>us</sup> · 18.75 oz<sup>uK</sup>≈
h 220 mm | Ø86.5 mm ≈
Item 32317-9400 | SKU 322347



**Wine**41.5 cl · 14 oz<sup>u5</sup> · 14.75 oz<sup>UK</sup>≈
h 212mm | Ø81mm ≈
Item 32217-9400 | SKU 322071
Box/6



Champagne
18.5 cl · 6.25 oz<sup>US</sup> · 6.5 oz<sup>UK</sup>≈
h 203 mm | Ø54.7mm ≈
Item 47217·9400 | SKU 470277
Box/6









GOLDEN COLLECTION | 43

## BONHEUR

Introducing BONHEUR OPTICS, an exciting addition to your barware collection with a vintage-inspired design.

Each glass in this range features a beautiful stem adorned with vertical lines, complemented by traditional cocktail-shaped bowls with attractive optical effects. Every detail displays timeless elegance and sophistication.

Vintage design with optical effects

Tradition & innovation

Timeless elegance and sophistication





#### BONHEUR NEW



Gin & Tonic 63.5 cl · 21.5 oz<sup>us</sup> · 22.25 oz<sup>uK</sup>≈ h 208mm | Ø110mm ≈ ltem 02236 | SKU 360073



| Margarita 30.5 cl · 10.25 oz<sup>uS</sup> · 10.75 oz<sup>uK</sup>≈ h 181mm | Ø107mm ≈ Item 16236 | SKU 360080 Box/6



Martini 25 cl · 8.5 oz<sup>US</sup> · 8.75 oz<sup>UK</sup>≈ h 187mm | Ø107.7mm ≈ Item 14236 | SKU 360097



Coupe 32 cl · 10.75 oz<sup>US</sup> · 10.25 oz<sup>UK</sup>≈ h 184 mm | Ø95mm ≈ Item 14136 | SKU 360103 Box/6







### FRUITY & SMOOTH **ROUND & MATURE** POWERFUL & SPICY STEMLESS WINE WATER GLASS Designed by Barbara Verbeek Modern and elegant design For ultimate wine experience LIGHT & FRESH SPARKLING

# 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".

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:



Slim 6mm stem

Fine laser cut rim

Fine dining



#### 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.











Wine Light & Fresh 29 d · 9.75 oz $^{\text{US}}$  · 10.25 oz $^{\text{UK}}$  ≈ h 199 mm | Ø76 mm ≈ Item 35008·9400 | SKU 273373



**Wine Fruity & Smooth** 34 cl · 11.5 oz<sup>US</sup> · 12 oz<sup>UK</sup>≈ h 211 mm | Ø76 mm ≈ Item 33008-9400 | SKU 273380









#### 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.











Wine Round & Mature

42.5 cl · 14.25 oz<sup>US</sup> · 15 oz<sup>UK</sup> ≈
h 207 mm | Ø89 mm ≈
ltem 32008-9400 | SKU 273397



Wine Powerful & Spicy
55 cl · 18.5 oz<sup>us</sup> · 19.25 oz<sup>us</sup> ≈
h 205 mm | Ø104 mm ≈
Item 32108-9400 | SKU 383027







#### 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.





## STEMLESS 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.





# STEMLESS WINE & WATER GLASS



Coupe Sparkling
27 cl · 9.25 oz<sup>us</sup> · 9.5 oz<sup>us</sup> ≈
h 173 mm | Ø 99 mm ≈
Item 46008-9400 | SKU 273366



Wine & Water
45 cl · 15.25 oz<sup>us</sup> · 15.75 oz<sup>uk</sup>≈
h 101 mm | Ø89 mm ≈
Item 55008-9400 | SKU 273403







# 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 six shapes, from a short stemmed beer glass to a typically tall beer glass. Moreover, these versatile beer glasses will also enrich the visual experience for maximum enjoyment.

Versatile

Optimizes flavour, aromas and presentation

Suitable for tap and bottled beer

#### SPECIALS BEERS



Weizen
68 cl · 23 oz<sup>us</sup> · 24 oz<sup>ux</sup> ≈
h 224 mm | Ø92 mm ≈
Item 3924VCP68 | SKU 834468



| Pilsener/Radler/White 41 d · 13.75 oz<sup>uS</sup> · 14.5 oz<sup>uK</sup>≈ h 170 mm | 075mm ≈ h 194 Item 3663VCP40 | SKU 834475 | ltem 3' Box/6 | Box/6 | Box/6 | Box/6 |



Footed Pilsener/Bock 32 cl · 10.75 oz<sup>US</sup> · 11.25 oz<sup>UK</sup>≈ h 194 mm | Ø67 mm ≈ Item 3163VCP30 | SKU 834437 Roy/A



Blonde/Amber/Triple 40 cl · 13.5 oz<sup>us</sup> · 14 oz<sup>ux</sup>≈ h 152 mm | Ø88 mm ≈ Item 3662VCL40 | SKU 834444

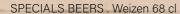


AnDer 1.0 Beer taster 26 cl · 8.75 oz<sup>US</sup> · 9 oz<sup>UK</sup>≈ h 143 mm | Ø80 mm ≈ Item 01044 | SKU 440171 Box/6











# 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. 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.

As a novelty we added the Margarita glass a classic shape that every venue needs to have.

# 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 is the Margarita glass. A classic shape that any venue needs.

Elegant design

For classic cocktails

Versatile

Suitable for any food service area



#### SPECIALS COCKTAILS









| Gin & Tonic short 60.5 cl · 20.5 oz<sup>US</sup> · 21.25 oz<sup>UK</sup> ≈ 60 cl h 151 mm | Ø105 mm ≈ h19 ltem 02926 | SKU 262896 ltem



Gin & Tonic 60 cl · 20.25 oz<sup>US</sup> · 21 oz<sup>UK</sup> ≈ h 194 mm | Ø110 mm ≈ Item 3658VCL60 | SKU 834291



Gin & Tonic 63.5 cl · 21.5 oz<sup>us</sup> · 22.25 oz<sup>uk</sup>≈ h 190 mm | Ø110 mm ≈ Item 02102 | SKU 212884 Bulk Box/6





SPECIALS COCKTAILS. Gin Tonic short 60.5 cl

#### SPECIALS COCKTAILS

Elegant design

For classic cocktails

Versatile

Suitable for any food service area



#### SPECIALS COCKTAILS



 $\left| \begin{array}{l} \textbf{Margarita} \\ 30.5 \text{ cl} \cdot 10.25 \text{ oz}^{\text{US}} \cdot 10.75 \text{ oz}^{\text{UK}} \approx \\ \text{h 177mm} \mid \emptyset 107 \text{mm} \approx \\ \text{Item 16168} \mid \text{SKU 610086} \\ \text{Box/6} \end{array} \right.$ 



Hurricane
44.5 cl · 15 oz<sup>us</sup> · 15.75 oz<sup>ux</sup>≈
h 208 mm | Ø78 mm ≈
ltem 3927VCL44 | SKU834307
Box/6
Box/6
Box/6



Martini 25 cl · 8.5 oz<sup>US</sup> · 8.75 oz<sup>UK</sup>≈ h180 mm | Ø108 mm ≈ Item 14068 | SKU 613292 Box/6



| Coupe | 24 cl  $\cdot$  8 oz<sup>US</sup>  $\cdot$  8.5 oz<sup>UK</sup>  $\approx$  h 150 mm | Ø93 mm  $\approx$  ltem 16061 | SKU 613247 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.



# 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 35 cl · 11.75 oz<sup>US</sup> · 12.25 oz<sup>UK</sup>≈ h 147 mm | Ø87 mm ≈ Item 18026 | SKU 260694 Box/6



Brandy
37 cl · 12.5 oz<sup>us</sup> · 13 oz<sup>ux</sup>≈
h 129 mm | Ø88 mm ≈
Item 18184 | SKU 613261



Arome Tasting glass
18 cl · 6.25 oz<sup>US</sup> · 6.5 oz<sup>UK</sup> ≈
h 105 mm | Ø72 mm ≈
Item 3713VCP18 | SKU 834338





SPECIALS SPIRITS . Brandy 35 cl



#### SPECIALS SPIRITS



**Whiskey**26 cl · 8.75 oz<sup>US</sup> · 9.25 oz<sup>UK</sup>≈
h 224 mm | Ø72 mm ≈
ltem 18126 | SKU 260717





**Grappa**9 cl · 3 oz<sup>US</sup> · 3.25 oz<sup>UK</sup>≈
h 204 mm | Ø49 mm ≈ Item 10126 | SKU 260700



**Grappa**9.5 cl · 3.25oz<sup>US</sup> · 3.5 oz<sup>UK</sup>≈
h 160 mm | Ø51 mm ≈
Item 10132 | SKU 613278







**Aquavit**6 cl · 2 oz<sup>US</sup> · 2.25 oz<sup>UK</sup>≈
h 141 mm | Ø54 mm ≈

Item 10981 | SKU 621143









**Wine taster** 22 cl · 7.5 oz<sup>US</sup> · 7.75 oz<sup>UK</sup>≈ 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<sup>US</sup> · 1.75 oz<sup>UK</sup>≈ h 120 mm | Ø51 mm ≈ Item 10255 | SKU 615005



Cordial - Lined 3,5cl 5 cl · 1.75 oz <sup>US</sup> · 1.75 oz <sup>UK</sup>≈ h 120 mm | Ø51 mm ≈ Item 10255 | SKU 615012



Cordial - Lined 3,5cl 5 cl · 1.75 oz<sup>US</sup> · 1.75 oz<sup>UK</sup>≈ h 111 mm | Ø52 mm ≈ Item 10161 | SKU 615029 Box/12







### DESSERTS & APPETIZERS

The DESSERTS & APPETIZERS range, formerly known as Fun4Food, elevates gastronomic presentation with our exquisite glassware collection, crafted specifically for discerning professionals in the industry.

This is a sophisticated range, designed to add a touch of elegance to innovative creations, raising the dining experience and impressing with the seamless blend of functionality and aesthetics.

DESSERTS & APPETIZERS introduces a set of 7 versatile glassware pieces.

4 dessert pieces ideal for indulgent cakes, exquisite parfaits, refreshing sorbets, and vibrant fruit salads. And 3 appetizer pieces, perfect for elegant starters and delightful hors d'oeuvres.

#### NEW

#### SPECIALS DESSERTS

Create inspirational moments with our 4 DESSERT pieces, ideal for indulgent cakes, exquisite parfaits, refreshing sorbets, and vibrant fruit salads. The Sundae, Evita and Amélie shapes are new in the collection.

Elegant design

Enhances textures and colours

Durable and functional



#### SPECIALS DESSERTS NEW





**Evita**30 cl · 10.25 oz<sup>US</sup> · 10.5 oz<sup>UK</sup> ≈
h 89 mm | Ø124.5 mm ≈
Item 21104VTC29 | SKU 834598
Box/6



Amélie 25 cl · 8.5 oz<sup>US</sup> · 8.75 oz<sup>UK</sup>≈ h 89.3 mm | Ø106 mm ≈ Item 21105VTC25 | SKU 834581 Box/6



Darren
28 cl · 9.5 oz<sup>us</sup> · 9.75 oz<sup>ux</sup>≈
h 86 mm | Ø108.5 mm ≈
Item 2233VTC28 | SKU 832853
Box/6



#### NEW

# SPECIALS

Boost inspiring experiences with our 3 APPETIZER pieces, perfect for elegant starters and delightful hors d'oeuvres.

Elegant design

Enhances textures and colours

Durable and functional



#### SPECIALS APPETIZERS NEW



## Lenn 11 cl · 3.75 oz<sup>US</sup> · 3.75 oz<sup>UK</sup> ≈ h 76.2 mm | Ø68.8 mm ≈ Item 2822VCP11 | SKU 835229 Box/6



Lucas
10 cl · 3.5 oz<sup>us</sup> · 3.5oz<sup>ux</sup> ≈
h 72.5 mm | Ø52.9 mm ≈
Item 3710VCP10 | SKU 835212
Box/6



Amira
16 cl · 5.25 oz<sup>US</sup> · 5.5 oz<sup>UK</sup>≈
h 89.3 mm | Ø106 mm ≈
Item 3502VCP15 | SKU 835243
Box/6





#### 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**



Decanter with label 108cl · 36.5 oz  $^{\text{US}}$  · 38 oz  $^{\text{UM}}$  ≈ h 250 mm | 0100 mm ≈ ltem 3757VDCA8 | SKU 834413 Bulk Box/6



Decanter with black lid 108cl · 36.50z $^{\text{LIS}}$  · 380z $^{\text{LIK}}$  ≈ h 250 mm | Ø100 mm ≈ ltem 3757VDCA8 | SKU 834420 Bulk Box/6



| Decanter with label 74 cl · 25 αz<sup>US</sup> · 26 αz<sup>UK</sup>≈ h 240 mm | Ø89 mm ≈ |tem 3757VDC74 | SKU 834406



**Water**48 cl · 16.25 oz<sup>US</sup> · 17oz<sup>UK</sup>≈
h 117 mm | Ø85 mm ≈
Item 25074 | SKU 250374
Bulk Box/6



**Water**38 d · 12.75 oz<sup>US</sup> · 13.5 oz<sup>UK</sup>≈
h 87 mm | Ø90 mm ≈
Item 25174 | SKU 251746
Bulk Box/6











#### 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 washing. the dishwasher).



Use the correct rack for the glasses you are



stem (not foot) when polishing.



Remove ice from glasses Check the temperature as quickly as possible (to of the water regularly. avoid thermal shock).





Sort items in bus bins 
Never put cutlery or other and trays (do not over- objects inside glasses. load them).





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This catalogue may include inaccuracies or typographical errors.