



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.



The product can go into the dishwasher.



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



All raw materials are coming from a natural source.



We advise to wash the product by hand.



The product has a larger foot plate to improve stability.



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



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



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.

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



Wine
50 cl · 17 oz ≈
h 231 mm | Ø89 mm ≈
Item 02036 | SKU 362206
Box/6



Wine
38 cl · 12,75 oz ≈
h 217 mm | Ø83 mm ≈
Item 03036 | SKU 363098
Box/6



Champagne
21 cl · 7 oz ≈
h 229 mm | Ø69 mm ≈
Item 17036 | SKU 361766
Box/6



Water
44 cl · 15 oz ≈
h 104 mm | Ø86 mm ≈
Item 25036 | SKU 362534
Box/6



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



- 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		
Wine 65 cl · 22 oz ≈ h 246 mm Ø99 mm ≈ Item 02726 SKU 260625 Box/6	Wine 53 cl · 17,5 oz ≈ h 241 mm Ø91mm ≈ Item 03326 SKU 260632 Box/6	Wine 52 cl · 18,5 oz ≈ h 217 mm Ø91 mm ≈ Item 02126 SKU 265439 Box/6	Wine 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



THIN STEM



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



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



Wine
60 cl · 20,25 oz ≈
h 224 mm | Ø95 mm ≈
Item 02412 | SKU 212402
Box/6

Wine
43 cl · 14,5 oz ≈
h 211 mm | Ø86 mm ≈
Item 02312 | SKU 212303
Box/6

Wine
31 cl · 10,5 oz ≈
h 201 mm | Ø78 mm ≈
Item 03312 | SKU 213317
Box/6

Champagne
22 cl · 7,5 oz ≈
h 219 mm | Ø78 mm ≈
Item 17312 | SKU 212853
Box/6

Water
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



Wine
53 cl · 18 oz ≈
h 219 mm | Ø89 mm ≈
Item 02154 | SKU 540468
Box/6



Wine
41 cl · 14,25 oz ≈
h 206 mm | Ø83 mm ≈
Item 02054 | SKU 540314
Box/6



Wine - Lined 12,5 cl
41 cl · 14,25 oz ≈
h 206 mm | Ø83 mm ≈
Item 02054 | SKU 540093
Box/6



Wine
32 cl · 11,25 oz ≈
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 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



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



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



Wine
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



Wine
61 cl · 20,5 oz ≈
h 265 mm | Ø93 mm ≈
Item 02180 | SKU 800234
Box/6



Wine
46 cl · 15,75 oz ≈
h 253 mm | Ø84 mm ≈
Item 03180 | SKU 800326
Box/6



Wine
29 cl · 9,75 oz ≈
h 233 mm | Ø72 mm ≈
Item 05080 | SKU 800517
Box/6



Campagne
19 cl · 6,25 oz ≈
h 249 mm | Ø72 mm ≈
Item 17080 | SKU 801729
Box/6





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

FRUITY & SMOOTH

ROUND & MATURE

POWERFUL & SPICY

STEMLESS WINE
WATER GLASS



LIGHT & FRESH

SPARKLING

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.



Experts' | 43
Collection

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.



FINESSE LASER
CUT RIM



THIN STEM



Experts' | 45
Collection

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.



FINESSE LASER
CUT RIM



THIN STEM

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.



FINESSE LASER
CUT RIM



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



Experts' | 47
Collection



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

AnDer



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

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

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	NEW		
Gin & Tonic tall 65 cl - 21,75 oz ≈ h 233 mm Ø105 mm ≈ Item 02826 SKU 262889 Box/6	Gin & Tonic short 65 cl - 21,75 oz ≈ h 151 mm Ø105 mm ≈ Item 02926 SKU 262896 Box/6	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
 THIN STEM	 THIN STEM		
			

SPECIALS COCKTAILS

Elegant design

For classic cocktails

Versatile

Suitable for any food service area



SPECIALS COCKTAILS . Spritzer 60 cl

SPECIALS COCKTAILS



NEW

Spritzer
60 cl · 20,25 oz ≈
h 235 mm | Ø95mm ≈
Item 2082 | SKU 280081
Box/6

Hurricane
44 cl · 15,75 oz ≈
h 208 mm | Ø78 mm ≈
Item 3927VCL44 | SKU834307
Box/6

Martini
26 cl · 9,25 oz ≈
h 180 mm | Ø108 mm ≈
Item 14068 | SKU 613292
Box/6

Coupe
24 cl · 8,5 oz ≈
h 150 mm | Ø93 mm ≈
Item 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.

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	NEW				
<p>Whiskey 26 cl · 8,75 oz ≈ h 224 mm Ø72 mm ≈ Item 18126 SKU 260717 Box/6</p> <p>THIN STEM</p>	<p>Grappa 9 cl · 2,75 oz ≈ h 204 mm Ø49 mm ≈ Item 10126 SKU 260700 Box/6</p> <p>THIN STEM</p>	<p>Grappa 9 cl · 3,25 oz ≈ h 160 mm Ø51 mm ≈ Item 10132 SKU 613278 Box/6</p>	<p>Aquavit 5 cl · 1,75 oz ≈ h 141 mm Ø54 mm ≈ Item 10981 SKU 621143 Box/6</p>	<p>Tasting glass 13 cl · 4,5 oz ≈ h 132 mm Ø59 mm ≈ Item 07399 SKU 613223 Box/6</p>	<p>Wine taster 22 cl · 7,25 oz ≈ h 153 mm Ø65 mm ≈ Item 05144 SKU 440645 Bulk Box/12</p>



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.

<p>Cordial 5 cl · 1,75 oz ≈ h 120 mm Ø51 mm ≈ Item 10255 SKU 615005 Box/12</p>	<p>Cordial - Lined 3,5cl 5 cl · 1,75 oz ≈ h 120 mm Ø51 mm ≈ Item 10255 SKU 615012 Box/12</p>	<p>Cordial - Lined 3,5cl 4 cl · 1,25 oz ≈ h 111 mm Ø52 mm ≈ Item 10161 SKU 615029 Box/12</p>





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 3757VDCAB | SKU 834420
Bulk Box/6



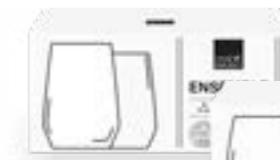
Decanter with label
74 cl · 25 oz ≈
h 240 mm | Ø89 mm ≈
Item 3757VDC74 | SKU 834406
Bulk Box/6



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.

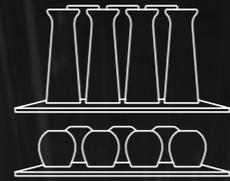
DRINK PREPARATION



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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This catalogue may include inaccuracies or typographical errors.