

royal  
leerdam

2025|2026  
FOODSERVICE  
COLLECTION





# 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 have earned Royal Leerdam the reputation of a reliable partner in the hospitality industry.

The catalogue showcases 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 63.5cl . ENSEMBLE . Water 38 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.



DISHWASHER  
SAFE



HANDWASH  
RECOMMENDED



FINESSE LASER  
CUT RIM



NUCLEATION

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.



THIN STEM



LARGER FOOT  
PLATE



OPTIC  
GLASSWARE

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.

The product has an optics design in the bowl.

## 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.

# WHAT WE ARE PROUD OF

**100% Recyclable products:** Our products are completely recyclable without compromising quality.

**Food-safe glassware:** Our glassware is 100% food-safe and environmentally friendly.

**Cullet reuse:** Each new glass starts with 20% to 50% of our own pre-consumer recycled glass (cullet), reducing our environmental footprint.

**Decarbonization research:** We're actively researching decarbonization methods like electrification and the use of hydrogen.

**Eco-Conscious Manufacturing:** For years, we have been leading in eco-friendly manufacturing, by implementing the most sustainable furnaces in the industry in both production units.

**Cutting waste and preserving resources:** Our packaging material is made of 80% to 95% recycled cardboard.

**Innovative repurpose cycling:** By repurposing existing molds, we give discontinued products a new life cycle and adapt them to current market trends.

**Environmental collaboration:** We collaborate closely with national environmental and waste entities to promote recycling and upcycling.

**Paperless operations:** Minimizing paper usage through digitalization of all our processes.

**Diversity and social justice:** We celebrate diversity, support racial equality, and advocate for social justice.

**Community Support:** We support various organizations through monetary donations and in-kind product contributions.

**Sharing is caring:** We welcome local communities to visit our plants and learn about the amazing glass production process; we share the best we make.





PLISSÉ Range

## 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 '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 . 44.5 cl≈



STEMWARE | 13

# ADORA



**Wine**  
50.5 cl · 17 oz<sup>US</sup> · 17.75 oz<sup>UK</sup>≈  
h 231 mm | Ø89.3 mm ≈  
Item 02036 | S000046  
SKU 362206 | 1001700  
Box/6



**Wine**  
39 cl · 13 oz<sup>US</sup> · 13.75 oz<sup>UK</sup>≈  
h 217 mm | Ø83 mm ≈  
Item 03036 | S000118  
SKU 363098 | 1001703  
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 | S000279  
SKU 361766 | 1001699  
Box/6



**Water**  
41.5 cl · 14 oz<sup>US</sup> · 14.75 oz<sup>UK</sup>≈  
h 104 mm | Ø85.7 mm ≈  
Item 25036 | S000342  
SKU 362534 | 1001702  
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 36 cl≈



# BOUQUET



**Wine**  
46 cl · 15.5 oz<sup>US</sup> · 16.25 oz<sup>UK</sup>≈  
h 201 mm | Ø85 mm ≈  
Item 02035 | S000045  
SKU 536010 | 1001840  
Box/6



**Wine**  
36 cl · 12.25 oz<sup>US</sup> · 12.75 oz<sup>UK</sup>≈  
h 193 mm | Ø79 mm ≈  
Item 03035 | S000117  
SKU 536003 | 1001839  
Box/6



**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 | S000117  
SKU 350470 | 1001669  
Box/6



**Wine**  
29.5 cl · 10 oz<sup>US</sup> · 10.5 oz<sup>UK</sup>≈  
h 186 mm | Ø74 mm ≈  
Item 03899 | S000150  
SKU 536065 | 1001842  
Box/6





# BOUQUET

Designed by Floris Meijdam

Practical and functional design

For intensive and professional use

Evergreen



BOUQUET . Champagne 20 cl≈

# BOUQUET



## Port Wine

14 cl · 4.75oz<sup>US</sup> · 5 oz<sup>UK</sup>≈  
h 140 mm | Ø60 mm ≈  
Item 07899 | S000219  
SKU 536096 | 1001843  
Box/6

## Wine

23 cl · 7.75 oz<sup>US</sup> · 8.25 oz<sup>UK</sup>≈  
h 161 mm | Ø68.5 mm ≈  
Item 04099 | S000159  
SKU 536058 | 1001841  
Box/6

## Champagne

20 cl · 6.75 oz<sup>US</sup> · 7 oz<sup>UK</sup>≈  
h 199 mm | Ø63 mm ≈  
Item 17135 | S000288  
SKU 536119 | 1001844  
Box/6

## Water

39.5 cl · 13.25 oz<sup>US</sup> · 14 oz<sup>UK</sup>≈  
h 100 mm | Ø85 mm ≈  
Item 25050 | S000344  
SKU 250251 | 1001513  
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 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 52 cl≈



# CARRÉ



**Wine**  
63.5 cl · 21.5 oz<sup>US</sup> · 22.25 oz<sup>UK</sup>≈  
h 246 mm | Ø97 mm ≈  
Item 02726 | S000097  
SKU 260625 | 1001553  
Box/6





**Wine**  
52 cl · 17.5 oz<sup>US</sup> · 18.25 oz<sup>UK</sup>≈  
h 241 mm | Ø91mm ≈  
Item 03326 | S000138  
SKU 260632 | 1001554  
Box/6





**Wine**  
52 cl · 17.5 oz<sup>US</sup> · 18.25 oz<sup>UK</sup>≈  
h 217 mm | Ø91 mm ≈  
Item 02126 | S000061  
SKU 265439 | 1001579  
Box/6



**Wine**  
38.5 cl · 13 oz<sup>US</sup> · 13.5 oz<sup>UK</sup>≈  
h 217 mm | Ø82.3 mm ≈  
Item 03026 | S000116  
SKU 265415 | 1001577  
Box/6



**Tumbler**  
47.5 cl · 16 oz<sup>US</sup> · 16.75 oz<sup>UK</sup>≈  
h 101 mm | Ø95.5 mm ≈  
Item 25126 | S000349  
SKU 250145 | 1005491  
Box/6





# CARRÉ

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



CARRÉ . Coupe 28.5 cl≈



# CARRÉ



**Wine**  
29.5 cl · 10 oz<sup>US</sup> · 10.5 oz<sup>UK</sup>≈  
h 207 mm | Ø75.5 mm ≈  
Item 05026 | S000172  
SKU 265422 | 1001578  
Box/6



**Port Wine**  
14 cl · 4.75 oz<sup>US</sup> · 5 oz<sup>UK</sup>≈  
h 191 mm | Ø69 mm ≈  
Item 07026 | S000211  
SKU 260663 | 1001557  
Box/6



**Champagne**  
22.5 cl · 7.75 oz<sup>US</sup> · 8 oz<sup>UK</sup>≈  
h 230 mm | Ø69mm ≈  
Item 17026 | S000275  
SKU 265446 | 1001580  
Box/6



**Coupe**  
28.5 cl · 9.75 oz<sup>US</sup> · 10 oz<sup>UK</sup>≈  
h 173 mm | Ø104 mm ≈  
Item 16026 | S000259  
SKU 260649 | 1001555  
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 45 cl≈



# DOYENNE

<b>Wine</b> 56.5 cl · 19 oz <sup>US</sup> · 20 oz <sup>UK</sup> ≈ h 250 mm   Ø94.3 mm ≈ Item 02085   S000054 SKU 850024   1003301 Box/6	<b>Wine</b> 45 cl · 15.25 oz <sup>US</sup> · 15.75 oz <sup>UK</sup> ≈ h 235 mm   Ø87.5 mm ≈ Item 03085   S000126 SKU 850031   1003302 Box/6	<b>Sparkling wine</b> 32.5 cl · 11 oz <sup>US</sup> · 11.5 oz <sup>UK</sup> ≈ h 225 mm   Ø78.6 mm ≈ Item 05085   S000183 SKU 850048   1003303 Box/6	<b>Coupe</b> 29 cl · 9.75 oz <sup>US</sup> · 10.25 oz <sup>UK</sup> ≈ h 173 mm   Ø102 mm ≈ Item 16085   S000265 SKU 850055   1003304 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 25 cl≈



# GILDE



**Wine**  
30.5 cl · 10.25 oz<sup>US</sup> · 10.75 oz<sup>UK</sup>≈  
h 156 mm | Ø77.5 mm ≈  
Item 03052 | S000121  
SKU 527001 | 1001821  
Box/6



**Wine**  
25 cl · 8.5 oz<sup>US</sup> · 8.75 oz<sup>UK</sup>≈  
h 152 mm | Ø72.8 mm ≈  
Item 04052 | S000154  
SKU 527018 | 1001822  
Box/6



**Wine**  
20 cl · 6.75 oz<sup>US</sup> · 7 oz<sup>UK</sup>≈  
h 138 mm | Ø69 mm ≈  
Item 05052 | S000176  
SKU 527094 | 1001823  
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 | S000310  
SKU 527148 | 1001825  
Box/6



# GILDE

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

GILDE . Brandy 25 cl≈



# GILDE

		
<b>Cordial</b> 6.5 cl · 2.25 oz <sup>US</sup> · 2.25 oz <sup>UK</sup> ≈ h 81 mm   Ø48 mm ≈ Item 10052   S000228 SKU 521061   1001815 Box/6	<b>Liqueur</b> 11 cl · 3.75 oz <sup>US</sup> · 3.75 oz <sup>UK</sup> ≈ h 73 mm   Ø69 mm ≈ Item 13052   S000245 SKU 527230   1001828 Box/6	<b>Brandy</b> 25 cl · 8.5 oz <sup>US</sup> · 8.75 oz <sup>UK</sup> ≈ h 102 mm   Ø81 mm ≈ Item 18052   S000319 SKU 521047   1001814 Box/6





# GRANDEUR

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

				
<b>Wine</b> 60 cl · 20.25 oz <sup>US</sup> · 21 oz <sup>UK</sup> ≈ h 224 mm   Ø95 mm ≈ Item 02412   S000083 SKU 212402   1001453 Box/6	<b>Wine</b> 43 cl · 14.5 oz <sup>US</sup> · 15.25 oz <sup>UK</sup> ≈ h 211 mm   Ø85.6 mm ≈ Item 02312   S000076 SKU 212303   1001452 Box/6	<b>Wine</b> 31.5 cl · 10.75 oz <sup>US</sup> · 11 oz <sup>UK</sup> ≈ h 201 mm   Ø78 mm ≈ Item 03312   S000136 SKU 213317   1001457 Box/6	<b>Champagne</b> 22.5 cl · 7.75 oz <sup>US</sup> · 8 oz <sup>UK</sup> ≈ h 219 mm   Ø78 mm ≈ Item 17312   S000299 SKU 212853   1001455 Box/6	<b>Water</b> 47.5 cl · 16 oz <sup>US</sup> · 16.75 oz <sup>UK</sup> ≈ h 104 mm   Ø89mm ≈ Item 25112   S000348 SKU 212563   1001454 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 15cl 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≈



# L'ESPRIT du VIN

			
<b>Wine</b> 54 cl · 18.25 oz <sup>US</sup> · 19 oz <sup>UK</sup> ≈ h 219 mm   Ø89 mm ≈ Item 02154   S000066 SKU 540468   1001862 Box/6	<b>Wine</b> 41 cl · 13.75 oz <sup>US</sup> · 14.5 oz <sup>UK</sup> ≈ h 206 mm   Ø83 mm ≈ Item 02054   S000050 SKU 540314   1001852 Box/6	<b>Wine · Lined 12,5 cl</b> 41 cl · 13.75 oz <sup>US</sup> · 14.5 oz <sup>UK</sup> ≈ h 206 mm   Ø83 mm ≈ Item 02054   S000050 SKU 540093   1001849 Box/6	<b>Wine</b> 33 cl · 11.25 oz <sup>US</sup> · 11.5 oz <sup>UK</sup> ≈ h 198 mm   Ø76.8 mm ≈ Item 03054   S000122 SKU 540345   1001853 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≈

# L'ESPRIT du VIN

			
<b>Wine</b> 26.5 cl · 9 oz <sup>US</sup> · 9.25 oz <sup>UK</sup> ≈ h 189 mm   Ø70.7 mm ≈ Item 05054   S000177 SKU 540369   1001855 Box/6	<b>Champagne</b> 22 cl · 7.25 oz <sup>US</sup> · 7.75 oz <sup>UK</sup> ≈ h 214 mm   Ø63 mm ≈ Item 17145   S000289 SKU 540451   1001861 Box/6	<b>Port wine</b> 15 cl · 5 oz <sup>US</sup> · 5.25 oz <sup>UK</sup> ≈ h 179 mm   Ø60 mm ≈ Item 08054   S000222 SKU 540444   1001860 Box/6	<b>Water</b> 34 cl · 11.5 oz <sup>US</sup> · 12 oz <sup>UK</sup> ≈ h 99 mm   Ø84 mm ≈ Item 3540VCP33   S003044 SKU 834277   1003183 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 34 cl≈



# PLAZA



**Wine**  
44.5 cl · 15 oz<sup>US</sup> · 15.75 oz<sup>UK</sup>≈  
h 222 mm | Ø85 mm ≈  
Item 02067 | S000051  
SKU 773002 | 1002289  
Box/6



**Wine**  
34 cl · 11.5 oz<sup>US</sup> · 12 oz<sup>UK</sup>≈  
h 212 mm | Ø78.5 mm ≈  
Item 04067 | S000156  
SKU 773071 | 1002292  
Box/6



**Champagne**  
20 cl · 6.75 oz<sup>US</sup> · 7 oz<sup>UK</sup>≈  
h 229 mm | Ø69mm ≈  
Item 17067 | S000282  
SKU 773088 | 1002293  
Box/6







GOLDEN COLLECTION . Bonheur Gin & Tonic 63.5cl . Carré Optics Coupe 28.5cl . Régis Wine 53cl

# 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.

# CARRÉ 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



GOLDEN COLLECTION · Carré Optics Wine 52cl



GOLDEN COLLECTION | 39

# CARRÉ OPTICS



**Wine**  
52 cl · 17.5 oz<sup>US</sup> · 18.25 oz<sup>UK</sup> ≈  
h 217mm | Ø90.8mm ≈  
Item 02136 | S000062  
SKU 361216 | 1005822  
Box/6



**Wine**  
38.5 cl · 13 oz<sup>US</sup> · 13.5 oz<sup>UK</sup> ≈  
h 217mm | Ø82.3mm ≈  
Item 03136 | S000483  
SKU 250299 | 1005807  
Box/6



**Champagne**  
22.5 cl · 7.75 oz<sup>US</sup> · 8oz<sup>UK</sup> ≈  
h 230mm | Ø69mm ≈  
Item 17136 | S000484  
SKU 250305 | 1005808  
Box/6



**Coupe**  
28.5 cl · 9.75 oz<sup>US</sup> · 10 oz<sup>UK</sup> ≈  
h 163.5 mm | Ø104mm ≈  
Item 16036 | S000260  
SKU 250336 | 1005809  
Box/6





# RÉGIS

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



GOLDEN COLLECTION . Régis Champagne 18.5cl



GOLDEN COLLECTION | 41

# RÉGIS



**Wine**  
53 cl · 18 oz<sup>US</sup> · 18.75 oz<sup>UK</sup> ≈  
h 220 mm | Ø86.5 mm ≈  
Item 32317-9400 | S000373  
SKU 322347 | 1005696  
Box/6



**Wine**  
41.5 cl · 14 oz<sup>US</sup> · 14.75 oz<sup>UK</sup> ≈  
h 212mm | Ø81mm ≈  
Item 32217-9400 | S000371  
SKU 322071 | 10005695  
Box/6



**Champagne**  
18.5 cl · 6.25 oz<sup>US</sup> · 6.5 oz<sup>UK</sup> ≈  
h 203 mm | Ø63mm ≈  
Item 47217-9400 | S000409  
SKU 470277 | 1005697  
Box/6



# 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



**Gin & Tonic**  
63.5 cl · 21.5 oz<sup>US</sup> · 22.25 oz<sup>UK</sup> ≈  
h 208mm | Ø110mm ≈  
Item 02236 | S000437  
SKU 360073 | 1005903  
Box/6



**Margarita**  
30.5 cl · 10.25 oz<sup>US</sup> · 10.75 oz<sup>UK</sup> ≈  
h 181mm | Ø107mm ≈  
Item 16236 | S000450  
SKU 360080 | 1005904  
Box/6



**Martini**  
25 cl · 8.5 oz<sup>US</sup> · 8.75 oz<sup>UK</sup> ≈  
h 187mm | Ø108mm ≈  
Item 14236 | S000449  
SKU 360097 | 1005905  
Box/6



**Coupe**  
30 cl · 10.25 oz<sup>US</sup> · 10.5 oz<sup>UK</sup> ≈  
h 184 mm | Ø95mm ≈  
Item 14136 | S000448  
SKU 360103 | 1005906  
Box/6





NEW

# BONHEUR

Vintage design with  
optical effects

Tradition & innovation

Timeless elegance  
and sophistication



GOLDEN COLLECTION . Bonheur Wine 53cl



GOLDEN COLLECTION | 45

# BONHEUR NEW



**Wine**  
53 cl · 18 oz<sup>US</sup> · 18.75 oz<sup>UK</sup> ≈  
h 239mm | Ø86.5mm ≈  
Item 02137 | S000502  
SKU 370003 | 1006379  
Box/6



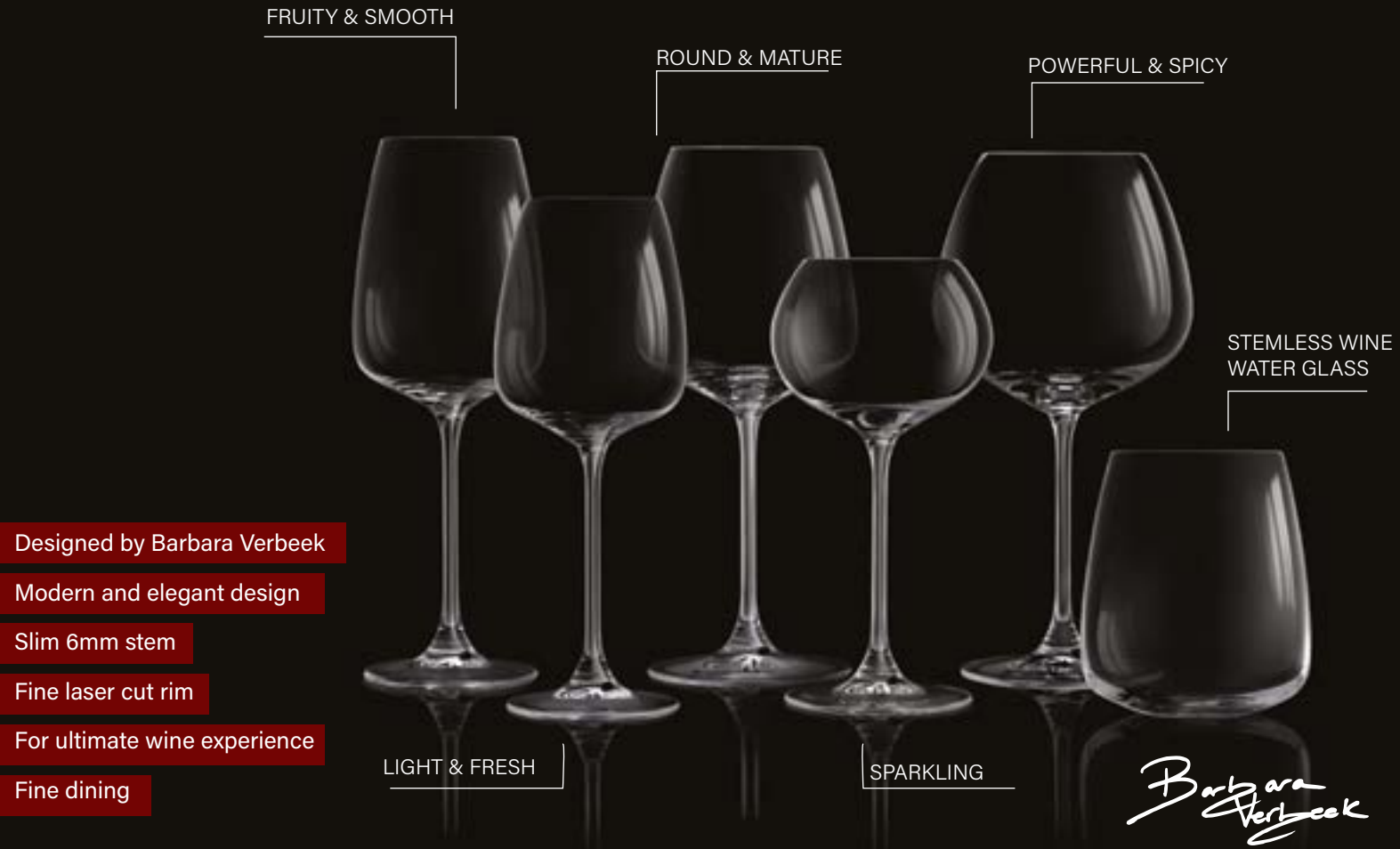
**Wine**  
41.5 cl · 14 oz<sup>US</sup> · 14.75 oz<sup>UK</sup> ≈  
h 231mm | Ø81mm ≈  
Item 02037 | S000501  
SKU 370010 | 1006380  
Box/6



**Champagne**  
22 cl · 7.5 oz<sup>US</sup> · 7.75 oz<sup>UK</sup> ≈  
h 228mm | Ø63mm ≈  
Item 17037 | S000531  
SKU 370027 | 1006381  
Box/6



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



# 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:





# 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<sup>US</sup> · 10.25 oz<sup>UK</sup> ≈  
h 199 mm | Ø76 mm ≈  
Item 35008-9400 | S000387  
SKU 273373 | 1001601  
Box/6



# FRUITY & SMOOTH



**Wine Fruity & Smooth**  
34 cl · 11.5 oz<sup>US</sup> · 12 oz<sup>UK</sup> ≈  
h 211 mm | Ø76 mm ≈  
Item 33008-9400 | S000375  
SKU 273380 | 1001602  
Box/6



Experts' | 49  
Collection

# 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**  
42.5 cl · 14.25 oz<sup>US</sup> · 15 oz<sup>UK</sup> ≈  
h 207 mm | Ø89 mm ≈  
Item 32008-9400 | S000362  
SKU 273397 | 1001603  
Box/6



# POWERFUL & SPICY



**Wine Powerful & Spicy**  
55 cl · 18.5 oz<sup>US</sup> · 19.25 oz<sup>UK</sup> ≈  
h 205 mm | Ø104 mm ≈  
Item 32108-9400 | S000367  
SKU 383027 | 1001710  
Box/6



Experts' | 51  
Collection

# 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.



Experts' | 53  
Collection

# SPARKLING



**Coupe Sparkling**  
27 cl · 9.25 oz<sup>US</sup> · 9.5 oz<sup>UK</sup> ≈  
h 173 mm | Ø 88.6 mm ≈  
Item 46008-9400 | S000402  
SKU 273366 | 1001600  
Box/6



# STEMLESS WINE & WATER GLASS



**Wine & Water**  
45 cl · 15.25 oz<sup>US</sup> · 15.75 oz<sup>UK</sup> ≈  
h 101 mm | Ø 88.5 mm ≈  
Item 55008-9400 | S000412  
SKU 273403 | 10001604  
Box/6







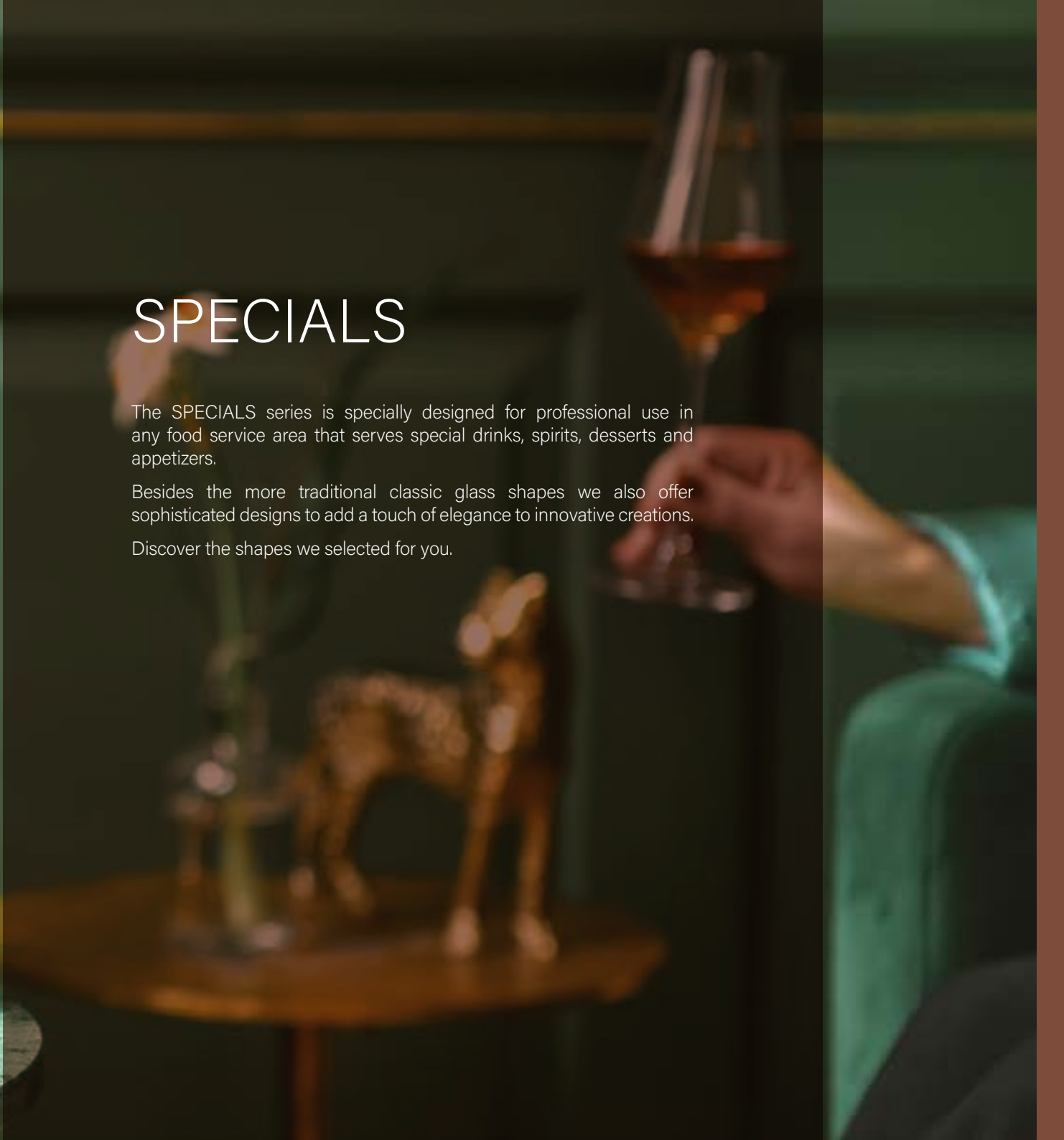
Whiskey 26 cl . Brandy 37 cl

# SPECIALS

The SPECIALS series is specially designed for professional use in any food service area that serves special drinks, spirits, desserts and appetizers.

Besides the more traditional classic glass shapes we also offer sophisticated designs to add a touch of elegance to innovative creations.

Discover the shapes we selected for you.



# COCKTAILS

The 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

Gin Tonic short 60.5 cl



# COCKTAILS



**Gin & Tonic tall**  
60.5 cl · 20.5 oz<sup>US</sup> · 21.25 oz<sup>UK</sup> ≈  
h 223 mm | Ø104 mm ≈  
Item 02826 | S000101  
SKU 262889 | 1001567  
Box/6



**Gin & Tonic short**  
60.5 cl · 20.5 oz<sup>US</sup> · 21.25 oz<sup>UK</sup> ≈  
h 151 mm | Ø104 mm ≈  
Item 02926 | S000103  
SKU 262896 | 1001568  
Box/6



**Gin & Tonic**  
63.5 cl · 21.5 oz<sup>US</sup> · 22.25 oz<sup>UK</sup> ≈  
h 190 mm | Ø110 mm ≈  
Item 02102 | S000056  
SKU 212884 | 1001456  
Bulk Box/6



THIN STEM



# COCKTAILS

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

Margarita 30.5cl



# COCKTAILS

NEW



**Margarita**  
30.5 cl · 10.25 oz<sup>US</sup> · 10.75 oz<sup>UK</sup> ≈  
h 177 mm | Ø107 mm ≈  
Item 16168 | S000269  
SKU 610086 | 1005400  
Box/6

**Martini**  
25 cl · 8.5 oz<sup>US</sup> · 8.75 oz<sup>UK</sup> ≈  
h 180 mm | Ø108 mm ≈  
Item 14068 | S000253  
SKU 613292 | 1002188  
Box/6

**Coupe**  
24 cl · 8 oz<sup>US</sup> · 8.5 oz<sup>UK</sup> ≈  
h 150 mm | Ø92.5 mm ≈  
Item 16061 | S000262  
SKU 613247 | 1002184  
Box/6





# SPIRITS

The 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

Brandy 35 cl



# SPIRITS



**Brandy**  
80 cl · 27 oz<sup>US</sup> · 28.25 oz<sup>UK</sup> ≈  
h 154 mm | Ø115 mm ≈  
Item 18255 | S000327  
SKU 612486 | 1002177  
Box/4



**Brandy**  
35 cl · 11.75 oz<sup>US</sup> · 12.25 oz<sup>UK</sup> ≈  
h 147 mm | Ø86.3 mm ≈  
Item 18026 | S000318  
SKU 260694 | 1001560  
Box/6



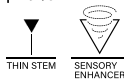
**Brandy**  
37 cl · 12.5 oz<sup>US</sup> · 13 oz<sup>UK</sup> ≈  
h 129 mm | Ø88 mm ≈  
Item 18184 | S000324  
SKU 613261 | 1002185  
Box/6



# SPIRITS



**Whiskey rum**  
26 cl · 8.75 oz<sup>US</sup> · 9.25 oz<sup>UK</sup> ≈  
h 224 mm | Ø72 mm ≈  
Item 18126 | S000323  
SKU 260717 | 1001562  
Box/6



**Grappa**  
9 cl · 3 oz<sup>US</sup> · 3.25 oz<sup>UK</sup> ≈  
h 204 mm | Ø60 mm ≈  
Item 10126 | S000229  
SKU 260700 | 1001561  
Box/6



**Grappa**  
9.5 cl · 3.25 oz<sup>US</sup> · 3.5 oz<sup>UK</sup> ≈  
h 160 mm | Ø51 mm ≈  
Item 10132 | S000230  
SKU 613278 | 1002186  
Box/6



**Aquavit**  
6 cl · 2 oz<sup>US</sup> · 2.25 oz<sup>UK</sup> ≈  
h 141 mm | Ø54 mm ≈  
Item 10981 | S000242  
SKU 621143 | 1002218  
Box/6



**Tasting glass**  
13.5 cl · 4.75 oz<sup>US</sup> · 4.75 oz<sup>UK</sup> ≈  
h 132 mm | Ø58.5 mm ≈  
Item 07399 | S000217  
SKU 613223 | 1002183  
Box/6



**Wine taster**  
22 cl · 7.5 oz<sup>US</sup> · 7.75 oz<sup>UK</sup> ≈  
h 153 mm | Ø65.5 mm ≈  
Item 05144 | S000187  
SKU 440645 | 1001758  
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.



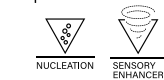
**Cordial**  
5 cl · 1.75 oz<sup>US</sup> · 1.75 oz<sup>UK</sup> ≈  
h 120 mm | Ø54 mm ≈  
Item 10255 | S000234  
SKU 615005 | 1002193  
Box/12



**Cordial - Lined 3,5cl**  
5 cl · 1.75 oz<sup>US</sup> · 1.75 oz<sup>UK</sup> ≈  
h 111 mm | Ø51 mm ≈  
Item 10161 | S000232  
SKU 615029 | 1002195  
Box/12



**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 | S000024  
SKU 440171 | 1001751  
Box/6



# DESSERTS

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

- Elegant design
- Enhances textures and colours
- Durable and functional

Evita 30cl



<b>Evita</b> 30 cl · 10.25 oz <sup>US</sup> · 10.5 oz <sup>UK</sup> ≈ h 89 mm   Ø123 mm ≈ Item 21104VTC29   S002133 SKU 834598   1005524 Box/6	<b>Amélie</b> 25 cl · 8.5 oz <sup>US</sup> · 8.75 oz <sup>UK</sup> ≈ h 89.3 mm   Ø106 mm ≈ Item 21105VTC25   S002134 SKU 834581   1005523 Box/6
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# APPETIZERS

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

Elegant design

Enhances textures and colours

Durable and functional

Lucas 10cl



# APPETIZERS



**Lucas**  
10 cl · 3.5 oz<sup>US</sup> · 3.5oz<sup>UK</sup>≈  
h 72.5 mm | Ø52.9 mm ≈  
Item 3710VCP10 | S003160  
SKU 835212 | 1005529  
Box/6



**Amira**  
16 cl · 5.25 oz<sup>US</sup> · 5.5 oz<sup>UK</sup>≈  
h 68.5 mm | Ø71.5 mm ≈  
Item 3502VCP15 | S003023  
SKU 835243 | 1005532  
Box/6





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

			
<b>Decanter</b> 108cl · 36.5 oz <sup>US</sup> · 38 oz <sup>UK</sup> ≈ h 251 mm   Ø100 mm ≈ Item 3757VDC8   S003199 SKU 836738   1005544 Bulk Box/6	<b>Decanter</b> 74 cl · 25 oz <sup>US</sup> · 26 oz <sup>UK</sup> ≈ h 240 mm   Ø89 mm ≈ Item 3757VDC74   S003198 SKU 836721   1005543 Bulk Box/6	<b>Water</b> 48 cl · 16.25 oz <sup>US</sup> · 17oz <sup>UK</sup> ≈ h 117 mm   Ø84.6 mm ≈ Item 25074   S000345 SKU 250374   1001515 Bulk Box/6	<b>Water</b> 38 cl · 12.75 oz <sup>US</sup> · 13.5 oz <sup>UK</sup> ≈ h 86.5 mm   Ø89.3 mm ≈ Item 25174   S000353 SKU 251746   1001522 Bulk Box/6





# RAYO

Embossing similar to rays of sunlight

Easy to stack and serve

Clean design



RAYO HIGHBALL 36cl



# RAYO



**Rocks**  
26,5 cl · 9 oz<sup>US</sup> · 9.25 oz<sup>UK</sup> ≈  
h 84 mm | Ø85,5 mm ≈  
Item 00108 | S000006  
SKU 300253 | 1001641  
Box/6



**DOF**  
32 cl · 10.75 oz<sup>US</sup> · 11.25 oz<sup>UK</sup> ≈  
h 105 mm | Ø84 mm ≈  
Item 00115 | S000013  
SKU 510157 | 1006183  
Box/6



**Highball**  
36 cl · 12.25 oz<sup>US</sup> · 12.75 oz<sup>UK</sup> ≈  
h 129 mm | Ø83,5 mm ≈  
Item 00109 | S000007  
SKU 610031 | 1002164  
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.



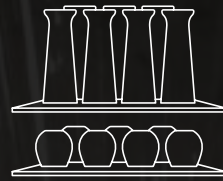
## DRINK PREPARATION



Use plastic scoops to pour ice.



Never let a glass touch the tap or dispenser.

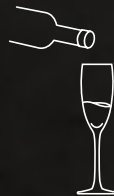


Re-stock glassware to be prepared for rush periods.

## 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.

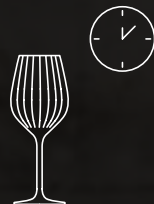
## STORAGE



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).



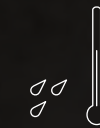
Use the correct rack for the glasses you are washing.



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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