

Selection Guide for Choosing Drinkware



Our extensive drinkware collection offers you a comprehensive selection of wine glasses, tumblers, cocktail, beer and so much more. From tumblers and highballs for serving the perfect portion of orange juice at your breakfast buffets to wine, champagne and cocktail glasses that are ideal for your signature cocktail or that special occasion. We also have a wide select of reusable polycarbonate and plastic glasses suitable for use at outdoor scenarios.



RED WINE

For the wine with fewer tannins and more subtle flavour, a large bowl and wide mouth allow the wine to breathe and enhance delicate flavours.



WHITE WINE

Perfect for lighter, more delicate white wines with less alcohol. A smaller bowl concentrates subtle aromas and directs the wine to the tip of the tongue for better appreciation of sweeter flavors.



CHAMPAGNE & SPARKLING WINE

A tall, narrow glass maintains flavour concentration and displays effervescence, enhancing presentation.

Suitable for Champagne, Prosecco and Lambrusco



LIQUEUR

The small capacity (30-90ml) and conical shape is made for serving small amounts of sweet distilled spirits flavoured with fruit, herbs, flowers, nuts or spices.



STEMLESS

Drinking from a stemless glass is becoming more frequent. Serve up wine samplings in stemless glasses that effortlessly join in the fun but still bring out every flavor and aroma.



OLD FASHIONED & ROCKS

Heavy weight and wide top are perfect for serving the finest spirits and the large capacity allows for ample room for ice.



HIGHBALLS

This style of glass is suitable for serving spirits, non-alcoholic mixers with ice, requiring a tall glass for proper proportioning of ingredients.



SHOT

Unmixed spirits are served at room temperature to open up the flavours. The glass narrows at the top to concentrate and enhance the complex aromas.



WATER

Water service is an often-overlooked opportunity to stand out and wow your guests. Show them that you care about every detail by selecting upscale glassware alternatives to elevate the experience. Stemless glasses and goblets are a great way to add a new level of sophistication.



BRANDY & COGNAC

A wide bowl creates surface area to help evaporate the liquor and enhance the flavour. The narrow top concentrates aromas and the rounded bottom is ideal for cupping with your hand to warm the brandy.



CRAFT SPIRITS

Designed specifically to perfect the aroma and flavour of the finest bourbons, gins and whiskeys.



MARTINI

A very wide bowl allows for maximum aromatics. The glass can be held by the stem to present warming and the cone shape keeps ingredients from separating.



SPECIALTY

Whether it's a signature concoction or a traditional recipe, there is a specialty piece to suit your style and requirement. Designed to create a powerful presentation of the finest cocktails.



CRAFT BEER

Drinking a beer in a glass suitable for its characteristics increases its taste and also reveals the unique flavours that come from its hop, malt or yeast.



BEER

Perfect for serving classic beers and lagers. Designed to showcase the beer's color, clarity and carbonation. The conical shape helps maintain the beer's head, while the narrow design allows the aromas to reach your nose.



CARAFES

Deliver an elevated table beverage service using this sophisticated carafe for wine, water service or even crafted cocktails, all while helping control pours.