



2025 RAK CONNOISSEUR CATALOG



Connoisseur



Introducing RAK Connoisseur, the ultimate glassware solution for the most discerning palate. We've carefully crafted a collection of rim-tempered crystalline and soda lime glassware that will surpass your expectations. With options to suite every need—from hospitality, fine restaurateurs, to casual dining experiences, we've helped ensure that every table is adorned with distinction and style.

Each piece is meticulously crafted to provide quality drinkware that you can trust. Because we care about the environment, we offer a selection of glassware that is eco-friendly, leveraging green production processes that reduce emissions as well as using both recycled glassware and packaging. Ranging from classic designs to modern twists, we offer a variety of solutions for every cocktail or wine experience.



The true beauty of RAK Connoisseur lies in its functionality. All items are 100% dishwasher safe. We are offering quality solutions that you can trust; the durability, brilliant clarity and practicality of each piece will provide tabletop solutions that will leave a lasting impression, one sip at a time.

Bottoms up!



RAK Connoisseur, the exclusive glassware collection to elevate any experience, one sip at a time.

Enjoy!

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ESSENTIALS



When something is essential, it's something you absolutely must have. Our Essentials line of lead-free, rim tempered crystalline and soda lime glassware is aptly named. Clarity, craftsmanship, and durability that you can trust.

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Aspire

A flair of distinction exudes elegance with Aspire. Experience wine and cocktail service with elevated style.



BURGUNDY



ASPBUR19 19 oz 4" D 9 5/8" H 24

ALL PURPOSE



ASPWIN15 15 1/2 oz 3 3/8" D 9 3/8" H 24

WHITE WINE



ASPWHT12 12 oz 3 1/2" D 9" H 24

TALL CHAMPAGNE FLUTE



ASPTFLT07 7 oz 2 3/4" D 10 3/8" H 24

CHAMPAGNE SAUCER



ASPCPE07 7 1/4 oz 4" D 6 3/8" H 24

COCKTAIL



ASPCKT05 5 3/4 oz 4" D 5 7/8" H 24

BRANDY/ WHISKEY SNIFTER



ASPB RN05 5 oz 3" D 5 1/2" H 24

STEMMED WATER/ BEER



ASPWTR12 12 3/4 oz 3 1/2" D 6 1/2" H 24

BEVERAGE



ASPBEV13 13 1/2 oz 3 3/8" D 5" H 24

ROCKS



ASPRKS11 11 1/2 oz 3 3/8" D 4" H 24

DECANTER



ASPDEC50 50 1/2 oz 6 1/2" D 10 1/2" H 2

Calm

Perfect whether you're relaxing or celebrating, the oval-shape bowls are classic and timeless. Enjoy a perfect cocktail in the complementary martini glass!



BURGUNDY



CALBUR19 19½ oz 4¾" D 8¼" H 24

BORDEAUX



CALBDX18 18½ oz 3¾" D 9¼" H 24

ALL PURPOSE



CALWIN15 15 oz 3½" D 9¼" H 24

WHITE WINE



CALWHT11 11½ oz 3¾" D 8¾" H 24

SMALL WHITE WINE



CALWHT08 8¼ oz 3" D 8¾" H 24

CHAMPAGNE FLUTE



CALFLT06 6¼ oz 2¾" D 9½" H 24

PROSECCO/DESERT WINE



CALDES07 5 oz 2¾" D 7¾" H 24

LIQUEUR



CALLIQ02 2 oz 2¼" D 6¼" H 24

STEMMED WATER/PILSNER



CALPIL12 12¾ oz 2¾" D 7¾" H 24

BEER



CALOBER12 12¾ oz 3" D 7¾" H 24

BEER



CALBER12 12¾ oz 3¼" D 6¾" H 24

BRANDY



CALBRN20 20¼ oz 4¾" D 6¼" H 24

MARTINI



CALMRT07 7 oz 4" D 6" H 24

COUPE COCKTAIL



CALCPE06 6 oz 3¾" D 5¾" H 24



Demure

Subtle form. Quiet edge. Gracefully angled bowls that enhance the aroma and presentation, creating a refined yet understated experience with every pour.



BORDEAUX



EDGBDX19 19¼ oz 4½" D 8¾" H 24

RED WINE



EDGRED18 18½ oz 3¾" D 10" H 24

ALL PURPOSE



EDGWIN15 15 oz 3½" D 9¾" H 24

WHITE WINE



EDGWHT11 11½ oz 3¾" D 9" H 24

SMALL WHITE WINE



EDGWHT09 8¼ oz 3" D 8½" H 24

CHAMPAGNE FLUTE



EDGFLT06 6¾ oz 2¾" D 9¾" H 24

STEMMED WATER/ BEER



EDGWTR12 12¾ oz 3¾" D 6¾" H 24

BEVERAGE TUMBLER



EDGTMB14 14¾ oz 3¾" D 5½" H 24



JUICE TUMBLER



EDGTMB12 12¾ oz 3¾" D 4¾" H 24

DOF



EDGDOF13 13½ oz 3¾" D 4" H 24

ROCKS



EDGRKS09 9½ oz 3½" D 3½" H 24

STEMLESS CHAMPAGNE



EDGFLT08 8¼ oz 2¼" D 5¾" H 24

COUPE COCKTAIL



EDGCPE07 7 oz 4¾" D 6" H 24

DECANTER



EDGDEC50 50½ oz 7" D 10" H 2

DECANTER



DEMDEC50 44 oz 5" D 10¾" H 2

Energy

Radiate the table with Energy...modern, chic with brilliant clarity that will elevate the wine experience with every sip.



RED WINE



ENERED20 20¼ oz 3⅞" D 9¼" H 24

WHITE WINE



ENEWHT12 13½ oz 3½" D 9" H 24

FLUTE



ENEFLT06 6 oz 3⅞" D 9½" H 24

STEMLESS



ENESTL10 10 oz 3½" D 3⅞" H 24



Haute

Set the trend with the stunning Haute collection, featuring soft embossed vertical lines to accentuate the presentation of the cocktail.



CHAMPAGNE SAUCER



HAUCPE07 7¼ oz 4" D 6½" H 24

CHAMPAGNE FLUTE



HAUFLT06 6¼ oz 2¾" D 9½" H 24



Lucent

Grape-shaped bowls give a reason to raise a glass. This is a timeless collection that offers high performance. The complementary coupe cocktail and brandy glasses coordinate with any Essentials Collection.



BURGUNDY



LUCBUR10 22 oz 4¼" D 8¾" H 12

BORDEAUX



LUCBDX22 19½ oz 3¾" D 9¼" H 12

RED / ALL PURPOSE



LUCRED15 15 oz 3¾" D 8¾" H 12

RED / ALL PURPOSE



LUCRED14 14½ oz 3¼" D 8¼" H 12

WHITE WINE



LUCWHT11 11¼ oz 3¼" D 8¾" H 12

FLUTE



LUCFLT07 7¼ oz 2½" D 9" H 12

GIN & TONIC



LUCGIN24 23¼ oz 4¾" D 7¾" H 12



■ ■ RAK glassware makes every cocktail feel intentional. The weight, the feel, the way it frames a drink—it all adds to the experience before you even take the first sip. ■ ■

*Keyatta Mincey Parker , Chief Curating Officer
Pictures and Cocktails, LLC, Atlanta, Ga.*



Lemon Drop Martini

MARTINI / COUPE COCKTAIL



LUCMRT14 13½ oz 4¼" D 7" H 12

MARTINI



LUCMRT07 7¾ oz 4¾" D 7" H 12

BRANDY



LUCBRN18 19 oz 4¼" D 5½" H 12

BRANDY



LUCBRN13 13½ oz 3¾" D 5½" H 12

STEMLESS WINE



LUCSTL19 19¾ oz 3¾" D 5" H 12



Modish

Modern, simple, and versatile, these barware solutions are perfect for any beverage service, be it water, soda or cocktails.



COOLER



MODCLR15 15½ oz 2½" D 6¾" H 24

BEVERAGE



MODBEV10 10 oz 2½" D 5¾" H 24

DOF



MODDOF13 13¾ oz 3½" D 3¾" H 24

WHISKEY



MODWHS09 9½ oz 3½" D 3½" H 24

SHOT GLASS



MODSHT02 2 oz 1¾" D 4" H 24



Monarch

The modern twist of Monarch is soft angles that maximize the wine-tasting experience.



BORDEAUX



MONBDX24 24 oz 4 1/8" D 8 7/8" H 12

RED WINE



MONRED15 15 1/4 oz 3 5/8" D 8" H 12

WHITE WINE



MONWHT11 11 3/4 oz 3 3/8" D 7 5/8" H 12

FLUTE



MONFLT07 6 3/4 oz 2 5/8" D 9 1/4" H 12

STEMLESS WINE



MONSTL18 18 1/2 oz 4" D 4 1/2" H 12

The Cocktail & Bar Experience

From artfully balanced martini stems to crystal-clear yet rugged tumblers, this curated ensemble distills RAK Connoisseurs finest barware into one effortless lineup. Explore the collection and outfit your bar with glassware crafted to satisfy even the most discerning palate—because every great cocktail deserves a stage as refined as its flavor.



LUCENT GIN & TONIC



LUCGIN24 23¼ oz 4¾" D 7¾" H 12

LUCENT MARTINI / COUPE COCKTAIL



LUCMRT14 13½ oz 4¼" D 7" H 12

HAUTE CHAMPAGNE SAUCER



HAUCPE07 7¼ oz 4" D 6¾" H 24

ASPIRE CHAMPAGNE SAUCER



ASPCPE07 7¼ oz 4" D 6¾" H 24

ASPIRE COCKTAIL



ASPCKT05 5¾ oz 4" D 5¾" H 24

DEMURE COUPE COCKTAIL



EDGCPE07 7 oz 4¾" D 6" H 24

CALM COUPE COCKTAIL



CALCPE06 6 oz 3¾" D 5¾" H 24

LUCENT MARTINI



LUCMRT07 7¾ oz 4¾" D 7" H 12

CALM MARTINI



CALMRT07 7 oz 4" D 6" H 24

CALM BRANDY



CALBRN20 20¼ oz 4¾" D 6¼" H 24

LUCENT BRANDY



LUCBRN18 19 oz 4¼" D 5¾" H 12

LUCENT BRANDY



LUCBRN13 13½ oz 3¾" D 5¾" H 12

ASPIRE BRANDY/ WHISKEY SNIFTER



ASPBRN05 5 oz 3" D 5½" H 24

CALM LIQUEUR



CALLIQ02 2 oz 2¼" D 6¼" H 24

ASPIRE BEVERAGE



ASPBEV13 13½ oz 3¾" D 5" H 24

MODISH COOLER



MODCLR15 15½ oz 2¾" D 6¾" H 24

MODISH DOF



MODDOF13 13¾ oz 3½" D 3¾" H 24

MODISH BEVERAGE



MODBEV10 10 oz 2½" D 5¾" H 24

ASPIRE ROCKS



ASPRKS11 11½ oz 3¾" D 4" H 24

DEMURE BEVERAGE TUMBLER



EDGTMB14 14¾ oz 3¾" D 5½" H 24

DEMURE JUICE TUMBLER



EDGTMB12 12¾ oz 3¾" D 4¾" H 24

MODISH WHISKEY



MODWHS09 9½ oz 3¾" D 3½" H 24

MODISH SHOT GLASS



MODSHT02 2 oz 1¾" D 4" H 24

DEMURE DOF



EDGDOF13 13½ oz 3¾" D 4" H 24

DEMURE ROCKS



EDGRKS09 9½ oz 3½" D 3½" H 24

DEMURE STEMLESS CHAMPAGNE



EDGFLT08 8¾ oz 2¼" D 5¾" H 24




Decanters

Decanters will dramatically elevate any wine service. Carefully designed to properly aerate wines, allowing them to reach their fullest potential, making your wine experience truly special.



ASPIRE DECANTER



ASPDEC50 50½ oz 6½" D 10½" H  2


DEMURE DECANTER



EDGDEC50 50½ oz 7" D 10" H  2

DEMURE DECANTER



DEMDEC50 44 oz 5" D 10¾"H  2



SERVICE VALUE SERIES



Durable, functional, and sustainable, the new Service Value Series (SVS) is changing the look of the tabletop with classic looks and glassware that you can depend on.

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Arlene

Modern shape and dramatic angles sparkle with every pour. Crystal-clear construction provides excellent clarity, which expertly showcases the body and hue of wine to enhance presentation.



ALL PURPOSE



770592Y 13½ oz 3½" D 8½" H 24

WHITE WINE



770569Y 11¼ oz 3¼" D 8" H 24

SMALL WINE TASTER



770558Y 10 oz 3⅝" D 7½" H 24

CHAMPAGNE FLUTE



770545Y 7¾ oz 2⅝" D 8⅝" H 24

LONG DRINK



770376Y 16¼ oz 3⅝" D 5⅝" H 24

SOFT DRINK



770361Y 11¼ oz 3½" D 3¾" H 24

Auburndale

Every stop along the world tour of beers finds a home with Auburndale. Unmatched clarity lets each brew's hue shine through, from pale pilseners to chocolatey stouts and everything in between.



LARGE LAGER/STOUT BEER



B7394Y 19½ oz 3¾" D 6¾" H 24

LAGER/STOUT BEER



B7374Y 12¾ oz 2⅝" D 5¾" H 24

WEISS BEER



B7029Y 19¼ oz 3⅝" D 7" H 24

WEISS BEER



B7019Y 11¼ oz 3" D 6⅝" H 24

STACKABLE BEER



750371Y 19¼ oz 3⅝" D 6" H 24

PILSNER BEER FLUTE



780375Y 12¾ oz 3¼" D 7¼" H 24

CRAFT BEER



B7574Y 12¾ oz 3⅝" D 6½" H 24

Firnley

The traditional tear-drop wine glass, realized in SVS style. Comes in a variety of sizes to suit every need. Pulled stem detail enhances durability and refinement.

LARGE ALL PURPOSE



730573Y 20 oz 3¾" D 9¼" H 24

ALL PURPOSE



730583Y 15½ oz 3⅝" D 8" H 24

WATER/ICED TEA/BEER



730571Y 20 oz 3¾" D 7⅓" H 24

WHITE WINE



730568Y 11½ oz 3¼" D 7" H 24

DESSERT WINE



730553Y 8¼ oz 3" D 6⅔" H 24

CHAMPAGNE FLUTE



730541Y 7½ oz 2½" D 8¼" H 24

PORT



730548Y 7 oz 2¾" D 6⅔" H 24

Logan

Modern minimalism with a dash of sophistication that enhances cocktail service.



LONG DRINK



710391Y 17¼ oz 3½" D 4¾" H 24

SOFT DRINK



710386Y 11½ oz 3⅓" D 3½" H 24

SOFT DRINK



710384Y 8½ oz 3⅓" D 2¾" H 24



Market

These classic tumblers with paneled sides are the stalwarts of any beverage service. Serve juice, cocktails, soft drinks, smoothies, and water with understated sophistication.



WIDE LONG DRINK



700265Y 12¼ oz 3¼" D 4¾" H 24

LONG DRINK



700270Y 12¼ oz 3½" D 5½" H 24

WHISKEY



700233Y 10¼ oz 3¾" D 3¾" H 24

JUICE GLASS



700263Y 10¼ oz 3" D 4½" H 24

TUMBLER



700218Y 6¾ oz 3½" D 3¾" H 24

PINT GLASS



700277Y 16 oz 3¾" D 6½" H 24



Rayen

Classic cocktails and benchmark beverages get an elevated showcase for their good taste, presentation, and customer experience. Timeless angles and curves meet affordable durability.



WATER/ICED TEA/BEER



790571Y 13¼ oz 3¾" D 6¾" H 24

BRANDY



790568Y 13¼ oz 3¾" D 4¾" H 24

MARGARITA



790581Y 10¼ oz 4¼" D 6¾" H 24

SPECIALTY COCKTAIL GLASS



740593Y 15½ oz 3¼" D 7¾" H 24

CHAMPAGNE FLUTE



790535Y 6½ oz 2½" D 7¾" H 24

CHAMPAGNE COUPE/COCKTAIL



790550Y 8 oz 3¾" D 5¼" H 24

SMALL MARTINI



790586Y 6 oz 4¼" D 5¾" H 24

STEMLESS WINE



790369Y 20 oz 3¾" D 4¾" H 24
790365Y 16 oz 3½" D 4" H 24
790361Y 12½ oz 3¼" D 4" h 24

ANATOMY OF RAK CONNOISSEUR ESSENTIALS STEMWARE

Tempered Rim

Fire polished for enhanced durability

Titanium Crystalline

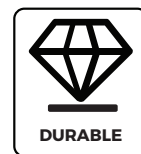
Lead free
Abrasion resistant
Shatter resistant
Dishwasher safe

Seamless Joint

Fire polished

Stronger Stem

Fire polished



PRODUCT CARE & HANDLING

CONNOISSEUR GLASSWARE

All Glassware is dishwasher safe. Here are some guidelines to follow for care and handling.



Helpful Hints When Using a Dishwasher:

- **Proper Preparation** - Remove excessive amounts of liquid or food from glass before washing. Pre-washing or pre-rinsing by hand is recommended for heavily soiled items.
- **Temperature/Cycle Selection** - You should use a low temperature cycle (55° C/131° F) when washing or, if possible, a special glass cycle. Use mild, phosphate-free dishwasher tablets or liquid.
- **Rinsing** - Your rinse aid must be properly dosed and in optimal measurement. Make sure the dishwasher is always sufficiently filled with rinse aid.
- **Water Hardening** - Extreme soft water is aggressive to glass. Therefore, regulate the water hardness range for the dishwasher.
- **Avoid Contact** - The glasses should not stand in contact with each other in the dishwasher. Avoid contact with other materials like pots, cutlery, and dishes. To avoid staining, ensure glasses are positioned in dishwasher to ensure all water is draining from glass upon washing.
- **Glass Racks** - Choose a proper glass rack to suit the height, bowl, and foot diameter.
- **Steam** - Open the door briefly at the end of its cycle to let steam pass and allow cooling to begin; avoid opening fully until dishwasher has cooled.

Glassware Handling Tips:

- Failure to review your product's care and handling may result in breakage of the product, diminished clarity of the glass, or personal injury. It is important to note the following tips for handling glassware.
- Avoid extreme temperature changes of glassware items. Transitioning from one temperature extreme to the next may cause stress to the glassware and risk breakage from thermal shock. To avoid this:
 - Do not put hot items in cold glassware; do not put cold items in hot glassware.
 - Do not pour hot tea, coffee, or other items into a cold glassware item or one that has just been rinsed; do not pour cold beverages into glass that is warm from rinsing or a dishwashing cycle.
 - Only expose your glassware item to higher or lower temperature when it is already at room temperature.
 - Do not scoop ice with the glassware; make sure to use a proper ice scoop.
- It's also important to handle your glassware items properly to prevent mechanical shock, which is a minute abrasion in the glass that causes weakness and makes it more susceptible to breakage from impact or thermal shock. To avoid this:
 - Do not stack glasses when storing (unless the glasses are considered "stackable").
 - Do not put flatware into glassware.
 - Do not strike flatware against glassware.
 - Do not carry multiple glasses unless by the stem; only if on a tray to minimize contact between glasses.
 - Do not hit glassware against hard objects.
 - Do not drop glassware.
- Do not pick up large glass items by the rim (especially home décor and bubble balls).
- Do lift and carry glass items by the bottoms or sides.
- Do handle glassware gently (remove abraded, cracked, or chipped glassware from use).



FOR MORE INFORMATION, CONTACT:

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