Hotel Magazine News



Gin Cocktails are the Tonic During a Heatwave!

2023 New Products

C&S Chef&Sommelier - FRANCE -

ARCOROC EVERYDAY PROOF

N°34

Items with Larger Bowls and Extra Height are Designed to Make an Impression!



Michelin Star Restaurants and leading restaurateurs are moving away from easy to use economically sized wine glasses as they hone in on the premium characteristics that impress customers, make them feel special, and of course generate long lasting memories.

Larger more refined bowls, which are devoid of blemishes, coloured tints, and sit well above the tabletop on taller, thinner, and more elegant stems is what is being sought.

There is focus on a luxury feel that wouldn't normally be commercially viable to use as these types of items in the past would have been mouth blown, expensive to produce, and of course fragile. This is not the case with revolutionary new extra strong crystal materials like Krysta™, and updated manufacturing techniques used by Chef&Sommelier™.

What customers see is very elegant oversized wine glasses that make them stop and take the time to focus on the wine tasting activity. Previously the more ordinary wine glasses would not have created a spot light on the wine. In fact all of the attention would have been on the food instead!

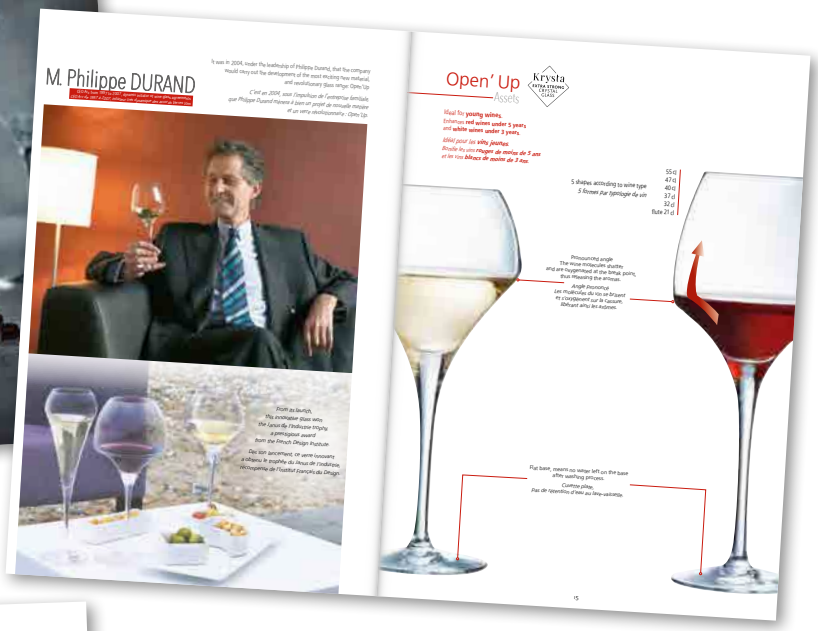


C&S Chef&Sommelier FRANCE

Krysta EXTRA STRONG CRYSTAL GLASS

SHEER RIM


Open' Up


M. Philippe DURAND
Open' Up
Assets
Krysta
Open' Up
Reveal' Up
Assets
Krysta
Julia Scavo
Reveal' Up
Sublym
Sébastien Depis
Sublym
Assets
Krysta

Gin Cocktails are the Tonic During a Heatwave!

Gin Cocktails are the Tonic During a Heatwave!

When relaxing with friends on the terrace of a beautiful hotel, or out on the town at the liveliest bar on the high street, the drink which continues to be top of the list and in favour with young and old is a Gin Cocktail.

The Gin Cocktail has grown in diversification, with a multitude of fruit infusions and a selection of colours exceeding those found in the rainbow.

This premium cocktail needs to be given a glass which exceeds the expectations of customers and creates a quality standard which is only matched by the taste of the beverage itself.

Venues have more often than not gone with an oversized stemglass which has a more balloon shaped bowl, but there are also those who opt for a tumbler, as long as it can fit in plenty of ice and fruit dressing.







Cabernet Abondant

70 cl
FJ037

SHEER RIM



Cabernet Ballon

70 cl
46981

SHEER RIM

Macaron

60 cl
L9414

50 cl
L9412

SHEER RIM

EFFERVESCENCE PLUS



Reveal'Up

55 cl INTENSE
J9014

SHEER RIM



Macaron Fascination



60 cl
N6385

50 cl
N6383

SHEER RIM

EFFERVESCENCE PLUS



Sublym

60 cl BALLON
N4742

SHEER RIM



Lima

45 cl HB
L2356
40 cl HB
L8110

SHEER RIM



Gin Cocktails are the Tonic During a Heatwave!

ARCOROC EVERYDAY PROOF



Broadway



38 cl HB
L7255

28 cl HB
L7256



58 cl
P8821



Bourbon Street



36 cl HB
Q3660

Louisiane



36 cl HB
Q3656

Old Square



36 cl HB
Q3658



Monti

58 cl GIN
Q1257

Brixton



45 cl HB
P9411



31 cl HB TUBO
Q8947





65 cl HB
J2598 **L9829**

New York



35 cl HB
L7335

Prysm



35 cl HB
E1513

Sidra





50 cl HB
L6500

Granity



GIN
Cocktails





Vina
70 cl
N2760

Shetland



42 cl HB
79698



35 cl HB
79728



V. Juliette
50 cl
N5993
40 cl
N4907

SHEER RIM

EFFERVESCENCE PLUS

Salto
50 cl HB
N5828





À vin
1L
C0199



Fluid
1 L **L3965**
0,5 L **L3963**

Create Impact with Stylish Appetizers!

Hotels have started to utilize far more exciting and visually impactful small scale bowls, dishes and plates for appetizers. The concept of focusing on "less is more" is achieved by using sculptural pieces that combine well with the food to excite the senses and increase the consumer's level of expectation.



Appetizers from Arcoroc™ are produced in high quality extra strong porcelain that look right at home in fine dining restaurants, hotel buffet areas or even event catering.

The extra bonus is that food wastage is also dramatically reduced due to portion size, while the more creative food display encourages consumers to try different cuisine!

The first taste is with your eyes, and Appetizers from Arcoroc™ does everything to exploit this fact, and premiumize the food offering in every environment.





APPETIZER

Appetizer
80 mm - 3 1/8"
3 cl - 1 oz.
Ø M = 80 mm - 3 1/8"
H = 30 mm - 1 1/8"
W/G = 35 g
L3201
R6/B4=24
✓08 83314 80142 2
✗ 08 83314 51303 5

Appetizer
105 mm - 4 1/8"
Ø M = 105 mm - 4 1/8"
H = 28 mm - 1"
W/G = 43 g
R0738
R6/B4=24
✓ 00 26102 93604 7
✗ 00 26102 93605 4

Appetizer
60 mm - 2 1/4"
3,5 cl - 1 oz.
Ø M = 60 mm - 2 1/4"
H = 25 mm - 7/8"
W/G = 37 g
L3208*
R6/B4=24
✓ 08 83314 80150 7
✗ 08 83314 51317 2
* Stackable on clear empilable 60 & 70 mm
* Stapelbar auf klarem Einlegeboden 60 & 70 mm

Appetizer
70 mm - 2 3/4"
7,5 cl - 2 1/2 oz.
Ø M = 70 mm - 2 3/4"
H = 35 mm - 1 3/8"
W/G = 60 g
L3207*
R6/B4=24
✓ 08 83314 80149 1
✗ 08 83314 51315 8
* Stackable on clear empilable 60 & 70 mm
* Stapelbar auf klarem Einlegeboden 60 & 70 mm

Appetizer
85 mm - 3 1/4"
10 cl - 3 1/4 oz.
Ø M = 85 mm - 3 1/4"
H = 50 mm - 1 7/8"
W/G = 93 g
R0743
R6/B4=24
✓ 08 83314 11779 0
✗ 08 83314 11780 6

Appetizer
90 mm - 3 1/2"
4 cl - 1 1/4 oz.
Ø M = 90 mm - 3 1/2"
H = 28 mm - 1"
W/G = 68 g
L3202
R6/B4=24
✓ 08 83314 80143 9
✗ 08 83314 51305 9

Appetizer
90 mm - 3 1/2"
14 cl - 4 1/2 oz.
Ø M = 90 mm - 3 1/2"
H = 48 mm - 1 7/8"
W/G = 136 g
R0735
R6/B4=24
✓ 00 26102 93590 3
✗ 00 26102 93591 0

Appetizer
95 mm - 3 3/4"
15 cl - 5 oz.
Ø M = 95 mm - 3 3/4"
H = 60 mm - 2 1/4"
W/G = 113 g
R0741
R6/B4=24
✓ 00 26102 93614 6
✗ 00 26102 93615 3

Appetizer
95 mm - 3 3/4"
6,5 cl - 2 oz.
Ø M = 95 mm - 3 3/4"
H = 45 mm - 1 3/4"
W/G = 90 g
R0744
R6/B4=24
✓ 08 83314 11781 3
✗ 08 83314 11782 0

Appetizer
70 mm - 2 3/4"
10 cl - 3 1/4 oz.
Ø M = 70 mm - 2 3/4"
H = 80 mm - 3 1/8"
W/G = 170 g
R0734
R6/B4=24
✓ 00 26102 93588 0
✗ 00 26102 93589 7

Appetizer
100 mm - 3 7/8"
2 cl - 1/2 oz.
Ø M = 100 mm - 3 7/8"
H = 14 mm - 1/2"
W/G = 36 g
L3205
R6/B4=24
✓ 08 83314 80146 0
✗ 08 83314 51311 0

Appetizer
140 mm - 5 1/2"
4 cl - 1 1/4 oz.
Ø M = 140 mm - 5 1/2"
H = 18 mm - 5/8"
W/G = 68 g
L3206
R6/B4=24
✓ 08 83314 80148 4
✗ 08 83314 51313 4

Appetizer
140x100 mm
5 1/2" x 3 7/8"
Ø M = 140 mm - 5 1/2"
H = 30 mm - 1 1/8"
W/G= 88 g
R0739
R6/B4=24
✓ 00 26102 93607 8
✗ 00 26102 93609 2

Appetizer
145x70 mm
5 5/8" x 2 3/4"
Ø M = 145 mm - 5 5/8"
H = 223 mm - 7/8"
W/G = 116 g
R0736
R6/B4=24
✓ 00 26102 93592 7
✗ 00 26102 93593 4

Appetizer
95 mm - 3 3/4"
Ø M = 95 mm - 3 3/4"
H = 20 mm - 3/4"
W/G = 94 g
R0737
R6/B4=24
✓ 00 26102 93598 9
✗ 00 26102 93599 6

Appetizer
130 mm - 5 1/8"
Ø M = 130 mm - 5 1/8"
H = 21 mm - 3/4"
W/G = 107 g
L3204
R6/B4=24
✓ 08 83314 80145 3
✗ 08 83314 51309 7

Appetizer
140 mm - 5 1/2"
Ø M = 140 mm - 5 1/2"
H = 24 mm - 7/8"
W/G = 300 g
L3203
R6/B4=24
✓ 08 83314 80144 6
✗ 08 83314 51307 3

Appetizer
100 mm - 3 7/8"
7 cl - 2 1/4 oz.
Ø M = 100 mm - 3 7/8"
H = 35 mm - 1 3/8"
W/G = 124 g
R0747
R6/B4=24
✓ 08 83314 11788 2
✗ 08 83314 11789 9

Appetizer
100 mm - 3 7/8"
6 cl - 2 oz.
Ø M = 100 mm - 3 7/8"
H = 40 mm - 1 1/2"
W/G = 76 g
R0740
R6/B4=24
✓ 00 26102 93612 2
✗ 00 26102 93613 9

Appetizer
100 mm - 3 7/8"
12 cl - 4 oz.
Ø M = 100 mm - 3 7/8"
H = 40 mm - 1 1/2"
W/G = 95 g
R0742
R6/B4=24
✓ 00 26102 93616 0
✗ 00 26102 93617 7

Appetizer
120 mm - 4 5/8"
4,5 cl - 1 1/2 oz.
Ø M = 120 mm - 4 5/8"
H = 54 mm - 2 1/8"
W/G = 90 g
L3199
R6/B4=24
✓ 08 83314 80141 5
✗ 08 83314 51300 4

EXTRA STRONG **PORCELAIN**

Ø M = Maximum diameter/*Maximaler Durchmesser*
H = Height/*Höhe*
W/G = Weight/*Gewicht*
✓ Item bar code/*Stück Barcode*
✗ Inner bar code/*Karton*

APPETIZER FILET BLACK

NEW

Appetizer SPIRAL
85 mm - 3 1/4"
10 cl - 3 1/4 oz.
Ø M = 85 mm - 3 1/4"
H = 50 mm - 1 7/8"
W/G = 93 g
Q8189
R6/B4=24
✓ 08 83314 89621 3
✗ 08 83314 89622 0

Appetizer LUDICO
95 mm - 3 3/4"
15 cl - 5 oz.
Ø M = 95 mm - 3 3/4"
H = 60 mm - 2 1/4"
W/G = 113 g
Q8191
R6/B4=24
✓ 08 83314 89624 4
✗ 08 83314 89625 1

Appetizer SQUARE / *VIERECKIG*
95 mm - 3 3/4"
Ø M = 95 mm - 3 3/4"
H = 20 mm - 3/4"
W/G = 94 g
Q8192
R6/B4=24
✓ 08 83314 89626 8
✗ 08 83314 89627 5

Appetizer
100 mm - 3 7/8"
6 cl - 2 oz.
Ø M = 100 mm - 3 7/8"
H = 40 mm - 1 1/2"
W/G = 76 g
Q8193
R6/B4=24
✓ 08 83314 89628 2
✗ 08 83314 89629 9

Appetizer SQUARE / *VIERECKIG*
90 mm - 3 1/2"
14 cl - 4 1/2 oz.
Ø M = 90 mm - 3 1/2"
H = 48 mm - 1 7/8"
W/G = 136 g
Q8195
R6/B4=24
✓ 08 83314 89631 2
✗ 08 83314 89632 9

Appetizer LUDICO
95 mm - 3 3/4"
6,5 cl - ? oz.
Ø M = 95 mm - 3 3/4"
H = 45 mm - 3/4"
W/G = 90 g
Q8196
R6/B4=24
✓ 08 83314 89633 6
✗ 08 83314 89634 3

EXTRA STRONG **PORCELAIN**

PROFESSIONAL 2000 CYCLES





Drinks that Shout Out Loudly Stand Out From the Crowd!

Drinks that are dressed to impress with shape, texture and unusual details seem to draw attention to themselves!

And, if drinks have star qualities, then there is a propensity for consumers to pick them off the cocktail menu and want to try them again and again!





Choose the PERFECT SHAPE for the perfect serve


Hurricane


Brio


Champagne & Cocktail


Spirits


Champagne & Cocktail


Chiquito


Vino



Stand out! make your drinks AMAZING


Be bop p63


West Loop p39


Eskale p63


Can p60

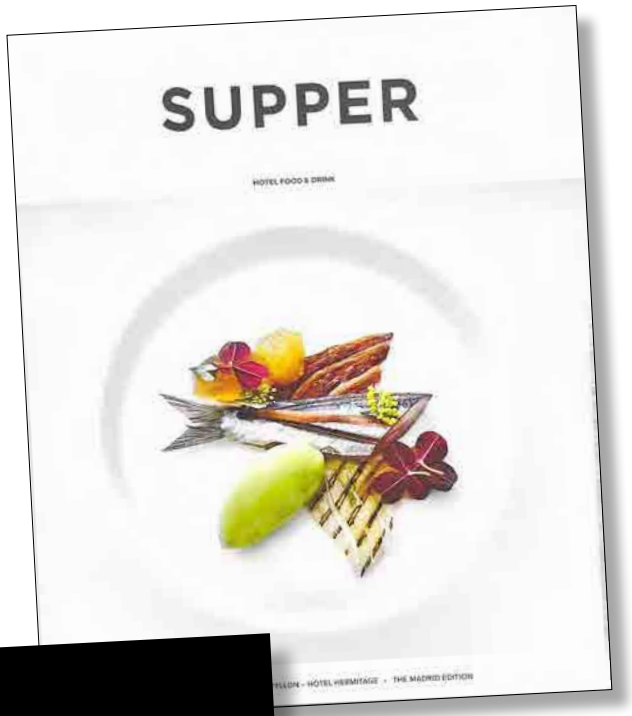

Fluid p62


Skull p61


Parrot p62

SUPPER Magazine Showcases Some of the Most Exciting F&B Projects and Gourmet Delights!

Supper Magazine has featured a number of the most interesting F&B operations from around the globe to give inspiration to hotel operators. The projects in focus in the most recent edition include Carton House, Maynooth; Pavyllon, Hotel Hermitage, Monaco; and Warabi, W Melbourne to name but a few.





C&S
Chef&Sommelier
FRANCE



Carton House

MAYNOOTH









LSA



MAKING CONNECTIONS

Time to come together

2023 New Products



A hypnotizing optical game....

Symétrie is a new kind of collection from Chef&Sommelier™. This line, with its wide range of products, meets the needs of restaurateurs, mixologists and caterers in search of difference and delicacy. This collection is characterised by the vertical lines that run through the parisons of its glasses, creating a hypnotic optical play. In keeping with the trend, the subtle optical lines highlight the wines and cocktails, without distracting attention during the tasting.

Krysta™



Symétrie 45 cl


Symétrie 21 cl


Symétrie 35 cl • 16 cl

2023 New Products



Évidence 35 cl • 16 cl • 27 cl • 45 cl

Design perfectly balanced...

Thanks to its short leg and angular profile, sublimated by the brilliance and finesse of Krysta™, the Évidence collection is the perfect mix of functionality and quality. This new range is clearly the new asset for bars and restaurants with a relaxed ambiance.

Krysta™

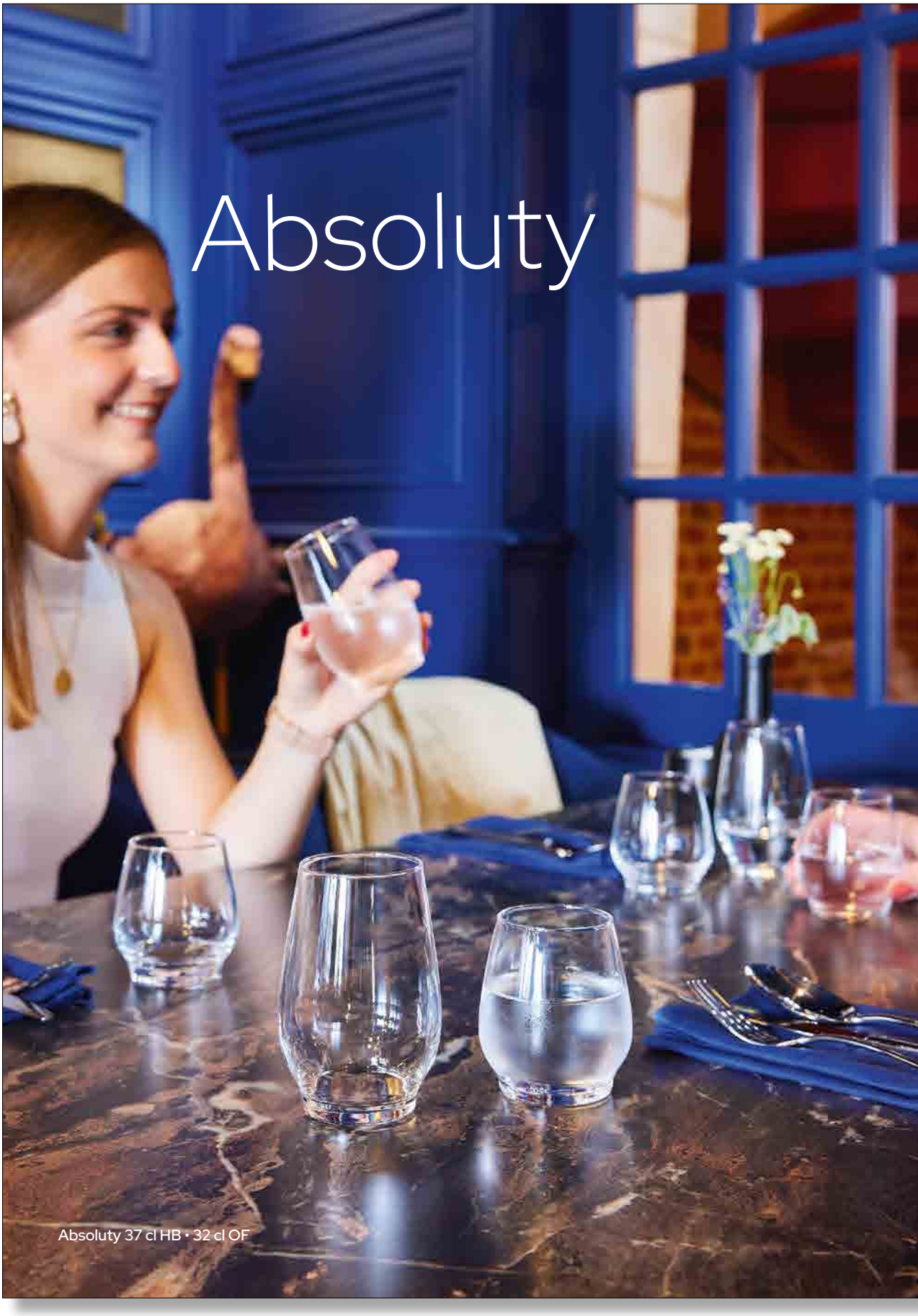


Évidence 35 cl • 16 cl • 35 cl • 27 cl



Évidence 27 cl • 16 cl

2023 New Products





Absoluty 37 cl HB • 32 cl OF


Absoluty 32 cl OF • 25 cl OF

Timeless roundness....

The crystalline tumblers of the Absoluty collection are distinguished by their thick bottoms, which contrast with the fineness and brilliance of the bowls. The round, elegant and timeless silhouette of this line adapts to a wide range of interior styles: from the most sophisticated to the most casual of settings. Whether restaurant tables to mixologists' bars, the four glasses in this collection (with two high and two low versions) will enhance the simplest of drinks, to the most elaborate.

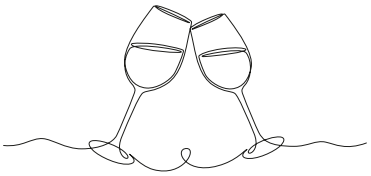
Krysta™


Absoluty 37 cl HB

2023 New Products

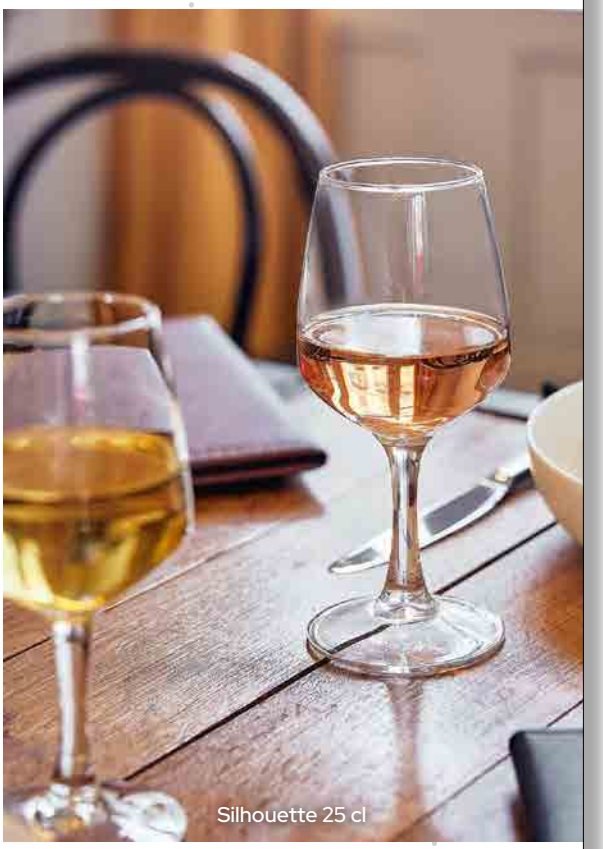



Silhouette 19 cl



Functionality and timelessness

In 2023, Arcoroc™ offers a new solution for modern, functional and affordable glassware. Silhouette reinvents the brand's classic shapes with a more contemporary angular parison and straight leg. The height and size of the glasses in this collection have been designed to facilitate the daily life of catering professionals. Easy to handle for storage and washing, Silhouette combines functionality and timelessness. This new Arcoroc™ collection will fit perfectly to the needs of breweries and bistros that are looking for timeless glassware.


Silhouette 25 cl



2023 New Products





Spring 0,75 L

Ally for serving water ...

The new Arcoroc™ jugs: Spring will be the ally for serving water, wine and fruit juices. This jug is perfectly ergonomic, even when full, with a handle for easy serving and a spout for safe pouring. There is also a glass lid for preserving the freshness of beverages.



Spring 1 L



Spring 1 L



The first collection of jugs available with a glass lid, 100% healthy.

25

2023 New Products







Jade

A definitely DECO note



Definitely trendy, green is invading the halls of the trendiest bars and restaurants, either in small touches or in a total look. With these two new intense and complementary matt colours, Primary Color tumblers will bring a resolutely decorative note to the simplest of atmospheres, as well as to the most elaborate.





Emerald

Krysta™

Project Review

Hilton Mallorca Golatzo, Mallorca, Spain







Hilton Mallorca Golatzo is a contemporary hotel on Mallorca's east coast with beaches, hiking trails, and scenic spots less than two kilometers away from the hotel.

Within the hotel the Alma Restaurant & Bar is a destination in itself, and is located right in the heart of the hotel. They say it is where you can nourish your soul from morning until night.

Guests flock there from all over the island for a fine dining experience to rival any on the island. A modern spirit and vintage charm created by artwork, ceramics and colourful patterns which enliven the ambiance and set a cool Mallorcan tone.

Sublym



45 cl
N1739
35 cl
L2761
21 cl
L2762

SHEER RIM

EFFERVESCENCE PLUS

Champagne & Cocktail



21 cl COUPE
L3678

SHEER RIM

EFFERVESCENCE PLUS

Spirits



70 cl COGNAC
N8172

SHEER RIM


Sublym


Sublym








ARCOROC EVERYDAY PROOF

Domaine


47 cl
L8904


37 cl
L7426

EXTRA RESISTANT TEMPERED GLASS



Maléa


35 cl HB
H4531

SHEER RIM





Islande


33 cl HB
J3310
N6639
N7676


22 cl HB
J3307
N6641
N7675


30 cl OF
J3313
J4239
N7543

Project Review

Castlemartyr Resort & Spa, County Cork, Ireland

As you make your way up the winding riverside driveway through the estate, the first vista is a towering 800 year old castle, alongside which sits the magnificently restored and elegantly enhanced 17th century Manor House that leads to the striking contemporary hotel, the luxury spa, the golf and country club.

With such a fabulous setting customers expect a stay which lives up to the reputation and initial impression given. This luxury hotel therefore utilises a number of unique items from Chef&Sommelier™ in its restaurants and bars, including Reveal Up and Macaron, in order to impress customers and enhance their wine tasting experience.









Reveal'Up



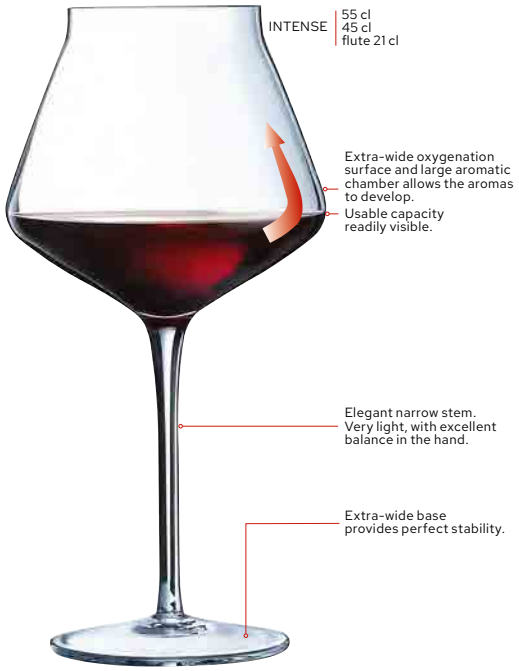
50 cl SOFT **N1738**

40 cl SOFT **J8743** **Q8623**

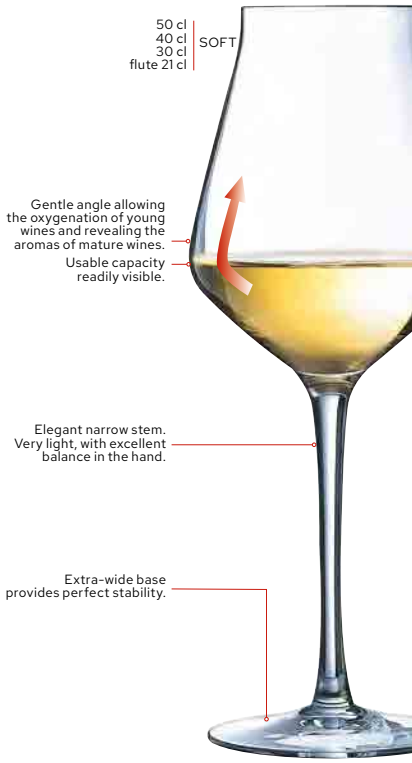
45 cl INTENSE **J8742**

Chef&Sommelier · FRANCE ·

Krysta EXTRA STRONG CRYSTAL GLASS







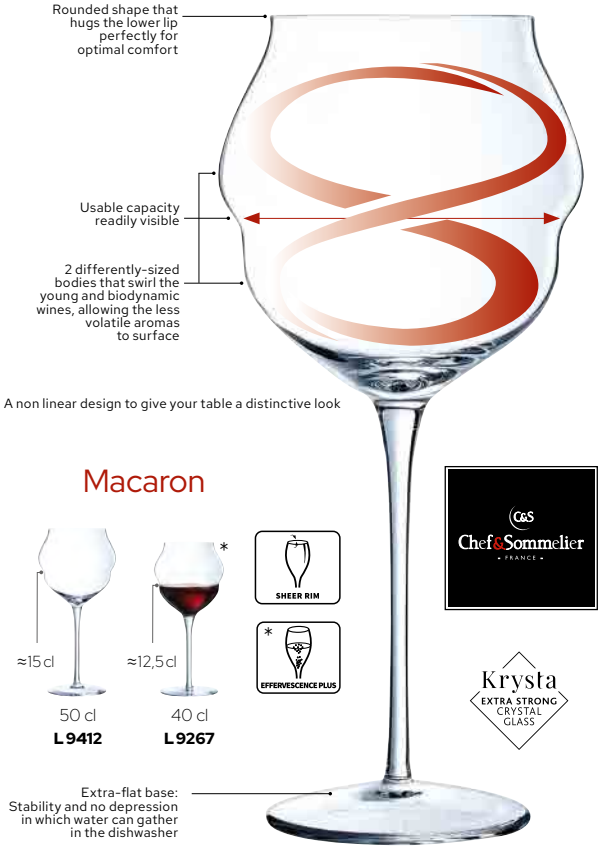












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