

GLASSETTE GIFT GUIDE



Dear Reader,

Welcome to Glassette's very first gift guide! I'm beyond excited to share this special moment with you — our inaugural newspaper, thoughtfully curated to make your gifting journey as joyful and stress-free as possible. Gifting is such a personal expression, and let's be honest, it says a lot about you. The kind of gifts you choose, the care you put into finding them — it all shows how thoughtful, creative, and generous you are. A meaningful gift speaks to the thought behind it.

Inside, you'll find a collection of unique gifts for everyone on your list — whether you're shopping for that friend who has everything or someone special who deserves a little extra sparkle this year. No matter who you're buying for, we're here to help you become the kind of gifter people remember — thoughtful, stylish, and oh-so-considered.

But that's not all! I've also shared my top tips for hosting with ease and flair, so you can entertain effortlessly this season. There's a festive recipe to get your friends excited, and I've included the only party playlist you'll need to keep the good vibes flowing all night long. So dive in, explore, and let Glassette help you master the art of thoughtful gifting. May this festive season be full of gathering together and appreciating the glimmers of joy where we find them.

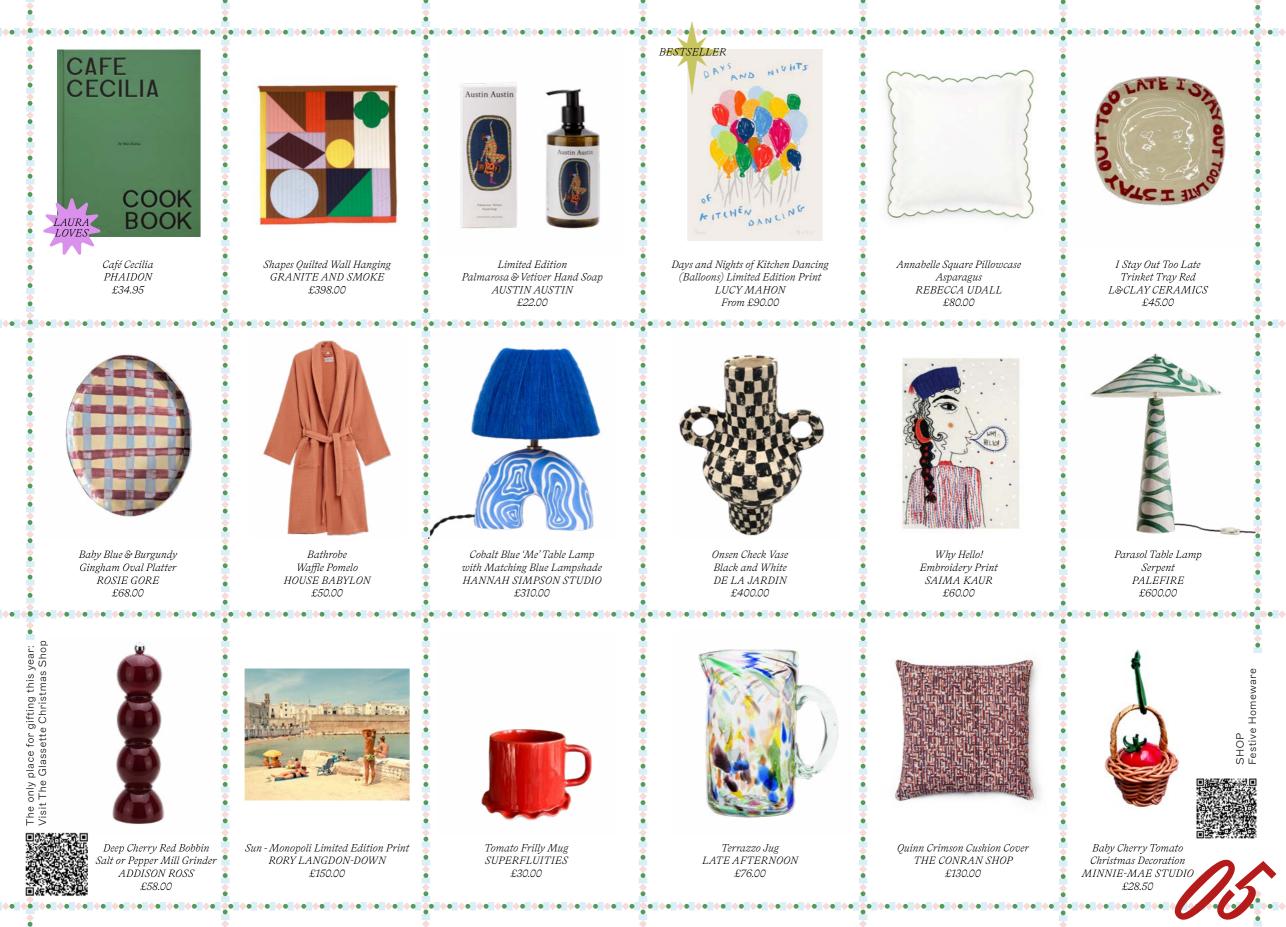
With love and festive cheer,

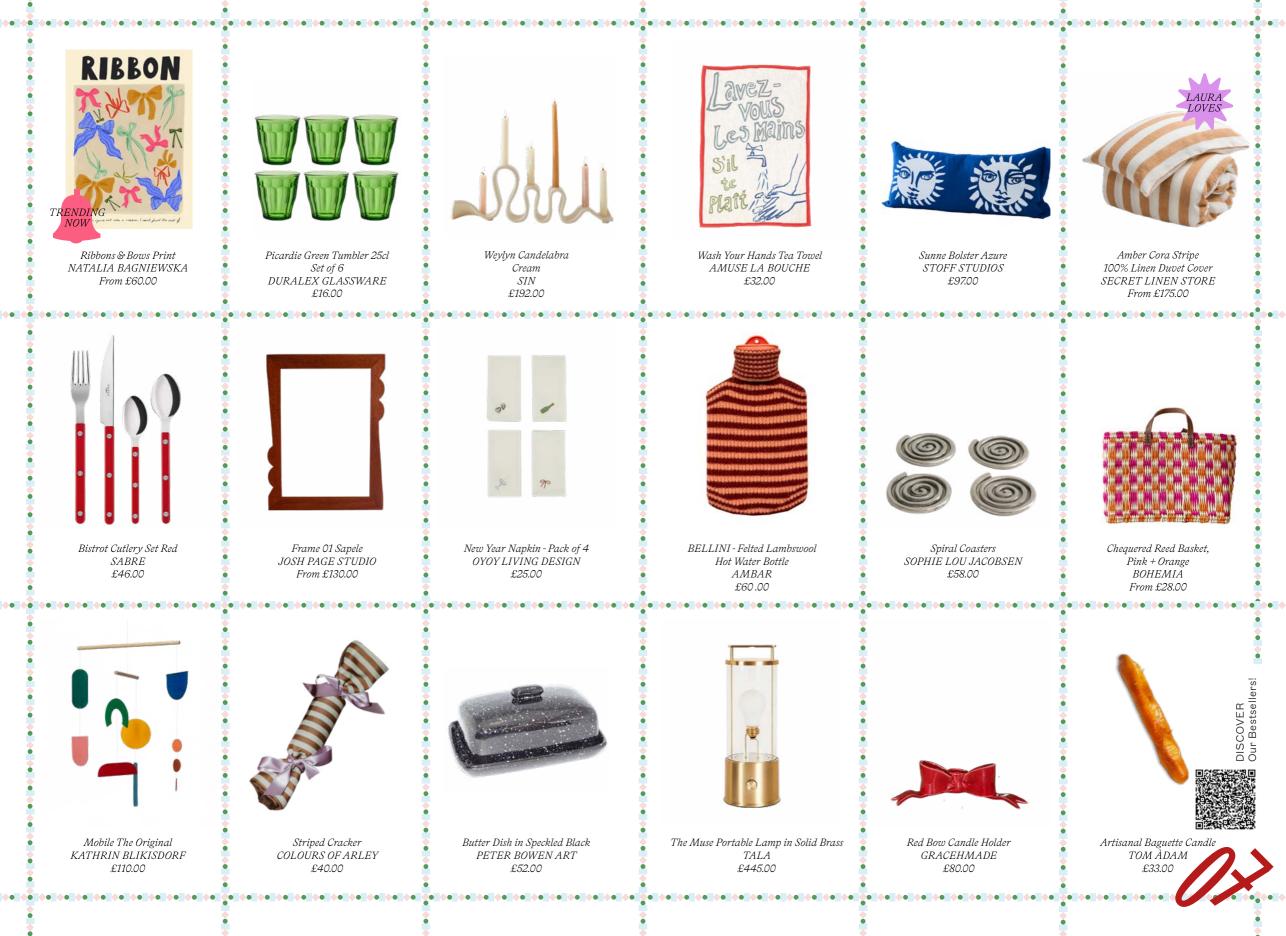
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G BY GLASSETTE brings you a five piece glassware collection; a celebration of form & simplicity. Each one has something to bring to the table. There's a glass for every moment & mood.







G BY GLASSETTE The Frenchette Bistro Glass, Set of 4 £55.00

> Our BEST-SELLING, CULT-FAVOURITE Frenchette glass is back! Inspired by classic Parisian bistro designs, this versatile glass is perfect for any occasion, from your morning juice to evening Negronis. After years of searching for the ideal French bistro glass—a multi-functional, short-stemmed design—we decided to create it ourselves.

Each Frenchette set is handcrafted from lead-free crystal, mouth-blown into moulds, and hand-engraved with 'Glassette' by skilled artisans. The meticulous craftsmanship makes each glass one-of-a-kind. If you're looking for just one set of glasses for all your festive drinks and dinner parties, choose The Frenchettes. Available in small and large size.



Set of 4 £35.00 The Tall Tumbler

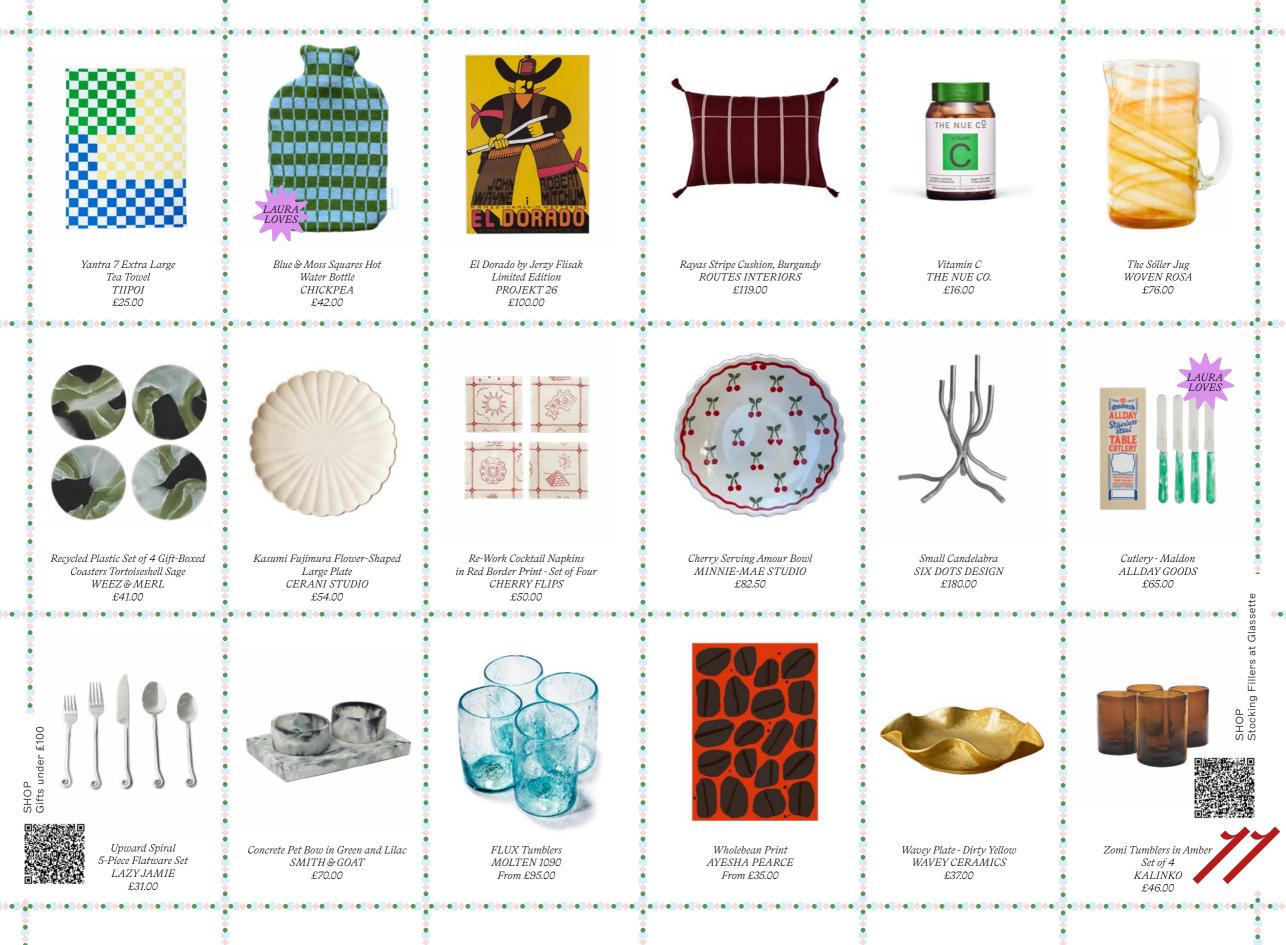
Set of 4 £40.00

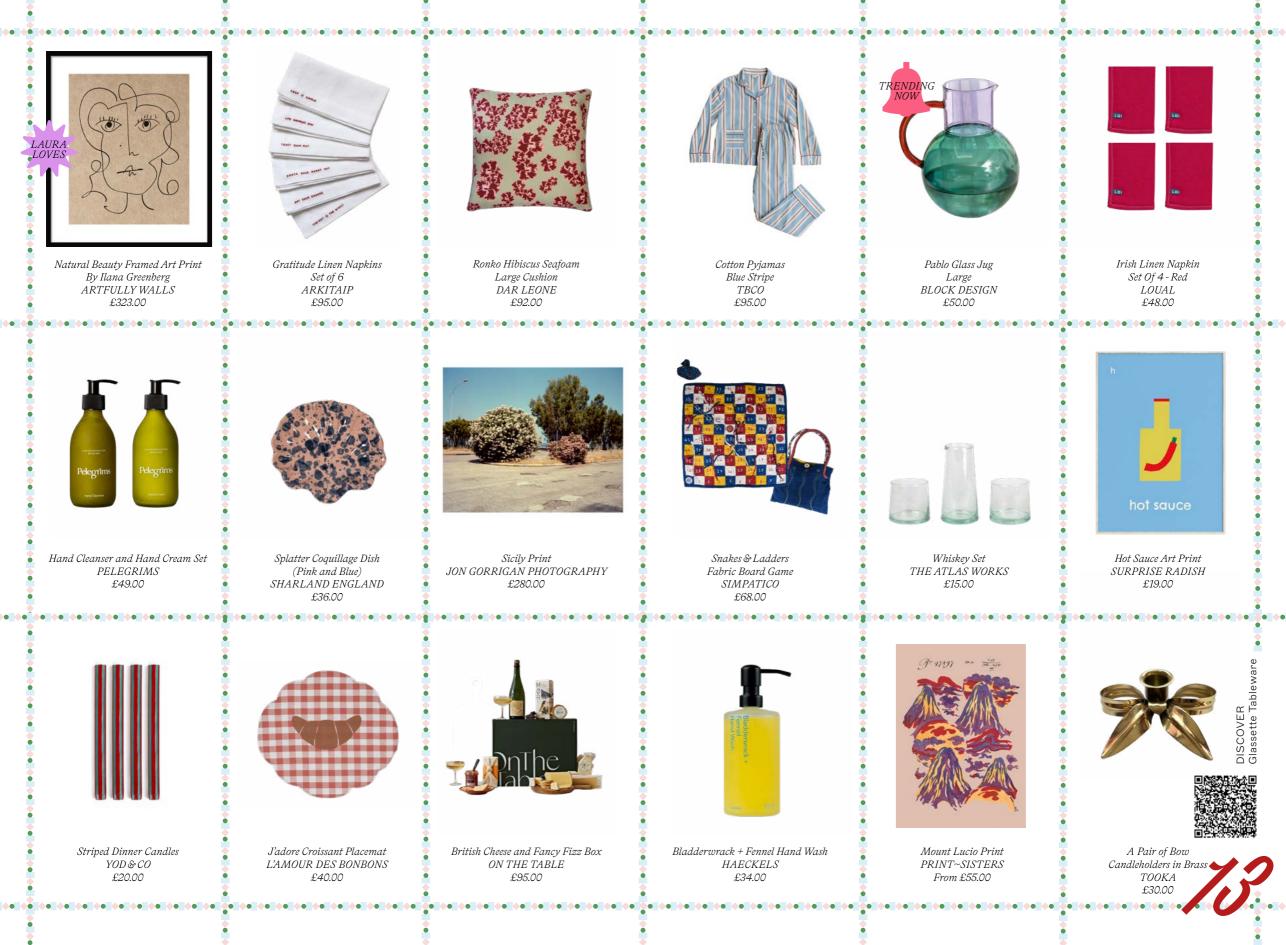
The Short Tumbler

The Coupe Glass Set of 4 £60.00

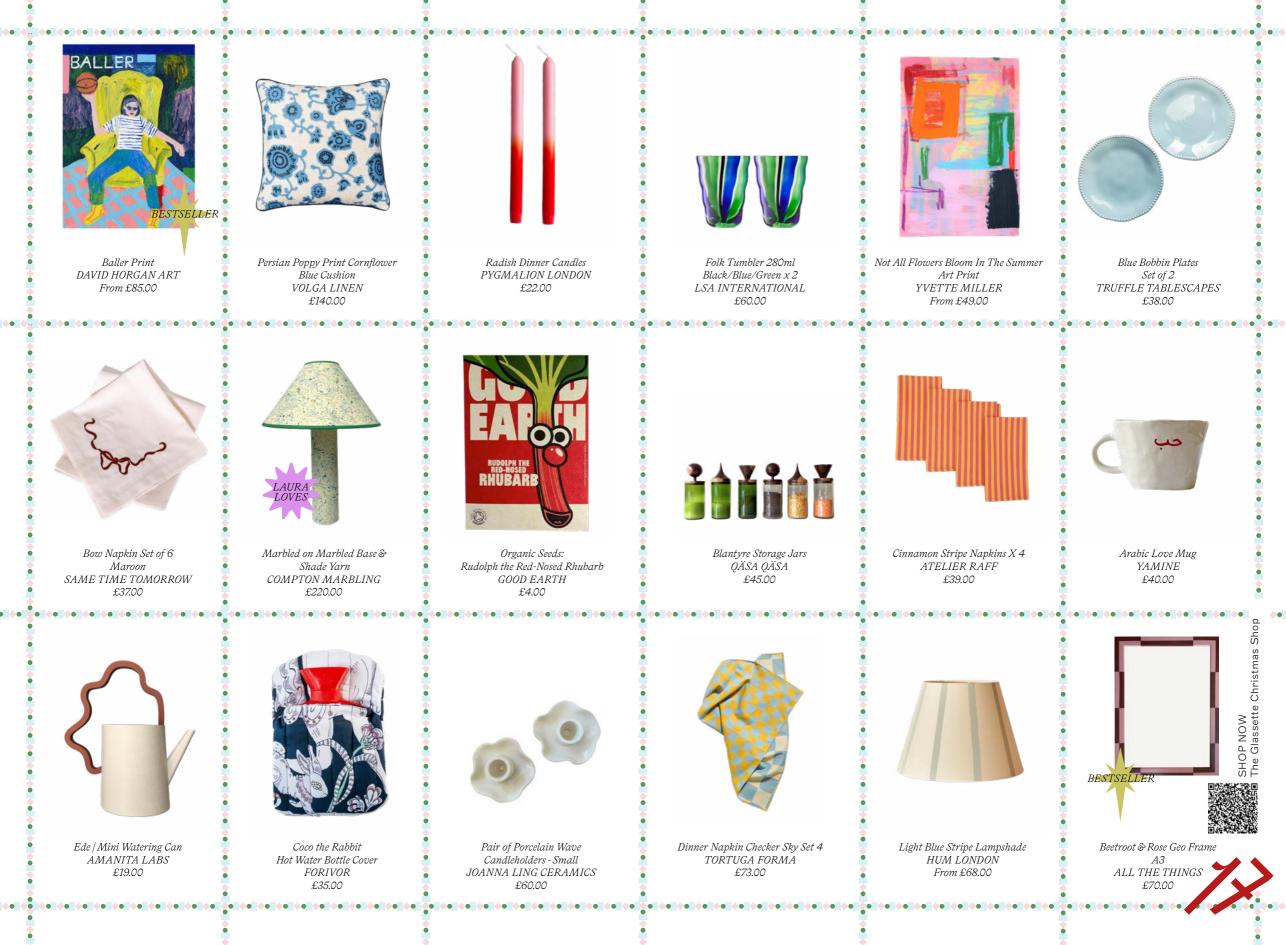
The Large Frenchette Set of 4 £60.00

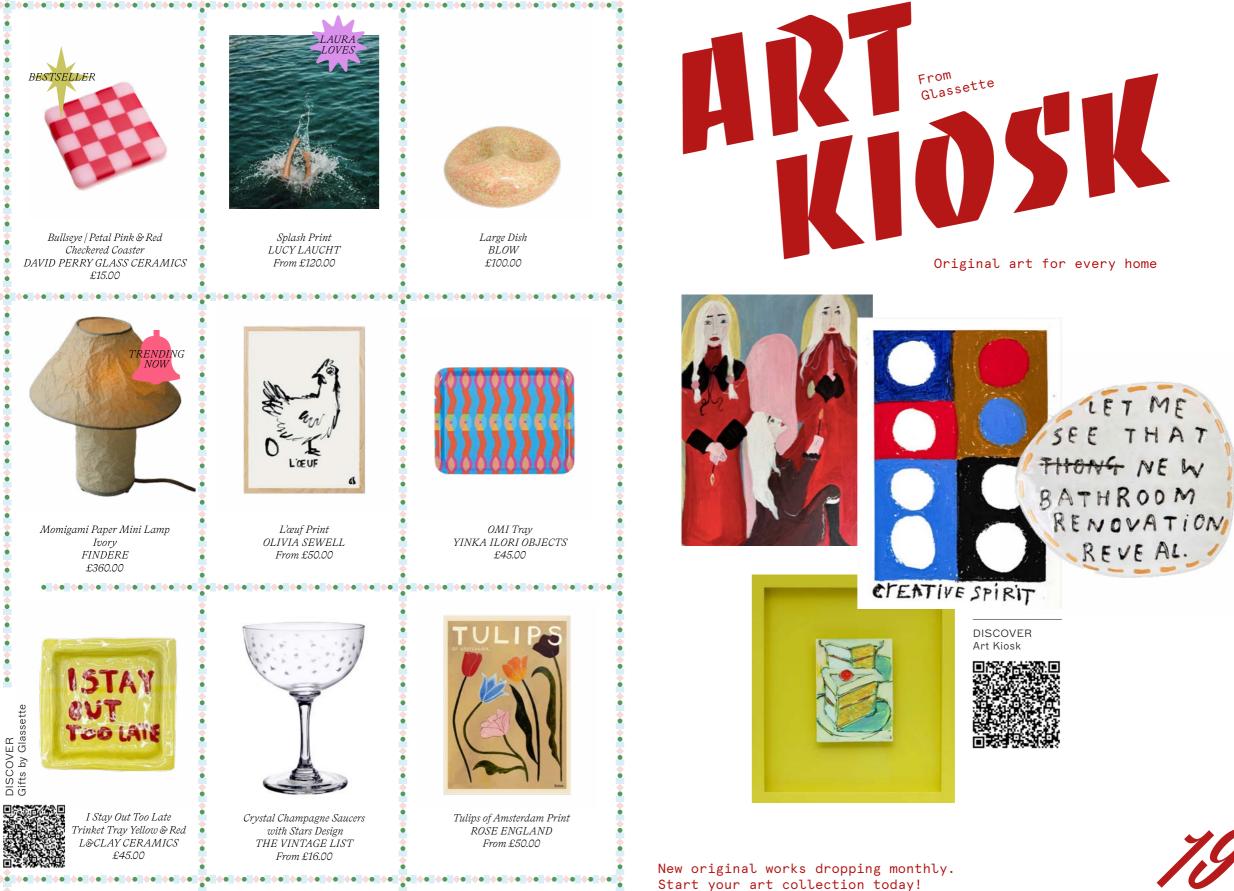












How to be a *great host

Set the mood with a signature theme

Priya Parker's brilliant book 'The Art of Gathering' is about creating an experience with intention, she says every great event starts with a clear purpose. This festive season, pick a theme that reflects the atmosphere you want—whether it's experimental cocktails, a traditional feast, or a cosy potluck dinner where everyone brings a slice of their own family traditions. Let that guide everything from the decor to the music, giving your event a cohesive feel. Theories on hosting suggest that a clear purpose fosters deeper connections, making the occasion more meaningful. When your gathering has focus, it feels deliberate, and guests leave feeling part of something special.



Curate a playlist everyone will be asking you for the next day

Music sets the tone. Whether it's laid-back acoustic for a festive brunch or something upbeat for a cocktail soirée, pick tunes that create the right energy. Pro tip: start the playlist low-key while people arrive and ramp it up as the night progresses. It's all about matching the mood to the moment. And yes, you can sneak in some guilty-pleasure tracks that get people dancing! We have given you the ultimate Glassette playlist so that's one thing ticked off your list.

Mix the casual with the showstopping

I think hosting is about balance. Make sure the overall feeling is relaxed and comfortable but throw in a few "wow" moments—an impressive signature cocktail, some food art or a personalised hand-written menu. It doesn't have to be complicated, but personalisation is key.



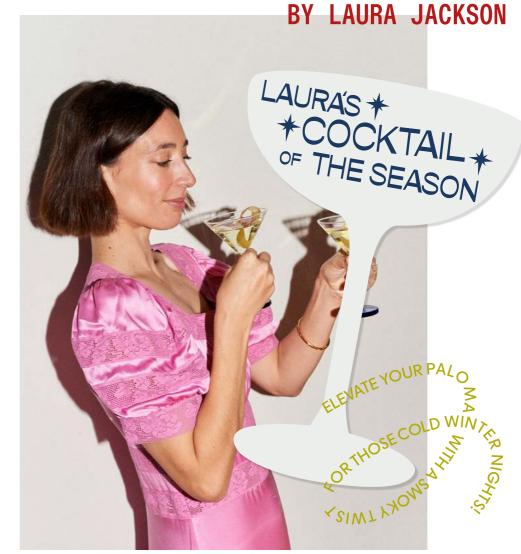
Create cosy conversation spots

Not everyone wants to sit at a formal dining table all night. Mix up your seating areas with soft cushions, chunky woollen blankets, and cosy nooks where guests can chat in smaller groups. This keeps the energy flowing and encourages everyone to mingle instead of getting stuck in one spot. I usually serve drinks and snacks on my kitchen counter before we sit for dinner and finish off with cheese and wine in the living room - with lots of different spots for curling up.

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Be present, not perfect

This is the golden rule for any event, any time of the year. Your guests are there for you - not perfection. To make things easier for yourself I always advise pre-making your starter and pudding. For the main course, I often do a large salad and a carb dish in advance – leaving only one element to cook on the evening. This limits time in the kitchen with more time for guests. Sharing plates are also less fiddly and then people can help themselves. If you are strapped for time and a guest offers to help – let them bring pudding! Ultimately, the thing your guests will remember is the time you spent with them and how you made them feel.



SPICY MEZCAL, GRAPEFRUIT AND RHUBARB PALOMA

Ingredients

Recipe

- 4 oz grapefruit juice 3 oz mezcal 1 oz agave syrup 4 thin slices of jalapeño 1 stalk of rhubarb (optional) 1 tbsp sugar
- 1 Cut half the rhubarb stalk into small pieces and muddle together with the sugar and 2 slices of jalapeño until the juices are released.
- 2 Add the mezcal, agave syrup, and grapefruit juice, then stir well.
- 1 stalk of rhubarb (optional)3Strain through a fine strainer and stir the mix with a cup of ice for
about 30 seconds.
 - 4 Pour into two tumblers filled with fresh ice, and garnish each with a slice of jalapeño and a thin piece of rhubarb.

Best served in a Glassette Coupe glass, of course!



SHOP Glassette Drinkware







Aiguille Du Midi 02 Limited Edition Print RORY LANGDON-DOWN £150.00

'Medusa' Table Lamp

LARTU CERAMICS &

£290.00





Maze Quilted Wall Hanging GRANITE AND SMOKE £398.00



Anar Pendant Shade – Large Teak HASTSHILP £220.00

TULIPS Print - CARLA LLANOS From £55.00



Solitary Bath And Hand Towel Set



Birch Ply Sofa Bed Baby Blue - SLOWE LIVING

Chequered Recycled Cotton Large Rug - IAN SNOW, £159.00



Hobson Brass SWARF HARDWARE, £38.00

The Mini Wavy Hooks, Pearl White The Mini Wavy Hooks, Pearl White HAREW00D HOMEWARE £210.00

YOUR SPACE

READY FOR THE

FESTIVE SEASON

Baked Tile & Sand Duo Colour Block Woven Basket - THE BASKET ROOM, £26.00

Kids Hanger, set of 5 – LOOP3D

Wool Duver-FLOKS From £170,00

LUNE I Lamp - Gold

MOLTEN 1090 £750



Throw

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quircle Stool

.CAHOOTS, £380.00





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GET READY FOR:



The Frenchette BACK IN STOCK - start of November!
12 Days of Christmas Gifts: Glassette Style!
A very, very special Black Friday Treat!

Sign up to our Newsletter to be first to know



CHRISTMAS DEADLINES



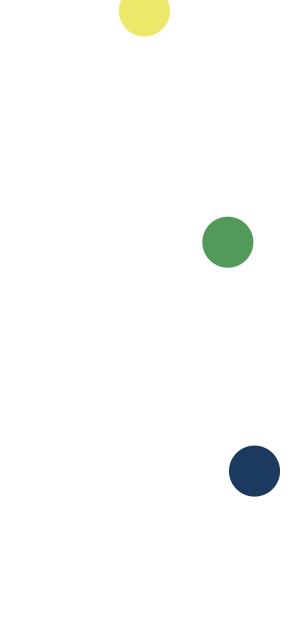
Order before Friday 20th December for the best chance of Christmas delivery!

Want to search for objects you've found in our Gift Guide?

Head to Glassette.com and search using the product description or brand name! Happy gift shopping!

SHOP ON GLASSETTE.COM

RUNS/UPS





GLASSETTE.COM