



GLASS

*Master*™

A BARTENDER'S GUIDE



SETTING YOUR BEVERAGE SERVICE FOR SUCCESS

**Libbey**  
FOODSERVICE



Using the right glass to expand  
your business and brand

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## Always the right glass

As America's Glassmaker™ since 1818, Libbey® Foodservice knows the vital role glassware plays in your business. More than vessels for beverage service, the right glass enhances presentation to elevate value and helps you control portions to maximize profitability.

**Factor in Libbey's exclusive manufacturing technology to deliver longer service life and it's easy to see how the right glass can improve profit per serving. In fact, our glassware can pay for itself after only one use.**

This guide shares our expert insights on pairing glasses with specific beverages, and in providing a multi-sensory experience. The right glass stimulates the senses – taste, aromas, visual appeal, even the way the glass feels in the hand.

In other words, we're here to help you be a master in beverage presentation.

## *Mastery* Basics

Wine Master	4
Beer Master	6
Spirit Master	8
Care and Handling	10
Glassware Requirements	10
Glass Master Definitions	11



### Light-Bodied Reds

#### Common pairings

Beaujolais  
Pinot Noir  
Sangiovese  
Cabernet Franc

#### Why this glass

These wines have fewer tannins and more subtle flavor. The large bowl and wide mouth allow the wine to breathe, enhancing delicate flavors.



### Full & Medium-Bodied Reds

#### Common pairings

Bordeaux  
Cabernet Sauvignon  
Merlot  
Shiraz

#### Why this glass

These have the highest tannins resulting in complex flavors. The tall bowl directs the wine to the back of the palate for a richer tasting experience.



### Light & Medium-Bodied Whites

#### Common pairings

Riesling  
Pinot Grigio  
Pinot Gris  
Petit Chablis

#### Why this glass

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



### Full-Bodied Whites

#### Common pairings

Chardonnay  
Sauvignon Blanc  
Gewurtztraminer  
White Zinfandel

#### Why this glass

For heavier wines with a fuller body, the wide bowl enhances complex aromas while directing the wine to the back of the tongue, heightening flavor intensity.



# Provide a *masterful* wine experience

The right glass can profoundly influence how wine is perceived by the senses, enhancing the aromas and flavors of wine varietals. Libbey® offers a large selection of wine glassware designed to enhance both by-the-bottle and by-the-glass presentations.

## A wine master:

- Knows the wine list to assist guests in making a selection
- Pours a small taste for the person who ordered the wine
- Determines if a wine should be decanted
- Uses a carafe to enhance wine-by-the-glass presentations
- Has a clean cloth napkin ready to handle any drips
- Embraces business-enhancing ideas like branded pour lines etched on the glass to provide visual portion cues



**Champagne/  
Sparkling**

### Common pairings

Champagne  
Prosecco  
Lambrusco  
Mimosa

### Why this glass

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



**Dessert**

### Common pairings

Ice wine  
Sauternes  
Moscato  
White Riesling

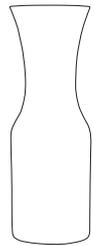
### Why this glass

A smaller glass enables proper portioning of these higher alcohol wines. A rounded bowl directs the wine to the back of the mouth, perfecting the sweetness.



**Multi-Purpose**

This is designed with characteristics of both red and white wine glasses. It can enhance both reds and whites while simplifying stemware management.



**Carafes &  
Decanters**

Smaller carafes are perfect for wine-by-the-glass to elevate the presentation and allow for a measured pour. Decanting plays an essential role in optimizing the clarity, bouquet and texture of the wine by increasing aeration.



A select offering of Libbey glassware features a beadless edge that is cracked off then polished to produce a fine, durable edge.





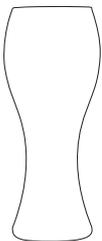
### Pilsners

#### Common pairings

Pilsner  
American lager  
Bock

#### Why this glass

Pilsner glasses showcase a 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.



### Giant Beers

#### Common pairings

Weizen/Weissbier  
Hefeweizen  
Dortmunder

#### Why this glass

Designed for draft beer service, the tall stature and rounded top holds a generous head of foam and provides an exceptionally pleasing presentation.



### Pub Glasses

#### Common pairings

Brown Ale  
Red Ale  
Stout

#### Why this glass

Featuring a wide mouth to support the frothy head, Pub Glasses offer a traditional yet brilliant beer presentation.



### Tulip Stems

#### Common pairings

Pale Ale  
IPA  
Saison

#### Why this glass

The rounded shape enhances the hoppy flavor of an IPA, while the narrow rim directs aromas to the nose.



## Be a *master* in your craft

The right glass really does improve a beer's taste, aroma and aesthetic – enhancing perceived value and customer satisfaction, which drives increased profit per serving. Libbey® features the industry's largest assortment to match your beer selection with more than 140 different glasses.

### A beer master:

- Cleans and maintains draught lines to keep beer tasting fresh
- Uses a clean glass, with no residue from detergents, to maintain effervescence and a proper head (residue causes bubbles to cluster on the sides of the glass instead of rising to the top)
- Knows proper serving temperatures, and never uses a frozen glass
- Executes proper pouring by tilting the glass at a 45° angle, gradually bringing it upright to create a perfect 1" to 1½" head of foam
- Serves bottled craft beers in a similar manner to wine by presenting the bottle, opening and pouring at the table



#### Stemware

##### Common pairings

Pilsner  
Dortmunder  
American Lager

##### Why this glass

Stemware elevates your presentation to match the value of your higher-end beer offerings.



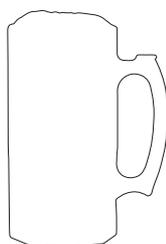
#### Belgian

##### Common pairings

Abbey Dubbel & Tripel  
Porter  
Russian Imperial Stout

##### Why this glass

The rounded bowl allows for subtle warming of the beer via heat transfer from the hand, while the tapered rim captures aromas to enhance the tasting experience.



#### Steins and Mugs

##### Common pairings

Oktoberfest  
Munich Dunkel  
American Lager

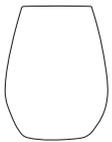
##### Why this glass

Large and durable, mugs have been the preferred choice for enjoying German lagers for generations of beer lovers.



A select offering of Libbey glassware features Fizzazz®, an exclusive laser etching process to keep mesmerizing streams of bubbles in constant motion.

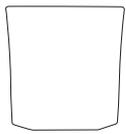




### Spirits Served Neat

**Common pairings**  
Single spirits without ice

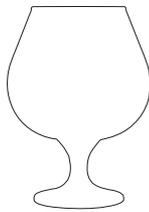
**Why this glass**  
A rounded design with heavy base is perfect for swirling “neat” drinks – unmixed spirits served at room temperature – to open up the flavors.



### Spirits Served On the Rocks

**Common pairings**  
Single spirits with ice

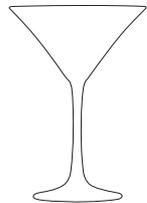
**Why this glass**  
The heavy weight and wide top are perfect for serving the finest spirits on the rocks, the large capacity allowing ample room for ice.



### Snifter

**Common pairings**  
Brandy  
Cognac

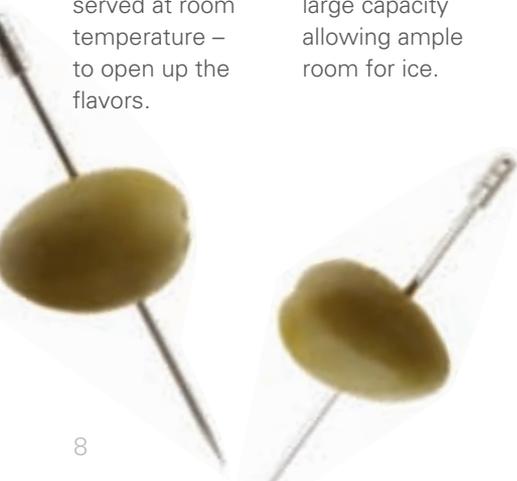
**Why this glass**  
A wide bowl creates surface area to help evaporate the liquor and enhance flavor. The narrow top concentrates aromas, and the rounded bottom is ideal for cupping with your hand to warm the brandy.



### Martini

**Common pairings**  
Martinis  
“Up” cocktails

**Why this glass**  
A very wide bowl allows for maximum aromatics (especially the juniper and botanicals in a gin martini). The glass can be held by the stem to prevent warming, and the cone shape keeps ingredients from separating.

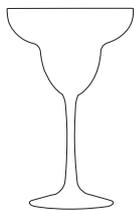


# Mastering a spirited opportunity

Signature drinks are better in signature glassware. Using the right glass creates the most memorable experience possible in taste, appearance and perceived value. From standard rocks to luxury cocktail stemware, Libbey® offers the most comprehensive selection of unique designs to inspire your creativity and build your bottom line.

## A spirit master:

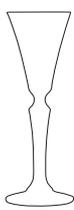
- Creates an excellent guest experience, using proper technique and showmanship to provide great service
- Stays current on the latest craft spirit innovations
- Knows small overpours multiply quickly, draining profit and creating drink inconsistency
- Uses fresh ingredients when possible, so cocktails taste their best



Margarita

**Common pairings**  
Margarita

**Why this glass**  
The stem helps prevent warming the drink, and the very wide top enables an optimal salt-to-drink ratio as these Mexican cocktails are typically rimmed with salt.



Liqueur

**Common pairings**  
Sweet distilled spirits

**Why this glass**  
The small capacity (1 to 3 oz.) and conical shape is made for serving small amounts of sweet spirits flavored with fruit, herbs, flowers, nuts or spices.



Highball or Collins

**Common pairings**  
Gin and tonic  
Rum and Coke

**Why this glass**  
Cocktails made with a base spirit, non-alcoholic carbonated mixer and ice require a tall glass for proper proportioning of ingredients.



Specialty Glassware

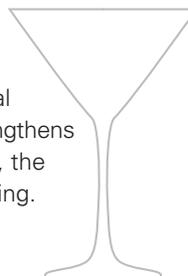
**Common pairings**  
Use your imagination!

**Why this glass**  
Specialty glassware is designed to create a powerful presentation of the finest signature cocktails. Let your creativity flow!

LIBBEY®

**+DuraTuff®**

A select offering of Libbey glassware features this special thermal after-process that strengthens the upper portion of the glass, the area most vulnerable to chipping.



## Care and Handling

**Improper handling is the number one cause of glassware breakage.**

### Do

- Check for clarity and cleanliness before presenting
- Check dishwasher temperature twice daily
- Pour ice out of glassware and let it reach room temperature before washing
- Handle glassware gently and quietly
- Remove abraded, cracked or chipped glassware from service
- Be sure to keep enough glassware on hand
- Use correct racks for stemware and tumblers
- Use a scoop to place ice in glassware

### Don't

- Use foggy or dirty glassware
- Put cold water or ice into a warm or hot glass
- Pick up glasses in bouquets, only individually
- Put flatware into glasses
- Stack glassware not designed to stack
- Use the glass itself as an ice scoop

## Glassware Requirements for Service

To determine the quantity of each item, multiply the number of seats times the ordering factor shown for each item. Example: Juice glasses, 150 seats x 1½ = 225 glasses.

Items and order quantities are for reference and should be adjusted to accommodate your establishment.

Item	Formal	Semi-Formal	Bar Service
Juice	1½	1½	1½
Hi-Ball	1½	1½	1½
Beverage	3	3	3
Rocks	3	3	3
Double Old Fashioned	3	3	3
Water/Goblet	3	3	2
Wine, large	1½	1½	1
Wine, small	1	1½	1½
Beer, small	3	3	3
Beer, large	1½	2	3
Martini	1½	1½	1½
Cocktail Coupe	1	1	1
Margarita	½	1	1½
Flute	1	1	½
Sherry/Cordial	1	1	1
Shooter	½	½	1½
Shot	½	½	1½
Brandy/Cognac	1	1	1
Dessert/Fountainware	1½	1½	½
Coffee or Tea	1	1	1
Carafe	½	½	½
Pitcher	½	½	½

# Glass *Master* Definitions

## **Aeration**

The process of encouraging a wine to absorb oxygen, also called breathing, to enhance the aromas.

## **Bouquet**

A wine's aroma, unique to its varietal.

## **Bowl**

The top portion of stemware, never filled beyond half when serving wine to allow for swirling and release of bouquet.

## **Carafe**

Serving container often used for wine, but suitable for any beverage.

## **Conditioning**

The process of glassware weakening with repeated use, including marring or abrading, made worse with improper care and handling.

## **Contours**

Curvatures in a glass design to enhance flavors, enable effervescence (beer) and/or direct aromas to the nose.

## **Decanter**

An often stylish serving container designed to allow older wines to aerate, improving the aroma. Decanting also reduces the amount of sediment that could pour into the glass.

## **Effervescence**

The release of gas in the form of bubbles, particularly in beers and sparkling wines.

## **Foot**

The bottom portion of a stemmed glass, providing proper balance and stability.

## **Mechanical impact**

Glassware breakage caused by a sudden and forceful impact, typically from improper handling.

## **Pour Line**

A visual cue etched on the glass to enable accuracy in pouring.

## **Rim**

The top of a glass, affecting how the beverage is received by the tongue.

## **Sham**

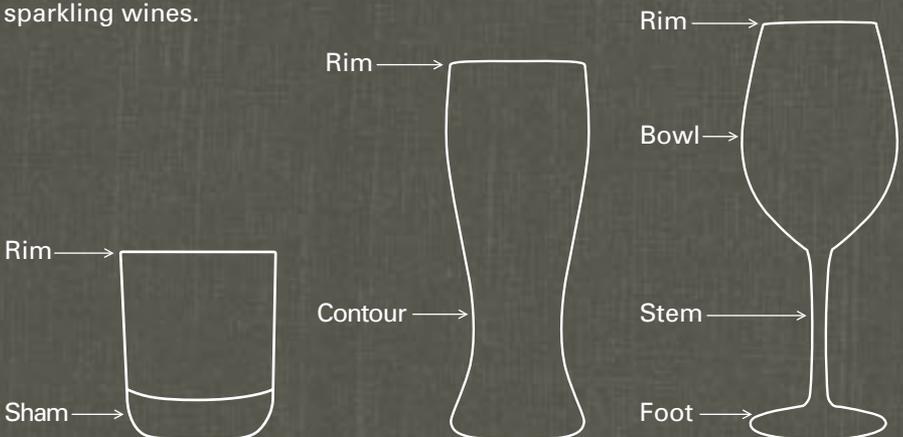
The thick base of a glass to add weight and stability.

## **Stem**

A thin rod of glass spanning the bowl and the foot enabling a beverage to be held without being warmed by the hand.

## **Thermal shock**

A type of breakage caused by a sudden change in glassware temperature from hot to cold or cold to hot, which can be avoided with proper handling.





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