



# Foodservice Glassware Guide

STYLES | PURCHASING TIPS | CARE & HANDLING

 **TriMark**  
Foodservice Equipment, Supplies and Design

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# STYLE OF GLASSWARE

## BEVERAGE GLASSES



### Water & Beverage

- ◇ Versatility for everyday use to serve water and various refreshments.
- ◇ Available in several shapes, styles and sizes to help boost the dining experience.
- ◇ Commonly holds 9 to 16 ounces of water and comes in a range of materials including hand blown glass, machine blown glass, plastic and stainless steel.
- ◇ Consider [glass rack](#) size and fit when selecting your water & beverage glassware.



### Tumblers

- ◇ Flat-bottomed glassware comprised of hi and low ball options to hold a variety of drinks.
- ◇ Tumblers commonly serve fruit juices, soft drinks and iced teas.
- ◇ Available in glass and polycarbonate to accommodate dining for indoor, outdoor and poolside settings.

### Coolers & Iced Tea



- ◇ Serve specialty drinks or iced tea in glasses with or without stems, offered in several sleek designs and unique shapes.
- ◇ In order to elevate your beverage service, add a lemon wedge, lime slice or mint leaves on the lip of the glass to enhance the drink's flavors.
- ◇ The long, narrow shape accommodates ice cubes and garnishes inside the glass in an aesthetically pleasing beverage showcase.
- ◇ Consider use of longer straws for beverage service that includes tall glasses and hi balls.

### Juice



- ◇ Smaller in size, these glasses are great for breakfast, brunch or banquet events.
- ◇ Juice glasses have several different capacities ranging from 3 ounces to as high as 10 ounces to hold a variety of beverages.
- ◇ Interesting shapes and design accents can liven up your juice presentation and offer vibrant colors to accompany a meal.



# STYLE OF GLASSWARE

## BEER SERVICE



### Pilsners

- ◇ Typically used for light beers, its tall body and tapered top captures the effervescence of the brew you are serving.
- ◇ Common glass sizes are between 10 and 20 ounces with the unmistakable shape that allows for formation of foam while showing off the color of the beer.
- ◇ Holds less beer than other types of beer glasses, however, its tall size gives the appearance of a greater volume being served.
- ◇ With the various sleek shapes, the pilsner enhances a patron's ability to appreciate the true taste of beer.



### Mugs & Steins

- ◇ Mugs have a heavy, thick design – ideal for prevention of breakage.
- ◇ A mug's strong handle provides easy lifting and simple storage on hooks.
- ◇ Steins feature a modern or stoneware look, with or without a lid.
- ◇ Can hold between 12 and 20 ounces of beer and are commonly used for darker brews.
- ◇ Some creative ways beer mugs are being presented are as root beer floats, frozen desserts and ice cream treats.

### Pint Glasses

- ◇ This is the most common glassware option that has originated from the United Kingdom and quickly gained popularity for its versatility in serving all types of beers.
- ◇ The pint glass has become fashionable for serving water and sodas.
- ◇ For the benefit of branding, establishments often customize their pint glasses with a logo, marketing message or unique graphic. Retail sales of customized pint glasses can be a valuable source of revenue.
- ◇ Pint glasses come in two standard sizes – the 16 ounce (most common size used) or the 20 ounce (also known as Nonic), which has a slight ridge toward the top.



# STYLE OF GLASSWARE

## BARWARE



### Martinis

- ◇ The cone-shaped top prevents liquids from separating while its stem is perfect for holding cocktails in a manner to prevent the drink from warming.
- ◇ This glass is used for a range of classic to contemporary martinis, top-shelf cocktails and specialty drinks.
- ◇ While adding salt or sugar to the rim has been practiced for years, restaurants are now enhancing their cocktail menu by featuring cinnamon, spices and other creative ingredients.



### Hi Ball / Collins



- ◇ Tall, straight glasses used mainly for mixed drinks such as Long Island Iced Teas or Mojitos; also used for serving sodas or juices.
- ◇ Available in a variety of shapes, wall depth ranges from thick to thin and holds between 8 and 12 ounces.
- ◇ The word “highball” refers to drinks that have more mixer than liquor.



### Port Glasses

- ◇ Serving sizes typically range from 3 to 5 ounces.
- ◇ Best used for enjoying port wines and other sweet dessert wines.
- ◇ These small shaped glasses concentrate on the aromas of the nectarous wines for a more flavorful experience.



### Margarita

- ◇ With its wide mouth, long stem and base, margarita glasses provide a fun design with a smaller bowl underneath.
- ◇ Add traditional or colored salt, sugar or various spices on the rim to enhance both visual and taste elements.
- ◇ Serve expertly crafted desserts in these glasses such as ice cream treats, frozen custards or sundaes for a more interesting presentation.



# STYLE OF GLASSWARE

## BARWARE



### Snifters

- ◇ Known as brandy glasses, snifters are designed to have short stems and a wide tulip shape to capture rich flavors.
- ◇ Volumes range between 10 to 20 ounces, however, all design sizes allow for proper swirling to ignite aromas.
- ◇ To serve warm brandy properly, pour piping hot water into the snifter and swirl it around for a few seconds (prior to adding approximately 2 ounces of brandy) to let the liquor heat up for an enhanced drinking experience.



### Rocks, Old Fashioned & Double Old Fashioned (DOF)

- ◇ These smaller, weighted glasses are ideal for serving 'on the rocks' bar beverages and mixed drinks.
- ◇ The most common sizes for this durable squat-like glass are 5 to 9 ounces. For DOF, standard sizes range from 11 to 12 ounces.
- ◇ Add smaller stir straws to allow customers to continually keep their beverage flavors balanced and cold.



### Shot Glasses

- ◇ Common sizes range between 1 to 3 ounces.
- ◇ Bottom base of shot glasses are designed for durability with additional layers to absorb shock from table and bar countertop impact.
- ◇ Use for a creative presentation of miniature desserts or artistic concoctions.



# STYLE OF GLASSWARE

## STEMWARE

### White Wines

- ◇ With a smaller bowl than the red wine counterparts, these stemmed glasses preserve the delicate flavor of chilled wines. The stem keeps the warmth of your hands away from the glass bowl allowing the wine to remain at its proper cool temperature.
- ◇ Restaurants commonly pair white wines, such as Chardonnay or Pinot Grigio, with lighter dishes featuring grilled seafood or chicken.
- ◇ White wine glasses typically come in hand blown glass, machine blown glass or plastic material options.
  - Hand blown glass is very thin, fragile and the most expensive.
  - Plastic stemware is affordable and shatter-proof, making it ideal for outdoor dining.
  - Standard glass is affordable, however lacks the high-end appearance of crystal.

### Red Wines

- ◇ Designed with a wider bowl for a satisfying sensory experience of the wine's unique aroma.
- ◇ The Bordeaux glass is taller and features a slightly smaller bowl perfectly suited for heavier reds such as Cabernets and Merlots.
- ◇ Burgundy glasses are shorter with larger bowls, ideal for light-bodied reds like Pinot Noir or Shiraz.



### Goblets

- ◇ These short stemmed glasses are used for a range of beverages such as beer, wine or water.
- ◇ Get creative juices flowing by utilizing these glasses for appetizers, desserts or specialty drinks such as a berry mojito with a volcano smoky effect or for ice cream creations.



### Champagne Flutes

- ◇ The tall, slender bowl sustains the bubbly textures of champagnes and sparkling wines. Smaller rim openings are designed to retain the carbonation inside of the flute for a prolonged period of time.
- ◇ This glassware releases volatiles quickly for a stronger aroma and typically holds 6 to 8 ounces.



# PURCHASING TIPS

When selecting glassware it is important to know its purpose and overall style to make the guest's dining experience memorable.

Consider the following when deciding on a particular glassware set:

## Frequency of Stemware Use

For glassware that's used every day, it's better to choose inexpensive glasses that are dishwasher safe and can be replaced quickly. Save extravagant crystal for infrequent, special occasions.

## Short vs. Long Stem

Stem length showcases a different look on the table. Long stems heighten the table setting and are ideally suited for a fine dining atmosphere. Short stems are less grand and lend themselves to an informal dining or buffet setting.

## Tempered vs. Non-Tempered

Tempered glass is more resistant to breakage and damage from heat without forfeiting style. Each piece undergoes a tempering treatment for improved durability and increased shelf life. Non-tempered glass showcases higher end elegance that is ideal for fine dining. The thinner glass appearance of non-tempered is delicate and makes for a stunning presentation.

## Sheer vs. Beaded Rims

Without reinforced edges, sheer rims are not known to be durable, but offer superior visual appeal and a better drinking experience. Beaded rims, found mainly on tempered glassware, are lower in quality; however, have preferred durability and longer lifespan.



## Think Design

Consider all of your dining room pieces when deciding the glassware style that will best complement your table presentation. A cohesive look will make your creative vision shine.

## Portion Control

Using the correctly sized glass will help you to control your operational costs. Glasses with a larger capacity are better for serving beverages that are more inexpensive such as sodas, water and well drinks. Smaller glasses are ideal for serving specialty or signature drinks that may require higher cost ingredients and additional time to assemble.

## Material

Know the setting you are planning to use your glassware in. For outdoor dining or off-site catering operations, consider using [plastic drinkware](#). This shatter-proof material will minimize breakage and help reduce replacement costs. Hand blown glassware is best reserved for special occasions or serving signature drinks as this is a more expensive material and costlier to replace.



# CARE AND HANDLING



## Do's

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### Wait to Use Recently Washed Glasses

When removed from the dishwasher, glasses are often hot to the touch. Avoid putting cold ice in a hot glass which causes thermal shock and cracking. In addition, refrigerated glasses require time to 'thaw' to room temperature before warm liquids are poured inside.

### Keep Stock on Hand

An extra supply can help you sidestep utilizing glasses directly from the dishwasher. This additional quantity of glassware reduces stress when an abundance of drink orders are placed and when breakage occurs.

### Know Your Glass Racks

Choosing the right glass rack for each type of glass is important for proper washing and transportation. [Carlisle](#) and [Cambro](#) offer sizing guides to help you select the correct rack.

### Polish Your Glassware

Letting water sit on your glasses after washing can cause water stains and make your glassware appear less clear or dirty. Serving drinks before they are properly dried results in an unattractive glass surrounded by water spots.

### Carry Glasses Individually

Picking up glasses in bouquets causes them to knock together and crack. Train staff to safely carry glasses individually to minimize breakage and replacement costs. In addition, use of [beverage trays](#) is a smart means of transporting several drinks in a single trip.

### Maximize Your Storage Space

Hanging glass racks are an easy way to keep your serving area neat and organized. These racks also allow you to make the most of the space behind your bar.

## Don'ts

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### Stack Glasses

Undesirable friction occurs when stacking glassware which can cause them to break overtime. There's an increased chance of knocking stacked glasses over and shattering several pieces. Avoid this costly practice.

### Use as an Ice Scoop

Using a glass for scooping ice is an unsanitary practice and intensifies the chances the glass will break in the bin causing tremendous danger of shattered glass getting inside a patron's drink.



### 'Cheers' the Beer Taps

Repeatedly hitting the glass against beer taps causes a strain on the glass making it prone to damage.

### Use Cracked Glasses

Serving beverages in a cracked glass can lead to several unwanted situations. It could break when a customer is drinking from it or show an undesirable presentation. Remove the glasses immediately and replace.

### Use a Glass as a Flatware Holder

Using a glass to carry metal silverware increases the chance of breakage, chipping or cracking. Use [flatware baskets](#) or [cylinders](#) for easy transport and storage.

