

Glassware Buying Guide



Before deciding on quantities, first decide which type of glassware you will need for your dining room or your bar. Below is a list of types of glassware available, and how they can be used in your dining room or bar.

Styles of Beverage Glassware



Beverage Glasses

These all-purpose glasses can be used to hold any beverage you wish. They come in various sizes, shapes and capacities to fit your dining room needs. Typical drinking glasses hold 5-12 ounces of liquid.



Juice Glasses

Small juice glasses are great for serving juice at breakfast and brunch. They are smaller than most beverage glasses.



Beer Mugs and Steins

These heavy thick mugs are designed to hold beer without breakage. They have sturdy handles for easier lifting. Beer steins are a special kind of beer mug that originated in German. A beer stein is much like a beer mug, but includes a thumb rest or a lid.



Beer Glasses

Some glasses are specifically designed to hold pints of beer or pilsner and lager beers. Pilsner glasses are flared with the top being wider than the bottom. Pilsner glasses are usually smaller than pint glasses and have a short neck at the bottom, then a rounded taper to a slightly bulged area that forms the glass. Pint glasses are perfect for holding water, soda or beers and ciders from the tap.



Hurricane Glasses

These glasses are shaped like the old-fashioned hurricane lamps, and are designed to hold fruity cocktails and other drink concoctions.



Margarita Glasses

Margarita glasses are usually large with a bowl shape, and sometimes have a smaller bowl below the large bowl for a decorative touch. The glass is wide so that the rim can be coated in salt or sugar to accent the drink.



Martini and Cocktail Glasses

For serving martinis or any other cocktail, use a martini glass or cocktail glass. The triangular bowl shape holds martinis, cosmopolitans, manhattans, and other fun cocktails. They are also great for serving champagne.



Rocks Glasses

When a customer asks for a mixed drink served on the rocks, reach for a rocks glass. These small tumblers can also be used to serve mixed drinks and liqueur drinks.



Highball Glasses

In the late 19th century, when mixed drinks were first introduced, they were referred to as "highballs" because they were served in these tall (high) glasses. These tall glasses are perfect for holding larger cocktails and mixed drinks, like whiskey and soda, Long Island iced tea, a mojito or a Bloody Mary. They can also be used as an all-purpose beverage glass.



Old Fashioned Glasses

These glasses are also known as lowball glasses, and can work as rocks glasses. They are great for holding small mixed drinks like their namesake, the Old Fashioned, or any type of liquor served on the rocks.



Collins Glasses

These glasses are designed to hold a Tom Collins mixed drink, but can be used to hold any number of mixed drinks. They resemble highball glasses, but highball glasses are usually shorter and wider.



Shot, Shooter and Whiskey Glasses

For measuring or serving shots, use a shot, shooter or whiskey glass. Shooter glasses are usually taller than shot glasses, while whiskey glasses are wide enough to fit ice. The bottoms of the glasses are extra thick, so that they absorb the shock of being slammed on a surface.



Brandy Snifters

These glasses have a shorter stem than wine glasses and are designed to hold brandy, a spirit that is made from distilled wine and often served after dinner. The glasses are capable of holding much more liquid than should be poured. Fill the glass about a third of the way up so that the brandy can breathe in the glass.



Coffee Glasses

These glass mugs can be used to hold any type of warm or iced beverage, such as coffee, tea or cider. In a bar setting, they are often used to serve Irish coffee, because the glass mug keeps the beverage warm while adding a decorative touch to the drink.



Cordial Glasses

A cordial glass can be used to serve any kind of sweet liqueurs. They can also function as an elegant glass for serving beer samples.



Cosmopolitan Glasses

Ideal for holding cosmos or other mixed drinks, cosmopolitan glasses resemble a stemless cocktail glass.



Red Wine Glasses

Red wine glasses are designed to have a larger and wider rim so that your nose will be inside the rim as you tip the glass. This is because red wine's flavor tends to be heavier and needs to be inhaled to be fully enjoyed. Stemless wine glasses can also be used for red wines, since the wine is served room temperature and will not quickly grow warm in your hand.



White Wine Glasses

White wine glasses have a smaller rim than the red and the narrower shape of white wine glasses reduces the chances of warming the wine. The stemmed glasses keep chilled wines cooler longer, as the person drinking the wine can hold the stem instead of holding the glass.



Champagne Glasses

These glasses are usually fluted with a tall and narrow bowl for holding champagne. The small opening of the bowl is designed to retain champagne's carbonation, by reducing the surface area at the opening of the bowl helping to keep the drink from going flat. These glasses are great for holding mimosas and other cocktails as well as champagne.



Coffee Mugs

Coffee cups help absorb some of the initial heat when hot liquid is poured in, then they keep the liquid from cooling too quickly. Coffee cups are great for more than just coffee; hot chocolate and tea also benefits from this design. If you prefer ceramic or porcelain mugs to coffee glasses, check out our ceramic coffee mugs. They come in various capacities and sizes. Consider picking mugs that will match your dinnerware patterns.

Glassware for 100 People

	Bar	Restaurant	Caterer/Banquet
Beer Glass/Mug	12 dozen	9 dozen	12 dozen
Cocktail (3 to 5 oz)	9 dozen	6 dozen	12 dozen
White Wine (6 1/2 to 9 oz)	6 dozen	6 dozen	12 dozen
Red Wine (6 1/2 to 16 oz)	6 dozen	6 dozen	12 dozen
Sours (5 to 6 oz)	3 dozen	3 dozen	
Brandy (2 to 20 oz)	3 dozen	3 dozen	
Rocks (6 to 12 oz)	9 dozen	6 dozen	12 dozen
Collins (9 to 12 oz)	3 dozen	3 dozen	
Hi Balls (7 to 11 oz)	9 dozen	6 dozen	12 dozen
Water Glass (10 oz)	3 dozen	18 dozen	18 dozen

Quick Tip

Keep enough glasses on hand to minimize the need to take glasses directly from the dishwasher to the table. Hot glasses should never be filled with ice or cold liquid. The temperature shock makes them more prone to breakage.