Inspiring Brands

GLASSWARE
Setting the standard in glass tableware expertise and innovation since 1818, including its newest premium collection, Master’s Reserve.

Syracuse®
Classic dinnerware and serveware blending distinctive style with proven performance.

WORLD®
Diverse collections of on-trend dinnerware, flatware and holloware for casual environments, including value-driven Brandware™.

SCHÖNWALD
Award-winning dinnerware featuring exceptional creativity and durability.

SPIEGELAU®
Premium glassware featuring unparalleled clarity and sparkle.

Nachtmann
Fine glassware for luxury and brilliance to modern-day life.

REED & BARTON
Flatware with superior craftsmanship ideal for discriminating tastes.

VIVA
Premium high-end tea service with Nordic-inspired design.

PLAYGROUND
Playful, inspiring dinnerware and accessories in unique materials of wood, slate and marble.

Contact your Libbey sales representative or distributor today for more information on featured products!

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A new generation of culinary artists are forging their own paths – inspiring cultural revolutions in all kinds of unexpected places.

Nowhere more dramatically expresses our 2018 Libbey Professional Insights than Detroit’s flourishing food scene, where a crop of ambitious restaurateurs are turning a renewed vision for the city into reality.

Their relentless passion and talent is building thriving new businesses – and making Detroit a culinary destination rivaling the best in the nation.

Libbey knows firsthand how American ingenuity and Midwestern grit can drive success against any odds. We salute these bold spirits and big personalities. Each of them, one of a kind. And much like their patrons, they’re reinventing the rules of dining today.

We looked, listened and learned from Detroit’s culinary trailblazers, along with others from across the nation, to identify our 2018 Insights – the four major drivers we see shaping culinary trends across America.

Whether breaking the rules entirely, or reinventing tradition in spectacular fashion, each of this year’s insights center around stepping beyond expectations and being a true original.

And Libbey’s here with the tabletop solutions that help you capitalize on them.

You bring the vision and passion, and Libbey’s tabletop products and expertise can help you reach new levels of success.

SERVING experience®
MODERN Heritage

Food and drink evokes memories and embodies culture. Connecting guests to influences — whether from around the world, across the street or down memory lane — creates a richer experience that deepens their loyalty.
“We’re rooted in the classics. You’ll see a lot of classic cooking. But it’s like Julia Child was my grandma and I was throwing a basement party at her house. We are still kind of having a party, so we take more chances, we get a little sillier.”

— Head Chef James Rigato, Mabel Gray

Playground NARA stoneware, featuring trendy crackled glazes, gives a modern twist to this chilled beet soup made with many locally sourced Michigan ingredients. Prepared by Mabel Gray’s Head Chef James Rigato.

MODERN Heritage
CONNECT TO CULTURE AND MEMORIES

Nostalgia Reinvented
Put a modern twist on traditional food and drink.

Global Influences
Let guests taste the world without leaving the neighborhood.

Local Hospitality
Embrace distinctly local elements.
MODERN Heritage
KEEP THEM COMING BACK WITH AN ENRICHING EXPERIENCE

1. Libbey Repurposed Wine Bottle Base Tumblers
Chic tumblers with one-of-a-kind character and earthy colors enhance the personality and charm of your beverage service.
Spanish Green 16 oz. – No. 97281
Green 16 oz. – No. 97284
Dark Olive 12 oz. – No. 97280

2. SCHÖNHALD
Pottery Dinnerware
Distinctive organic shapes with a handmade appearance create an atmosphere of warm hospitality.
Unique White Organic Plate 10½” – No. 93922-70225

3. World® Farmhouse™ Flatware
Each piece has its own design for an eclectic look, and tumbled finishes give a warm, vintage vibe – just like fond memories of sitting at grandma’s table.
Dinner Fork – No. 998 039
Dinner Knife – No. 998 5502

4. World® Wood Trivets and Hammered Potbelly Bowls
A welcoming, rustic feel punctuated with new sparkles and a classic shaped bowl.
Wood Trivet, Rectangle 14¼” – No. CIS-19TR
Hammered Pot Belly Bowl 4 oz. – No. PBB-3
14 oz. – No. PBB-5

5. Playground NARA Bowl with Reed & Barton Berkshire Matte Flatware
Stoneware with trendy crackled glazes has a look reminiscent of cast iron for an earthy and elemental aesthetic.
Round Black Bowl 6½” – No. 70131609123100
Bouillon Spoon 6½” – No. 91810-016

6. Libbey Retro Cocktails
Serve retro-inspired drinks with classic sophistication that merits a higher beverage price.
Cocktail 8½ oz. – No. 6031064
Speakeasy Gin & Tonic 14½ oz. – No. 602704

72% OF MILLENNIALS WOULD RATHER CHOOSE AN EXPERIENCE OVER A MATERIAL ITEM.
Source: Harris Group
2 Signature DELIGHTS

Guests will go out of their way to visit hotels, restaurants and bars that offer truly unique drinks and dishes. Draw them in with something they can’t find anywhere else.
“I like being different. I feel like people come in and expect one thing. My goal is to blow that out of the water. I wanna go beyond that. That’s what gets people to come back.”

— Beverage Director Will Lee, Grey Ghost Detroit

A unique shape and size makes the Master’s Reserve® cocktail glass the ideal vessel for this distinctive, flavorful creation, prepared by Grey Ghost Detroit Beverage Director Will Lee.

2 Signature DELIGHTS
ORIGINALITY IS SERVED

Distinctive Drinks
Elevate the drink with the right glass and lavish presentations.

Showmanship
The table or bar is a stage. Give a show guests won’t forget.

In Every Sense
Enhance guests’ experiences by delighting all five senses.
IN 2018, MORE PEOPLE ARE OPEN TO TRYING FOOD AND DRINK WITH UNUSUAL TEXTURES, WHICH WILL PLAY AN INCREASING ROLE IN CREATING MEMORABLE EXPERIENCES. 

Source: Mintel 2018 Global Food & Drink Trends

Signature DELIGHTS STAND APART WITH DISTINCTIVE PRESENTATIONS

Use product in unforgettable, original ways that bring out the unique character of your venue. Reach guests through all the senses, including the tactile experience.

1. Master’s Reserve® Cocktail Glasses
New shapes bring classic glasses up to the Master’s Reserve® standard of quality and clarity.
Contour Wine Taster 6 oz. – No. 91176 (available Q2 2018)
Circa® Flute 8 oz. – No. 9254
Circa Coupe 8 oz. – No. 9251
Circa Pink & Flame 5½ oz. – No. 9252
Circa Cocktail 5 oz. – No. 8231
Circa Liqueur 3 oz. – No. 9250
(all Circa available Q2 2018)

2. World® Barware Accessories
The right tools add drama and shimmering style to your distinctive preparation and presentations.
Two-Prong Bar Strainer 7¼” – No. BS-1
3-Piece Cocktail Shaker – No. 75035
Double Jigger 1 oz. – No. DJ-2

3. Syracuse® Smoke and Pebblebrook in Obsidian Dinnerware
This vivid contrast of elements adds unexpected drama.†
Smoke Oval Platter 13” – No. 999533-008 (available Q1 2018)
Pebblebrook Dip Dish, Obsidian 3 oz. – No. PEB-14-O
(* new flatware available Q2 2018)

4. Nachtmann Punk Glassware with World® Equity Flatware Teaspoon
Stylized rivets protrude from the surface of this barware series with attitude, creating an edgy yet classy look and feel ideal for cutting-edge concoctions.
Punk Cocktail 7¾ oz. – No. N99577
Teaspoon – No. 703 001

5. SCHÖNWALD Fine Dining and Shabby Chic Dinnerware, with Reed & Barton Dillon Flatware and Nachtmann Palais Glassware
An unexpected blend of colors and patterns define this striking combination.
Square Coupe Plate 17⅜” – No. 9115127
Platter 17⅛”x12¼” – No. 9322650-65076
Dip Dish 2¼” oz. – No. 933705-65081
Double Old Fashioned 12⅜” oz. – No. N9729
Dinner Fork 8½” – No. R8114-027

† new flatware available Q2 2018
Guests’ RULES

Guests are looking for more flexibility on when, where and how they dine. Move beyond yesterday’s norms with new ways to serve them on their terms.
LET PATRONS CALL THE SHOTS

Tailored Tastings
Give a broad array of tempting options, then let guests customize their own sampler.

Build Your Own
Whether serving family style or a “build your own” experience, let guests play a role in their meal’s prep – creating new activities that keep them coming back.

Easy on the Entrees
Expand the left side of your menu to emphasize veggies, appetizers and sides as an alternative to heavy entrees and to encourage sharing.

“A lot of hotels can feel mundane. You go in, maybe get your cookie at the front desk and go to sleep. Here, the entire look and feel of it is very creatively inspiring, while also offering the comforts of home.”

— Event and Catering Manager Carmen Tocco, Trumbull and Porter Hotel
Tea and fruit, or cheese, pairings serve as a refined snack for any time of the day.

Teapot 19 oz. – No. VS34801
Medium Square Walnut Stand
7 ⅜” – No. 742880191000000

Rectangular Marble Platter
7 ⅛”x3 ½” – No. 731880291000000

Rectangular Walnut Crumb Grid
7 ⅛”x3 ½” – No. 742880291000000

SCHÖNWALD Islands Platter and Event Tapas Spoon with Playground ANANTI Walnut Wooden Board
Use this inviting trio for shared dishes, encouraging groups to taste and try.
Long Coupe Platter 19 ⅝”x5 ⅜” – No. 9212250
Tapas Spoon 4”t – No. 952192
Rectangular Walnut Wooden Board 7⅛”x3½” – No. 742880901000000

Libbey Melamine Cherry Wood Look Flight, 4-Well
A fun and convenient way to serve up samples of your popular microbrews, in-house favorites or seasonal specialties.
4-Well Flight 18 ⅝”x4” – No. A 96459

SCHÖNWALD Allure Dinnerware with Cloche
Eye-catching faceting creates unexpected presentations ideal for hospitality settings, while the Cloche allows for a dramatic reveal.
Bowl, Rim Deep 11 ⅜”oz. – No. 9120128
Cloche 3 ½” – No. 9126428

Libbey Holstar Coupe
A classic design with sparkling cut glass look adds a sophisticated touch, with the versatility to serve drinks or desserts.
Coupe 8 ½”oz. – No. 929799

Infinium® Serveware
BPA-free premium plastic serveware can be used outdoors, poolside – wherever your guests want to be.
(available in late Q2 2018 in Wake texture)

Libbey Hobstar Coupe
A classic design with sparkling cut glass look adds a sophisticated touch, with the versatility to serve drinks or desserts.
Coupe 8 ½”oz. – No. 929799

VIVA® Scandinavia Infusion Porcelain Teapot on Playground ANANTI Walnut Stand
Tea and fruit, or cheese, pairings serve as a refined snack for any time of the day.
Teapot 19 oz. – No. VS34801
Medium Square Walnut Stand 7 ⅜” – No. 742880901000000
Rectangular Marble Platter 7⅛”x3½” – No. 731880291000000
Rectangular Walnut Crumb Grid 7⅛”x3½” – No. 742880291000000

38% OF PEOPLE SAY GREATER CUSTOMIZATION WOULD ENCOURAGE THEM TO VISIT THOSE RESTAURANTS MORE OFTEN.

Source: Technomic

Guests’ RULES
ACCOMMODATE EVERY PATRON WITH A VERSATILE TABLETOP
A selection of patterns with multiple sizes and shapes helps you serve the unlimited possibilities your guests desire, and thinking beyond the traditional tabletop fills the house for more hours, day and night.

1. SCHÖNWALD Islands Platter and Event Tapas Spoon with Playground ANANTI Walnut Wooden Board

2. Libbey Melamine Cherry Wood Look Flight, 4-Well

3. Infinium® Serveware

4. SCHÖNWALD Allure Dinnerware with Cloche

5. Libbey Holstar Coupe

6. VIVA® Scandinavia Infusion Porcelain Teapot on Playground ANANTI Walnut Stand

1.4.5.6.

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1.4.5.6.
Healthy Indulgence

Your guests seek balance in their lives – from work-life to diet. It’s all about serving their healthy habits to make way for guilt-free indulgences.
“Everything on my menu is pretty clean and healthy, it’s all done from scratch. Good, fresh ingredients. That’s it, that’s the way to do it.”
— Executive Chef Jay Gundy, Red Dunn Kitchen

Veggie Versions
Create veggie alternatives for the dishes guests love.

Drink It In
Let guests drink their daily dose of vitamins, fruits and veggies through smoothies and mocktails.

Clearly Good
Vibrantly showcase the freshness of your ingredients.

Constellation™ dinnerware in Eos™, Libbey’s brightest-ever white porcelain, makes an ideal backdrop for this macaron with raspberry puree swipe and decadent brownie. One of Red Dunn Kitchen Executive Chef Jay Gundy’s signature desserts.
NEARLY ONE IN TWO CUSTOMERS EXPRESSED A WILLINGNESS TO PAY A 10% PREMIUM FOR SOCIALLY RESPONSIBLE AND ENVIRONMENTALLY FRIENDLY GOODS TO BE USED.

Source: Drinks World
To those who dare to be bold. The true originals. Libbey salutes your relentless drive.

You’re not just serving guests. You’re shaping communities, changing perspectives and creating opportunity.

Here’s to you.

2018 marks our 200th anniversary, so we know firsthand the never-ending passion, grit and ingenuity needed to fuel that entrepreneurial spirit.

That’s why we’re passionate about Serving Experience™ to support your vision of success.