2020 NEW ARRIVALS

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CELEBRATE

We believe every occasion - big and small - is an opportunity to celebrate life, we elevate those experiences.

At Libbey, our vision is to own every moment from the smallest occasions to life’s biggest celebrations. Libbey is creating some of the most significant and on-trend tabletop and entertainment introductions anywhere in the world.

With an eye to what’s hot in the culinary and beverage world, we’ve developed exciting new products for you. Chefs, mixologists, owners and servers have all weighed in to help us create products that keep a pulse on global trends - and what you need to present them. Discover these possibilities to elevate your guest experiences and get set for success.

Libbey - Turns trends into business potential for you and let Libbey - Professional Tabletop be your guide.
New England Glass Company was founded in East Cambridge, MA in 1818. Libbey moved the company to Toledo, OH in 1888 and thus, the "Glass City" was born.

Libbey built a complete model glass factory at the World’s Columbian Exhibition in Chicago. As part of the World’s Exhibition, Libbey Glass created a spun glass dress for Princess Eulalia of Spain. The success of this exhibit established the Libbey brand name throughout America.

Libbey Glassware (China) Co., Ltd was founded in 2006 with the mission to supply high-quality glassware and provide service to professional customers and consumers. Libbey is striving to achieve balance while maintaining and improving its high environmental, financial, and social standards.

Libbey announced Master’s Reserve as a luxury sub-brand of their new high-quality glassware which was made of innovative materials named ClearFire™ and HD2 process. Libbey has the opportunity to pursue high-end consumer groups due to the establishment of Master’s Reserve.

After 200 years of development, Libbey starts its new journey and towards the next 100 years.
NO. 5304  PRODUCT ORDER NUMBER  ( 1 ct. = .28 kg )
10.5 oz / 31.0 cl / 310 ml
PRODUCT FLUID CAPACITY  (unit: mm)

H 127  T 78  B 70  D 108 (unit: mm)
H: MEANS HEIGHT  T: MEANS TOP DIAMETER  B: MEANS BOTTOM DIAMETER  D: MEANS MAXIMUM DIAMETER
MTS: Make to Stock  MTO: Make to Order
STEMWARE

Light-Bodied Red Wines
No. 9126
For these wines with fewer tannins and more subtle flavors, a large bowl and wide mouth allow the wine to breathe, enhancing delicate flavors.
Pair with Beaujolais, Pinot Noir, Sangiovese, Cabernet Franc

Full and Medium-Bodied Red Wines
No. 9425
These wines have the highest tannins, resulting in complex flavors. A tall bowl directs the wine to the back of the palate for a richer tasting experience.
Pair with Bordeaux, Cabernet Sauvignon, Merlot, Malbec, Shiraz, Syrah

Full-Bodied White Wine
No. 9123
For heavier wines with a fuller body, a wide bowl enhances complex aromas while directing the wine to the back of the tongue, heightening flavor intensity.
Pair with Chardonnay, Sauvignon Blanc, Gewürztraminer, White Zinfandel

Light and Medium-Bodied White Wines
No. 9124
Perfect for lighter, more delicate white wines with less alcohol. A smaller bowl concentrates subtle aromas and directs the wine to the tip of the tongue for better appreciation of sweeter flavors.
Pair with Riesling, Moscato, Pinot Grigio, Pinot Gris, Petit Chablis

Champagne and Sparkling Wines
No. 9432BLT
A tall, narrow glass maintains flavor concentration and displays effervescence, enhancing presentation.
Pair with Champagne, Prosecco, Lambrusco

Dessert Wines
No. 9121
A smaller, rounded bowl is perfect for these higher alcohol wines. A rounded bowl effects the wine, bringing out the fruit, softening the sweetness.
Pair with Icewine, Sauternes, Moscato
One-piece stemware is one of Libbey’s best selling stemware. It’s specifically designed for high-turnover, fast-paced restaurant operations where safety and durability are very important.

One-piece stemware strikes the perfect balance of weight, functionality, and aesthetics. It’s the proven leader in the industry for durability and reliability.
TEARDROP

The streamlined shape with teardrop shaped bowl established the position among wine glasses.

The style is introverted instead of publicized, classic and meaningful.
**Spirits served Neat**

No. 3502FCP21 shown

A rounded design with heavy base is perfect for swirling “neat” drinks – unmixed spirits served at room temperature – to open up the flavors. The glass narrows at the top to concentrate and enhance the complex aromas.

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**Spirits served On the Rocks**

No. 15481 shown

The heavy weight and wide lip are perfect for serving the finest spirits on the rocks, the large capacity allowing ample room for ice.

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**Brandy/Cognac**

No. 3709 shown

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.

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**Martini**

No. 7912 shown

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.

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**Margarita**

No. 7611 shown

A Mexican cocktail made from tequila, orange liqueur and lime juice, margaritas are often rimmed with salt. The stem helps prevent warming the drink, and the very wide top enables an optimal salt-to-drink ratio.

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**Liqueur**

No. 691018 shown

The small capacity (1-3 oz.) and conical shape is made for serving small amounts of sweet distilled spirits flavored with fruit, herbs, flowers, nuts or spices. Choose a faceted stem for a nostalgic feel that can increase perceived value.

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**Highball or Collins**

No. 1656SR shown

This family of cocktails is made with a base spirit and a non-alcoholic carbonated mixer served with ice, requiring a tall glass for proper proportioning of ingredients.

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**Specialty Glassware**

No. 3623 shown

Whether it’s a signature mojito, frozen cocktail or premium Long Island Iced Tea, specialty glassware is designed to create a powerful presentation of the finest signature cocktails.
“Free, casual and there’s not too much artificial decoration and constraints”. It’s a significant difference between American style and traditional European style.

It presents a kind of leisure romantic. Libbey can series inherits the essence of American culture in design.

Simple style, classic and fashionable
SPKSY COCKTAIL

GOVERNOR CLINTON

Z-STEM

COSMOPOLITAN

Tiki

HURRICANE

MARGARITA

Beverage
Everyday use demands exceptional performance

We know your number one worry with glassware is breakage. It’s why Libbey® has invested so much through the decades in designing and manufacturing glassware specifically for the foodservice industry.

Steaming hot dishwashers. Ice cold beverages. Daily handling by servers or bus staff and stacking by bartenders. If your glassware isn’t made to hold up, breakage and chipping from everyday abuse can drive up replacement costs and operational expenses.

The appeal of Aptiva isn’t just its unique style, but also its DuraTuff treatment for prolonged service life.

Libbey’s exclusive DuraTuff treatment increases resistance to thermal shock (sudden temperature change) and mechanical impact (sudden impact with another object). We produce some of the most durable glassware in the foodservice industry.

We even engineer some of our glasses specifically for stacking, saving space and reducing breakage.

Ask your Libbey sales representative how our exclusive manufacturing technology means longer life for your glassware.
BRILLIANCE

Inspired by the trend of minimalism and modern aesthetics, we’ve developed a series of Brilliance Stemless wine glass with fashionable shape. "Simple shape & comfortable feel" is the experience brought to you by Brilliance stemless.
The LinQ series may well be the ultimate high-end stackable glass. The subtly sophisticated design...the timeless look-and-feel... Together they add just that extra dash of elegance to any drink.
LinQ is the stackable series you’ve been waiting for. Satisfying all your most demanding professional requirements, while surpassing your highest aesthetic expectations.
Pilsners
No. 924176 shown
Perfect for serving classic pilsners and other pale lagers, 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
No. 1611 shown
Libbey’s Giant Beer glasses have a tall stature, providing an exceptionally pleasing presentation for wheat ales and pale lagers. Designed for draft beer service, these glasses feature a rounded top that holds a generous head of foam.

Pub Glasses
No. 14009 shown
Pub glasses offer the perfect presentation of classic ales, such as IPA, pale ale, brown ale or stout. Featuring a wide mouth to support the frothy head, Pub glasses offer a traditional yet brilliant beer presentation.

Tulip Stems
No. 520284 shown
Ideal for presenting lambic and saison, the tulip shape also is very well-suited for specialty fruit beers.

Stemware
No. 3015 shown
These upscale yet robust glasses elevate your presentation of ales and lagers.

Belgian
No. 3808 shown
The rounded bowl of Libbey’s Grand Service and Belgian Beer glasses allows for subtle warming of the beer via heat transfer from the hand, while the inward tapering top captures aromas, enhancing the tasting experience.

Steins and Mugs
No. 5262 shown
Very large and durable, mugs are ideal for proper serving of Oktoberfest and other dark German lagers.
CAN GLASS

Canned Beer
No. 209

H133.4  T70  B63.5  D76

SCC 460288

BLOSSOM

Stemmed Beer
No. 3108

H225  T97  B82.6  D97

SCC 16943949929289
GIANT BEERS

Giant Beer
No. 1612 MTS
12.0 oz / 35.5 cL / 355 mL
H181 T68 B62 D72
SCC 6943949921385

Giant Beer
No. 1614 MTS
14.0 oz / 41.4 cL / 414 mL
H190 T73 B66 D77
SCC 6943949921361

Giant Beer
No. 1604 MTS
16.0 oz / 47.3 cL / 473 mL
H207 T77 B67 D77
SCC 6943949921378

ENGLISH PUB

English Pub Glass
No. 4801 MTS
20.0 oz / 59.2 cL / 592 mL
H153 T89 B65 D89
SCC 6943949925635

English Pub Glass
No. 4806 MTS
16.0 oz / 47.3 cL / 473 mL
H153 T79 B57 D81
SCC 6943949925642

English Pub Glass
No. 4810 MTS
10.0 oz / 29.6 cL / 296 mL
H118 T71 B55 D75
SCC 6943949925659

MUGS & TANKARDS

Mug
No. 5207 MTS
10.0 oz / 29.6 cL / 296 mL
H172 T76 B54 D76
SCC 6942469400653

Tankard
No. 5206 MTS
20.0 oz / 59.2 cL / 592 mL
H220 T82 B73 D82
SCC 6943949924508

FLARE PILSNERS

Pilsner
No. 1248 MTS
16.0 oz / 47.3 cL / 473 mL
H207 T77 B67 D77
SCC 6943949921378

Pilsner
No. 18 MTS
19.0 oz / 55.8 cL / 558 mL
H181 T82 B61 D82
SCC 6943949921385

Pilsner
No. 19 MTS
17.5 oz / 50.7 cL / 507 mL
H181 T82 B61 D82
SCC 6943949921385
AFTER DINNER
Soda
No. 5116  MTS
5 1/2 pt. 16 oz. / 475 ml
H58 T103 B77 D103
SCC 6943949918705

Sherbet
No. 5130  MTS
2 1/2 pt. 8 oz. / 225 ml
H189 T79 B79 D79
SCC 6943949918767

FOUNTAINWARE

AFTER DINNER
Complete your tabletop vision

Most of your guests take for granted how accessories provide the little touches that create just the right atmosphere, be it casual or elegant, or a little of both.

Handcrafted by glassware artisans, the exceptional design of water bottles can make fresh infusions the hero of the table.

Serving plates. Carafes. Pitchers. Salt shakers. These are the everyday essentials that complete your tabletop vision. Sure, they all have a job to do. But their primary role is to coordinate beautifully as part of a complete tablescape while providing functionality and durability.

Ask your Libbey® sales representative about how our serveware and accessories deliver both the utility and durability you need.
STACKABLE CONTAINER

CLASSIC CONTAINER

VIBE CONTAINER
MANHATTAN

3 PC. 4 SETS
No. 2519RL  MTO
9.8 oz / 28.6 cl / 286 mL
SCC 10615905931037
MOQ: 200 Carton

KING

Longdrink
No. 15239RL  MTO
6 oz / 17.6 cl / 176 mL
SCC 10615905931079
MOQ: 200 Carton

BASTION

Beverage
No. 15483RL  MTO
12 oz / 35.5 cl / 355 mL
SCC 18710964930686
MOQ: 350 Carton

BEER

No. 2522RL  MTO
14.0 oz / 41.4 cl / 414 mL
SCC 16943949906204

Belgian beer
No. 3915IN  MTO
14.8 oz / 43.6 cl / 436 mL
SCC 16943949903692

No. 2488IN  MTO
12.0 oz / 35.5 cl / 355 mL
SCC 16943949903203

MOQ: 200 Carton

No. 2487IN  MTO
15.5 oz / 45.8 cl / 458 mL
SCC 16943949903388

MOQ: 350 Carton

No. 180N  MTO
9 oz / 26.4 cl / 264 mL
SCC 10615905931175

MOQ: 350 Carton

NAPA

Pilsner
No. 2520RL  MTO
7.5 oz / 22.2 cl / 222 mL
SCC 18710964930723

MOQ: 350 Carton

No. 15240RL  MTO
8 oz / 23.7 cl / 237 mL
SCC 18710964930716

MOQ: 350 Carton

No. 15245RL  MTO
12 oz / 35.5 cl / 355 mL
SCC 18710964930698

MOQ: 350 Carton

RETAL ASIA PACIFIC
**Handling Glassware for Safety and Profitability**

One of the most important merchandising tools used by the owner or operator to prevent breakage and ensure proper glassware handling is to maintain the cleanliness of the investment. This involves treating and handling glassware properly. Glass may easily break due to transportation, handling, and improper storage conditions. To ensure the life of this investment, it needs to be treated and handled properly.

### General Handling

- Clean the glassware before putting it into service.
- Wash it gently after use.
- Avoid putting flatware or other items onto the glass directly when pouring hot water.
- NEVER pick up glasses by the stem.
- ALWAYS use a plastic scoop when picking up glasses.
- NEVER stack glasses.
- ALWAYS pre-wash glasses with water when pouring hot drinks.

#### 1. Thermal Shock

Thermal shock is one result of glass experiencing a sudden temperature change. Glass holds temperature and rapid change in temperature can cause it to break. For example, a glass that has held hot coffee or water is then set down into cold water, a source of hot or cold will make the glass hold the opposite temperature. Thermal shock can cause a glass to break. For example, a glass that has held hot water may crack when set down into the cold water. This kind of contact can cause a minute crack in the glass, which can lead to breakage from impact or thermal shock.

**General Handling**

- Store adequate supplies of glassware in areas protected from impact or thermal shock.
- Place guides on tables for busboys to avoid contact.
- Avoid glass-to-glass contact.
- Always handle glassware gently.
- Always bus glassware directly when pouring hot water.
- Do not use glassware containing any cracks or scratches.
- Do not use glassware directly with hot water or chemicals.
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**Handling Glassware (waiter, walt, bartender functions)**

- NEVER pick up glasses in bucatelas.
- ALWAYS use a plastic scoop when picking up glasses.
- NEVER stack glasses.
- ALWAYS handle glassware properly.

**Handling Glassware (busboy functions)**

- NEVER pick up glasses in bucatelas.
- ALWAYS use a plastic scoop when picking up glasses.
- NEVER stack glasses.
- ALWAYS handle glassware properly.

**Handling Glassware (dishwasher functions)**

- NEVER pick up glasses in bucatelas.
- ALWAYS use a plastic scoop when picking up glasses.
- NEVER stack glasses.
- ALWAYS handle glassware properly.
Libbey Glassware(China)Co.,Ltd

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