

Bar glassware as an essential element in the system of catering

L.V. Yurchuk
V.M. Penchuck

National University of Food Technologies

There is such a variety of bar glassware out there that it can get confusing to decipher which ones accompany which drinks. And you may be thinking that one glass is the same as the next. But this is simply not true. All bar glassware is shaped differently for a purpose. In addition to aesthetics (the way the finished drink looks), the different shapes and sizes of the glasses contribute to the overall flavour of the finished drink.

Bar Glassware and their uses....

Beer Mug – beer mug commonly used for half pints of draught (draft)

Brandy Snifter – shaped liked it is so that the user can hold the glass between their fingers while the base of the glass sits in the palm of their hand.

Champagne Flute – The elongated shape of the flute allows the bubbles to travel upwards and not dissipate too quickly. If the bubbles disappear too quickly, the champagne will taste flat.

Cocktail Glass – Certain cocktails, like a tom collins or the hurricane, have their own specialty bar glasses, bars use generic cocktail glasses.

Goblet – the goblet is commonly used in banquet halls for water and juice and sometimes used in bars) for various cocktails and soft drinks.

Highball Glass – Highball glasses such as this are used for a variety of cocktails and mixed drinks like a gin & tonic or rum & coke

Classic Margarita Glass – This is the classic style margarita glass, although there are a couple variations floating around (like the one below).

Martini Glass – the martini – Shaken, not stirred according to Mr. Bond. Martinis have their own special glasses and although this is a classic looking martini glass, its triangle-shaped bowl.

Old-Fashioned Glass – the glass made specifically for the drink, the Old Fashioned, this glass is often used in bars and clubs as a common rocks glass for mixed drinks such as a rum & coke or vodka soda.

Wine Glass – You can literally find a wine glass for every variety of grape available in a bottle. However, most bars usually only carry one and maybe two different wine glasses. If they carry two different wine glasses, it'll be one for the reds and one for the white wines. This is a typical shape associated with red wines as they tend to have fuller bodies with smaller openings.

Specialty Coffee Glass – This glass is meant for specialty coffees and specialty teas. The handle ensures that the guest doesn't have to worry about wrapping his hands around a steaming hot glass .

References:

1. <http://barsandbartending.com/bar-glassware/>
2. http://en.wikipedia.org/wiki/List_of_glassware
3. <http://www.catererswarehouse.com/category/4456>