

Serving Glassware

Pint Glass

All Long Drinks, Red Bull Cocktails and Non-Alcoholic Smoothies

Examples:

- Long Island Ice Tea
- Red Bull and Vodka
- Bora Bora Brew



Champagne Glass

All champagne and champagne drinks without ice.

Examples:

- Champagne
- Mimosa.



Linz Pilsner

All drinks made with multiple liquors, juices, sweet & sour, margaritas, and all frozen drinks.

Examples:

- Margarita blended/rocks
- Mai Tai
- Strawberry Daiquiri



Irish Coffee Mug

All hot cocktails including hot chocolate drinks with alcohol in them.

Example:

- Irish coffee.



Highball Glass

All drinks with a single liquor, mixer and soda, juice, sodas and bottled or tap waters.

Examples:

- Evian Bottle
- Coke
- Tom Collins.



Cocktail/Martini Glass

Chilled classic cocktails served up and cream drinks served straight up. No shooters!

Examples:

- Martini
- Manhattan
- Gimlet straight up



Beer Glass

This is for beer and cocktails, served chilled with bottled beer.

Use a chilled glass with bottle beer and pour half the beer for the Guests.



Shot Glass

All single shots (except for cognacs, cordials, and liqueurs) and layered shooters.

Example:

- A shot of Tequila



Cordial/Sherry

All ports and sheries go in this glass.



Snifter

All aromatic cordials, cognacs, and brandy served straight up.



Examples:

- Brandy
- Cognac
- Grand Marnier

When a Guest orders an aromatic cordial or cognac, ask if they would like the glass heated to increase the aroma of the liqueur and warm the heart. If so, this can be done by placing the bulb of the glass over a rocks glass with steaming water when served.

Rocks Glass

The Classics, liquor on the rocks, all shooters with a mix and two liquor drinks without a mix.



Examples:

- Scotch on the rocks
- Black Russian
- Rusty Nail
- Rum and Coke.

Wine Glass

All wine poured to 5 oz.



Example:

- Wine by the glass/bottle

When using this glass, look for lipstick marks on the glass. If the Guest wants ice with their wine, ask the Guest if they want it with the wine or on the side. Serve small amounts of ice on the side, in a highball glass.