

*Master's*  
**RESERVE™**

COLLECTION

FROM LIBBEY FOODSERVICE



PREMIERING

**PRISM**



**EXCEPTIONAL EXPERIENCE HAS ITS REWARDS**

PRISM | RENAISSANCE



# Sparked By Those Who Craft Exceptional Beverage Experiences

Our master glassmakers asked one profound question that has forever altered the glassware experience.

What if **America's Glassmaker™** could create a premium glass as stunning, enduring and inspired as the drinks and service style imagined by beer, wine and spirit masters, like you?

## Explore the Story

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Innovation

Select Patterns

Prism – **New!**



Renaissance



Care and Handling

*Master's*  
**RESERVE™**



Ignited by your authentic cocktail creations. Intrigued by the mood you finesse with each beverage experience. Aspiring to your tireless commitment to invention and reinvention – our master glassmakers set to work.

Exacting details

Painstaking formulations

Sensual design elements

We called it Master's Reserve™ – an American-made glass with both elegance and strength. A glass that embodies Libbey's historically cultivated expertise and its drive toward innovation.

Master's Reserve was designed to heighten your meticulously crafted creations.

We proudly pass Master's Reserve innovation into your hands – you who measure success by your reputation for customer insight and delight. **Now you're Set for Success®.**



# Bringing Forth the Inspiration

**Master's Reserve™ is the culmination of a fierce, focused passion:** To push the ingenuity of **America's Glassmaker™** beyond world-class levels.

Fully reimagined and re-engineered from furnace to finishing, Master's Reserve is like no other glassware in Libbey's industry-leading offering.

One glance at its optical purity and dazzling sparkle, one feel of its precise balance in the hand and it's obvious this ambitious vision has been realized.



Master's Reserve is designed to deliver on your dual desires – exquisite presentation and superior service life. This unparalleled performance is backed by our remarkable **HD2 Rim and Foot Guarantee.**



SETTING NEW STANDARDS  
FOR THE NEXT 200 YEARS

### WHISPER THIN, BEADLESS EDGE

The exclusive **HD2 rim** offers high definition and high durability with a deep DuraTemp treatment for longer service life.

### STRONG, SLENDER WALLS

Stiffening provides mechanical strength to the exquisitely slim side walls.

### SEAMLESS BOWL AND STEM

The seamless transition creates a sleek, provocative look while dramatically enhancing service life.

### TALL, SVELTE STEMS

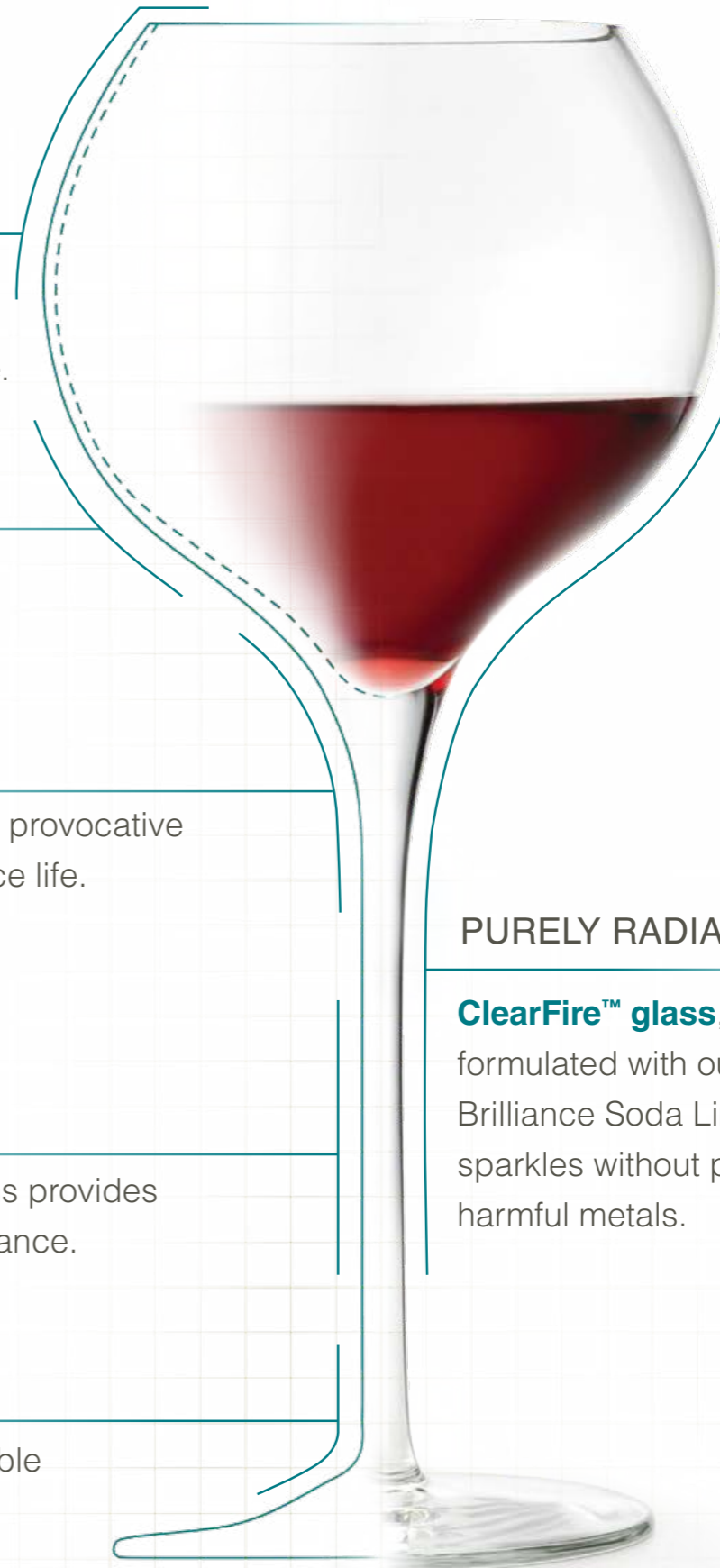
Eliminating seams and joints in the stems provides longer life and more torque (twist) resistance.

### UNPRECEDENTED FLATNESS

The signature foot enables a strong, stable and positively stunning presentation.

### PURELY RADIANT SHINE

**ClearFire™ glass**, formulated with our High Brilliance Soda Lime, sparkles without potentially harmful metals.





P R I S M

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The newest addition to our four refined patterns –  
P R I S M Available now!

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Republic Tavern in Detroit

## PRISM

The vitality and authentic details you craft into every beverage experience inspired this Prism stemware.

# Distinct Angular Modern

Master's Reserve™ Prism is relaxed in the familiar, yet delights in the unforeseen.

Prism takes comfort in a neighborhood spot brimming with conspicuous verve, good friends mingling with a zestful gathering of strangers or an old world bar arcing toward a modernistic angle – the customary with a touch of trend.

Prism is uncommon – by design.





# My Time Cocktail



“It’s unlimited what you can do with this glass. It’s the type of design that can start trends, create a fantastic happy hour, or do dinner menu cocktails.”

*Chad Berkey,  
Master Mixologist*

PRISM

**Visual Pour Control  
Strong, Slender Walls  
Wide Bowl**

An ever captivating, never boring companion to your exceptional beverage creations.



**Prism has an authentic perspective to suit your every ambition.**



## WINE

9322  
13 oz./384 ml.  
H8½ T2½ B3 D3⅜  
1 doz./5# • .85 cu.ft.  
SCC 573032

9323  
16 oz./473 ml.  
H8⅞ T2½ B3⅛ D3½  
1 doz./5# • .95 cu.ft.  
SCC 593535

9324  
20 oz./562 ml.  
H9¼ T2¾ B3⅝ D3⅞  
1 doz./7# • 1.18 cu.ft.  
SCC 567642



## RED WINE

9326  
24 oz./710 ml.  
H9½ T2¾ B3½ D4⅜  
1 doz./7# • 1.48 cu.ft.  
SCC 569646



## FLUTE

9332  
8 oz./237 ml.  
H9½ T1⅞ B2¾ D2½  
1 doz./5# • .64 cu.ft.  
SCC 573025



PRISM

## EXCEPTIONAL EXPERIENCE HAS ITS REWARDS

Fill your room to capacity.

Build buzz around your reputation.

Heighten profits with premium experiences.

Your drive toward endless possibilities demands stemware that's absolute in its commitment to that same vision of success.

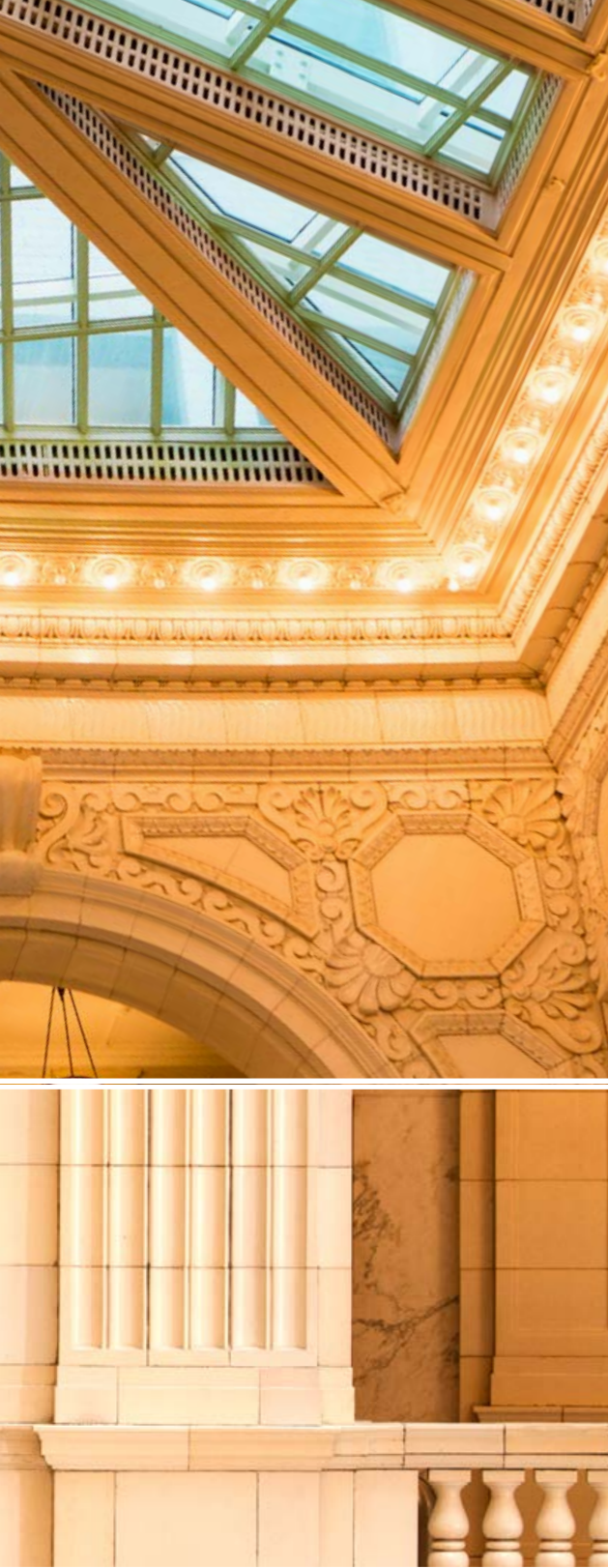


Republic Tavern in Detroit

RENAISSANCE

RENAISSANCE Available now!





## RENAISSANCE

Your dedication to invention and reinvention inspired Renaissance – a glass that calls forth iconic splendor and ushers history forward.

# Strong Versatile Timeless

Master's Reserve™ Renaissance is fine stemware that reinvents the vessel of classic elegance with modern aesthetics.

Like a quintessential landmark hotel restored for the contemporary guest, reimagined details are the architects of a glass that culminates in pure refinement and seamless function.

Renaissance is refined, graciously accommodating and elevated beyond the stoic offerings of well-known tradition.



Aloft Detroit at The David Whitney Building

# Celebration Lemon Drop

RENAISSANCE



“With this kind of variety, mixologists can be inspired to think outside the box, have fun and get people talking about their creations in these Renaissance glasses.”

*Chad Berkey,  
Master Mixologist*



Versatile glassware that seamlessly takes you and your guests from one grand setting to the next.

**8 Glass Styles  
Reinvention of a Classic  
Subtle Design Shifts**

## WINE



9121  
10½ oz./311 ml.  
H8⅞ T2¼ B2¾ D3  
1 doz./5# • .64 cu.ft.  
SCC 598196

9123  
16 oz./473 ml.  
H9 T2½ B3⅞ D3⅝  
1 doz./6# • .88 cu.ft.  
SCC 582539



## WINE

9125  
26 oz./769 ml.  
H9¾ T3 B3½ D3⅞  
1 doz./8# • 1.25 cu.ft.  
SCC 562951



## RED WINE

9126  
24 oz./710 ml.  
H8⅞ T3¼ B3½ D4⅜  
1 doz./8# • 1.38 cu.ft.  
SCC 582515



## GOBLET

9131  
16 oz./473 ml.  
H7½ T2⅝ B3⅞ D3⅞  
1 doz./6# • .67 cu.ft.  
SCC 569660



## FLUTE

9138  
8 oz./237 ml.  
H9⅞ T1⅞ B3 D2¼  
1 doz./6# • .73 cu.ft.  
SCC 567635



## MARTINI

9135  
7 oz./207 ml.  
H7 T4⅞ B2¾ D4⅞  
1 doz./6# • 1.02 cu.ft.  
SCC 598219



## BRANDY

9132  
16 oz./473 ml.  
H5⅞ T2⅝ B2¾ D4  
1 doz./6# • .72 cu.ft.  
SCC 567628



## GOBLET

9130  
13½ oz./399 ml.  
H6 T2⅝ B3 D3⅞  
1 doz./5# • .54 cu.ft.  
SCC 567727

**One elegant pattern, an array of stemware options, infinite beverage experiences.**

RENAISSANCE

EXCEPTIONAL EXPERIENCE HAS ITS REWARDS

Tantalize your loyal guests with surprising variety.

Reaffirm your reputation for creating premium experiences.

Optimize your ROI with elegant, enduring glassware.

Your desire for both elegance and durability is manifested in this inspired classic. Renaissance is a vital element to achieve your ultimate profitability and success.

Aloft Detroit at The David Whitney Building





Which is crafted for you?

More Master's Reserve™ patterns in the months to come ...

# Care and Handling

## Recommendations for Your Foodservice Establishment

You've selected your premium glassware, Master's Reserve™, to enhance both your customers' experiences and your bottom line.

Just as you invest in creating signature drinks and serving top-shelf spirits and wines, invest in your exquisite glassware's care to ensure its optimal performance.

### Training Your Staff

Empower your staff to handle your fine Master's Reserve glassware carefully and safely. Extend the life of your glass and reduce the potential for injury with these tips:

- Always take glasses to the table by placing them on a tray, **do not carry glasses upside down with the stems between the server's fingers**. Tray placement not only enhances presentation, but minimizes contact between the glasses.
- Always remove glasses from the table by placing them on a tray. Never place them in a bin. **Do not bouquet stemmed glasses or place flatware in glasses** to speed clearing.
- **Do not stack** glasses when storing.
- When serving iced beverages, always use a scoop – **never scoop ice with the glass**.
- Remove ice and allow the glass to reach room temperature before washing to prevent thermal shock.

### Cleaning in a Commercial Dishwasher

Master's Reserve is not only elegant, but durable enough for dishwasher care. Minimize spotting, etching and damage by using the following suggestions:

- Select a proper glass rack to suit the glass height and bowl/foot diameter; **avoid contact between individual glasses**.
- Choose a gentle, phosphate-free detergent to minimize spotting.
- Use a commercial-grade dishwasher that filters water by reverse osmosis or de-ionization to minimize mineral deposits that cause spotting.
- **Follow your dishwasher care and maintenance manual.**

### Hand-Washing

If you choose to hand-wash your Master's Reserve glassware, ensure a sparkling presentation by following these recommendations for hand-washing care:

- **Hold glass by the stem near the base of the bowl, not the foot.**
- Use a handled brush to clean inside the bowl.
- Choose a gentle, phosphate-free detergent.
- Rinse with water filtered by reverse osmosis or de-ionization to minimize spotting.
- When using a behind-the-bar system, follow the manufacturer's instructions.

### Drying and Polishing

Present glass that shines! Follow these select methods for an optimal customer experience and an enduring glass life:

- **Don't put your hand inside the bowl** of a glass when drying or polishing.
- When drying, hold the glass by its stem near the base of the bowl, not by the foot.
- With a microfiber or lint-free cloth, dry the inside of the bowl, then dry the sides and stem working your way to the bottom, finish patting the glass dry at the bottom of the foot.
- If possible, dry glass immediately after wash/rinse to minimize the need to polish.
- When polishing, use the same grip on the glass as when drying, wrap a slightly moist cloth around a handled brush and rotate the brush around the inside of the bowl. **Do not torque/twist the glass**; hold it steady as the brush is in motion.