

# BEVERAGE & BAR GUIDE

Everything you Need to Create and Serve Signature Beverages





United Trimen™ carries all the smallwares and equipment you need to outfit your dining establishment, from things your customers will notice, like dinnerware, glassware, and flatware, to things they won't – cookware, storage containers, and kitchen apparel.

You can also count on us for other necessities, such as kitchen prep tools, cutlery, pots, pans, shelving, carts, cleaning supplies, and even the little things. Our comprehensive selection of smallwares and equipment are what great restaurant experiences are built on. Plus, thousands of products are centrally stocked and ready to ship across Canada on-demand.

Visit [www.unitedtrimen.com](http://www.unitedtrimen.com) to shop our huge range of additional products designed for food service professionals and chefs.

## TABLE OF CONTENTS

- 3 How to Choose the Right Glassware
- 4 How Drinkware Impacts a Beverage
- 5 Everyday Glassware
- 8 Must-Have Bar Glasses
- 9 Cheers-ful Beer Glasses
- 10 Brilliant Wine Glasses
- 12 A Toast to Cocktail Glasses
- 13 Correct Glassware Handling
- 14 Stock the Bar
- 17 Break the Ice

# HOW TO CHOOSE THE RIGHT GLASSWARE



## LIQUID GOLD

Crafting beverage menus that are enticing – and profitable.

Your drink menu needs to accomplish a lot. Of course, it needs to be delicious, interesting, and unique. (That's a given.) It should also set up guests for an incredible dining experience and be totally picture-worthy. And on the flipside, your beverage menu needs to be profitable and build customer loyalty. It's a tall order, but you don't have to tackle everything on your own.

For over 75 years, United Trimen™ has worked with establishments all over Canada, not only providing the barware they need, but the service and insight they rely on as well. The industry may change, but one thing remains the same: our commitment to you.

## DRINKS THAT DREAMS ARE MADE OF

It all starts with the right glass.

Start by considering your beverage menu. What are the hero ingredients? Is your wine list the star of the show? How about hardworking hops in chilled pint glasses? Or maybe your bartenders are cocktail connoisseurs? Serving up classics like dry martinis or putting your own signature twist on well-known recipes. Whatever it is, your glasses should make the best elements of your drinks shine. Even the humble ale deserves its day in the sun (or snifter).



# HOW DRINKWARE IMPACTS A BEVERAGE

**BEER** The best beer glass shows off a brew's color, clarity, carbonation, and aromas; protects or facilitates heat transfer from the drinker's hand; and is sturdy enough to endure a round of "cheers."



4.25oz Stacking  
Craft Beer  
1329317



12oz Catalina Pilsner  
Beer Glasses  
1090652



13oz Essence Begina  
Beer Glasses  
143993



16oz Grand Pilsner  
Beer Glasses  
1152083



20oz Tulip Tempered  
Beer Glasses  
1373785

**WINE** The right wine glass will highlight a wine's aroma (reds), maintain a wine's temperature (whites), and preserve carbonation (sparkling). The right glass will also look as sophisticated as your selection, inspiring guests to buy a bottle. And, let's be honest, beautiful toasts are catnip for your social media-savvy guests.



24.5oz Villeneuve  
Bordeaux Glasses  
1446659



21.5oz Villeneuve  
Burgundy Glasses  
1446657



10.25oz Exaltation  
Flute Glasses  
1446654



16oz Prism Masters  
Reserve Wine Glasses  
1293297



24oz Prism Masters  
Reserve Wine Glasses  
1293298

**COCKTAILS** As social media continues to shape the food industry, visuals are everything. The perfect cocktail glass needs to both look and feel incredible. The right glass will prompt drinkers to take their time when drinks are strong, or to relax and enjoy themselves when you're serving something easy-drinking.



8.5oz Coupe  
Perception Glasses  
1201469



9oz Renaissance  
Coupe Glasses  
1321748



8.25oz Cosmopolitan  
Martini Glasses  
6409205



5.25oz Coupe  
Glasses Sequence  
1429491



15oz Clear Specialty  
Hurricane Glasses  
1345627

# EVERYDAY GLASSWARE



## ALWAYS PRACTICAL, NEVER BORING

What makes great everyday glassware?

**Stackable:** Stackable glasses offer all of the function with none of the fuss. We carry a diverse selection that's suitable for everything from water to cocktails.

**Tall vs. Short:** They're sisters, not twins. Shorts and tall with the same design keep your presentation sleek and coordinated. And because they stack together, bussing is a breeze.

**Tempered Glass:** Stronger than standard glass, tempered glass can withstand bumps and thumps, so you can focus on what you do best – creating exceptional dining experiences.

Want  
personalized  
recommendations  
based on your  
menu? Our  
specialists are  
ready to help.

ARCOROC



6oz Tempered Mixing  
Sleeve Glasses  
1090699



19.25oz Tempered  
Nonic Beer Glasses  
4056205



12oz Stacking  
Basics Glasses  
1276855



17.25oz Heat Treated  
Basics Pub Glasses  
1101229



7oz Modernist Rocks  
Glasses  
1307005

## EVERYDAY GLASSWARE

### JUST BECAUSE THEY CAN FIT TOGETHER DOESN'T ALWAYS MEAN THAT THEY SHOULD

An ideal stackable glass will have a subtle ledge that disappears once it's filled with liquid. This ledge keeps glass walls from touching each other, especially if they're stacked hot out of the dishwasher. Glass shrinks slightly as it cools, which forces the walls of ledge-less glasses to touch. When your bartender grabs a glass from a stack of glasses that have been stacked and then cooled, the glass walls scrape against each other, causing micro abrasions that significantly shorten the life of your glassware. If you can't avoid stacking glasses, especially hot glasses, it's time to consider investing in stackable glasses.



# EVERYDAY GLASSWARE



## UNDERSTAND THE DIFFERENCE: TEMPERED VS ANNEALED GLASS

Heat-treating glass makes your glassware more durable. And different treatment processes offer different features. Here's what you need to know, so you can choose what's right for your bar:

**Tempered Glass:** These are incredibly strong – roughly 30% more durable than non-tempered glasses. However, when tempered glasses break, they shatter into many small shards.

**Annealed Glass:** While not quite as strong as tempered glass, annealed glass is popular because of its quality for the price point. It breaks differently as well; chipping into large pieces that are safer and easier to clean up.

**Partially Tempered Glass:** This technique reinforces the fragile rim of the glass while maintaining the benefits of annealed glass throughout the body of the vessel. The most fragile part of the glass is reinforced, giving the incredible benefits of both glass types.



20oz Cool Waves  
Glasses Duratuff  
4899128



9oz Renewal Cross-  
hatch Highball Glasses  
1329110



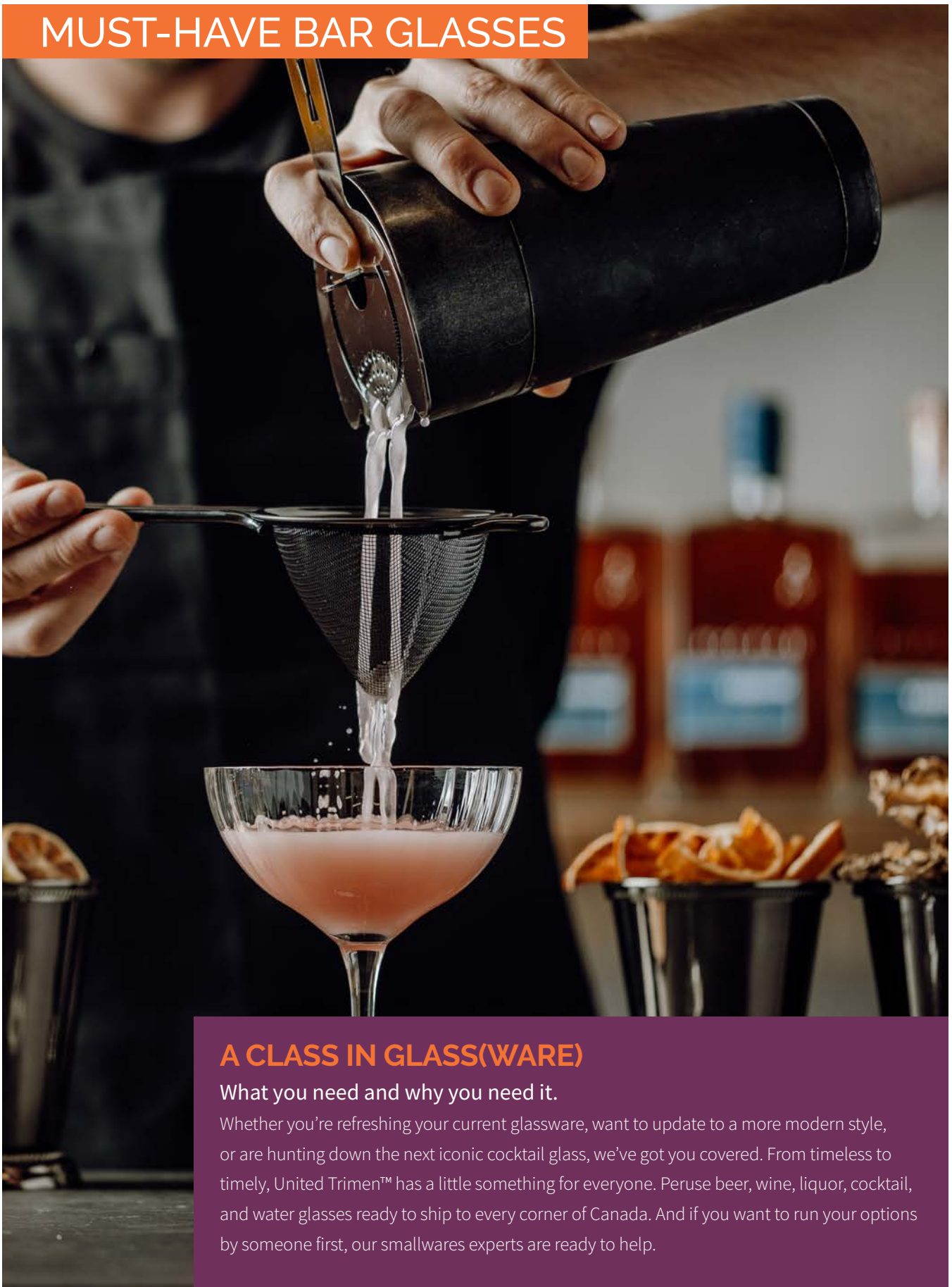
17oz Cabernet  
Cooler Glasses  
1332864



16oz Prysm  
Cooler Glasses  
1193042

9oz Prysm  
Rocks Glasses  
1067033

## MUST-HAVE BAR GLASSES



### A CLASS IN GLASS(WARE)

What you need and why you need it.

Whether you're refreshing your current glassware, want to update to a more modern style, or are hunting down the next iconic cocktail glass, we've got you covered. From timeless to timely, United Trimen™ has a little something for everyone. Peruse beer, wine, liquor, cocktail, and water glasses ready to ship to every corner of Canada. And if you want to run your options by someone first, our smallwares experts are ready to help.



# MUST-HAVE BAR GLASSES

## CHEERS-FUL BEER GLASSES

**Pilsners:** This lightly fluted glass maintains the beer's head and showcases the beer's aromas.

**Belgian:** The Belgian glass' short stem encourages drinkers to hold this glass by the bowl so the beer absorbs warmth from the hands.

**Pub Glasses:** This timeless design is easy to stack and supports a good frothy head.

**Stemware:** For beers that command an elevated flavor profile and a higher price point, stemware should be your glass of choice.

**Steins and Mugs:** Roomy and durable, these handled vessels are begging to be filled with easy-drinking ales and enjoyed with friends.

**Basics:** The bartender's workhorse, basic pint glasses are ready for whatever's on tap.

**Flights:** Surprise and delight customers by serving up a little of everything on beautiful flight boards.



16oz Grand Pilsner  
Beer Glasses  
1152083



16oz Mixing Sleeve  
Glasses  
7393187



LIBBEY

15oz Heidelberg Handle  
Beer Mug Glasses  
4184805



16oz Belgian Beer Glasses  
1216217



16oz Beer Can Glasses  
1219363



Black Melamine Flight  
Board, 4 Holes  
1344694



# MUST-HAVE BAR GLASSES

## BRILLIANT WINE GLASSES

**Stemware:** Stemmed glasses are deceptively complex. This recognizable silhouette has a purpose other than just looks. Stemware preserves the wine's temperature by keeping the drinker's hands away from the bowl. The bowl of the glass helps expose the wine to oxygen, enhancing the flavor. And the subtle rim shape not only enhances the wine's flavor, but lets your guests know that you know how to make any vintage shine.



13oz Prism Masters Reserve Wine Glasses  
1293296



19.75oz Contour Master Reserve Wine Glasses  
1314042



12oz Contour Masters Reserve Wine Glasses  
1314039



16oz Tall Cabernet Wine Glasses  
6457205



20oz Tall Cabernet Wine Glasses  
6444405

**Stemless:** This practical adaptation makes a glass of wine harder to accidentally spill, because the center of gravity (the bowl) is lower than its stemmed counterpart. In addition to making drinks feel modern and unpretentious, stemless glasses are easier to store.



17oz Stemless Molten Glasses  
1398047



15.25oz Stemless Wine Glasses  
1261667



12oz Master Stemless Glasses  
1307651



15oz Stemless Perfection Wine Glasses  
1067760



9oz Yellow Stemless Wine Glasses  
1211471

# MUST-HAVE BAR GLASSES

**Rims:** The rim of a wineglass can make or break the wine-drinking experience. How? It's science.

Because your sense of flavor comes from smell as well as taste, aroma has a huge impact on the wine-drinking experience. The sides of a wineglass slope inward, funneling the rich aromas toward the rim. If the opening is too small, the nuanced aromas will be hidden. Too large, and the aromas won't be appropriately focused.

Additionally, the shape of the rim itself impacts how quickly and at what degree wine flows when you drink it.

A rolled rim can interrupt this flow and change where in the mouth the wine "lands," which is not always an issue for straightforward house bottles. But when you have something really special, a laser-cut or sheer rim signals to your guests that you know how to treat exceptional vintages – and they'll order the whole bottle.

**Wine Accessories:** Wine is not just a beverage; it's an experience.

For a great glass of wine, aeration, or the process of oxidation, is an invisible essential. When wine comes into contact with air, oxidation smooths the wine's flavor; imagine shaking a sheet after pulling it from the dryer. The difference is subtle, but significant.

Using an aerating pourer or a decanter are effective ways to aerate wine. For your guests that love to order bottles, using a decanter makes for an especially memorable experience. Decanters enhance your wine in three ways: aeration, increasing surface area and improving aroma, and trapping sediment in the subtle divot at the bottom of the decanter. Suddenly, an ordinary evening has become exceptional, and your guests will return hungry (and thirsty) for more.



18oz Villeneuve  
Universal Wine Glasses  
1446658



16oz Villeneuve  
Wine Glasses  
1446660



8.5oz Quartino Wine  
Decanter  
1104302



.5L Wine Carafe  
4899005



## HOW TO CHECK THE CLARITY OF YOUR WINEGLASS

It's easier than you might think. Simply place your wineglass rim down on a piece of white paper. A high-quality glass should be brilliant, clear, and free of fog or a greenish tint.

# MUST-HAVE BAR GLASSES

## A TOAST TO COCKTAIL GLASSES

**Coupe:** The wide, shallow glass highlights the color and aroma of high-end cocktails.

**Rocks:** These sturdy glasses never let you down, whether you need to muddle, add perfectly clear ice, or serve spirits straight-up.

**Tall:** The most versatile cocktail glass on our roster, just fill with ice and you're ready for action.

**Martini:** The iconic "v" is ideal for stiff, strained drinks and a variety of signature seasonal cocktails.

**Specialty Glasses:** Looking for something offbeat, unique, and fun? Just ask one of our knowledgeable specialists about what glass is perfect for your bar.



8.25oz Coupe Sequence  
Cocktail Glasses  
1312669



Stemglass Broadway  
Cocktail Glasses  
1429490



LIBBEY



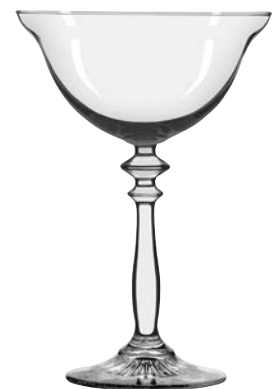
9oz Renaissance  
Coupe Glasses  
1321748



5.5oz Nick & Nora Circa  
Martini Glasses  
1346689



1924 Series  
Gin And Tonic Glasses  
1343394



8.25oz, 1924 Series  
Coupe Glasses  
1345012

# CORRECT GLASSWARE HANDLING



## CARE FOR YOUR GLASSWARE

### Proceed with caution.

Now that you've chosen the perfect glass and stemware, it's time to learn how to ensure these glasses have long and happy lives. Proper handling lowers your operational costs, extends the life of your glassware, and keeps staff and guests safe. If you're tired of chipped rims and stress cracks, start with these simple safety measures:

- Avoid handling hot stemware
- Always dry or polish using white cotton gloves or two cloths
- For stemware, polish the bowl first, then the stem, and end with the base
- Hold the glass by the stem, near the base of the bowl
- Use the correct glass rack to avoid chipping and breaking
- Make sure the entire glass has cooled before pouring a beverage; the base typically takes longer to cool

## CORRECT GLASSWARE CARE

- Wait for the glass to cool before pouring cold beverages to avoid cracks and stress shattering
- Do not carry glasses in bouquets or place flatware in glasses
- Make sure you're washing at the correct temperature
- When pouring a draught beer, do not let the tap touch the glass
- Use a proper ice scoop; never use a glass as an ice scoop
- Use an appropriately sized glass rack



**25 Compartment  
Grey Glass Rack**  
1285279

**CAMBRO**  
TRUSTED FOR GENERATIONS™



**Half Size Grey 10  
Compartment Glass Rack**  
1304189



**3.3oz Stainless Steel Ice Bar Scoop**  
1091813

**Browne**  
FOODSERVICE



**Saf-T-Scoop® and Gaurdian**  
1147483

**san jamar**  
smart. safe. sanitary.

## STOCK THE BAR

### BARWARE ESSENTIALS, AT YOUR SERVICE

Everything you need, right in one place.

Gone are the days of understated presentation. If you're not already, it's time to consider how your drinks look in customer photos. But presentation is only one piece of the puzzle. Guests also expect stunning flavor and killer garnish in addition to the perfect vessel.

Of course, this doesn't just happen on its own. It takes the right equipment!



# STOCK THE BAR



## MIGHTY MEASURES

Ah, measuring tools. The heart and soul the bar. They're not quite as glamorous as a 1920's coupe glass, but you can't make a great drink without 'em.

## STIR & PREP

A zester, a baller, and a muddler walk into a bar... Here's everything you need to stir and prep, at-hand and ready when you are.

**BARFLY**<sup>®</sup>  
—MIXOLOGY GEAR—



Straight Rim Bell  
Jiggers  
1364480



Japanese Style  
Jigger  
1364478



17oz Mixing Glasses,  
With Pour Spout  
1454141



1.13" Melon Baller  
1408508



5.75" Channel Knife  
1363218



19" Classic Twisted Bar  
Spoon  
1372009



13.18" Gold Bar  
Spoon  
1364469



15.75" Bar Spoon  
with Strainer  
1367782



11" Stainless Steel  
Bar Spoon  
1092880



8" Hardwood  
Muddler  
1226876



5.75" Citrus Zester  
3731296

 **Browne**  
FOODSERVICE

 **Browne**  
FOODSERVICE

 **TABLECRAFT**

# STOCK THE BAR



## SERVE & COOL

It's the little details that take a drink from good to great. We've thought about all the small things (toothpicks, anyone?), so you have what you need to wow your guests.

## SHAKE & STRAIN

Everything you need to manage your mixology! Shake, strain, and filter without thinking twice.

**BARFLY**  
— MIXOLOGY GEAR —



18oz & 28oz Boston Cocktail Shaker,  
Stainless Steel

1372013

18oz & 28oz Boston Cocktail Shaker,  
Copper Plated

1348625



4.25" Stainless Steel  
Cocktail Ring Picks,

12 Pack

1367362



1.7oz Bitters Bottle

1363229



Dasher Tops for Bitter  
Bottles, Set of 3

1363226



Heavy-Duty 4 Prong  
Hawthorne Strainer,  
Stainless Steel

1367781



Conic Heavy-Duty  
2 Prong Hawthorne  
Strainer, Stainless Steel

1372010



Chrome Fine Mesh  
Stainer

1364468



**Browne**  
FOODSERVICE

8" Curved Precision Tongs

1305069



**Browne**  
FOODSERVICE

8" Straight Precision Tongs

1305070



# BREAK THE ICE

## KEEP IT CHILL

A cube, chip, or flake for every drink on the menu.

Ice is essential. Whether you're serving up pina colodas or bourbon on the rocks, you need ice-making supplies that keep your operation cool under pressure.

## ICE 101

**Traditional Ice Cubes:** Old faithful! Add to shaken or stirred drinks or chill cocktails.

**King Cubes:** This extra-large ice cube melts slowly, so your drinks are less diluted.

**Crushed Ice:** An essential ingredient that chills mojitos, Juleps, or tiki drinks. Crushed ice melts at a faster pace.

**Shaved Ice:** Fine ice that can be used in a shaker to thicken a cocktail or make "adult" snow cones.

**Novelty Ice Shapes:** When you want that extra special touch, novelty ice gets the job done.



4-2.5" Silicone  
Sphere Ice Molds  
1415327



6-1.5" Silicone  
Sphere Ice Molds  
1428219



8-Cube Black Silicone  
Ice Cube Mold  
1376684



**Manitowoc**

Ice Storage Bins  
Pairs with iT0420 Ice Cube  
Machine  
**CALL FOR CODE**

### iT0420 Ice Cube Machine

Designed for operators who know that ice is critical to their business, the Indigo NXT Series ice machine's preventative diagnostics continually monitor itself for reliable ice production.

**CALL FOR CODE**



**Nugget Ice Machine**  
Bite-Size Nugget that boasts one of the industry's best ice to water ratios for nugget ice, maximizing cooling capability while minimizing drink dilution.

**CALL FOR CODE**



### NEO 310 Undercounter Ice Machine

NEO undercounter ice machines are designed to provide ice right where you need it – within reach. Improvements in Performance, Intelligence and Convenience make your ice machine easy to own and less expensive to operate.

**CALL FOR CODE**



United Trimen™ has been in the business of helping you run your business for over 75 years. Each member of our team is an expert in their area, with an extensive background in smallwares and equipment from the kitchen to the table. We're always happy to consult or advise you on any questions you might have.

Ready to get started?

Contact [info@unitedtrimen.com](mailto:info@unitedtrimen.com)

to schedule a conversation.

[unitedtrimen.com](http://unitedtrimen.com)

800-461-0000

1250 Ormont Drive Toronto, Ontario M9L 2V4