





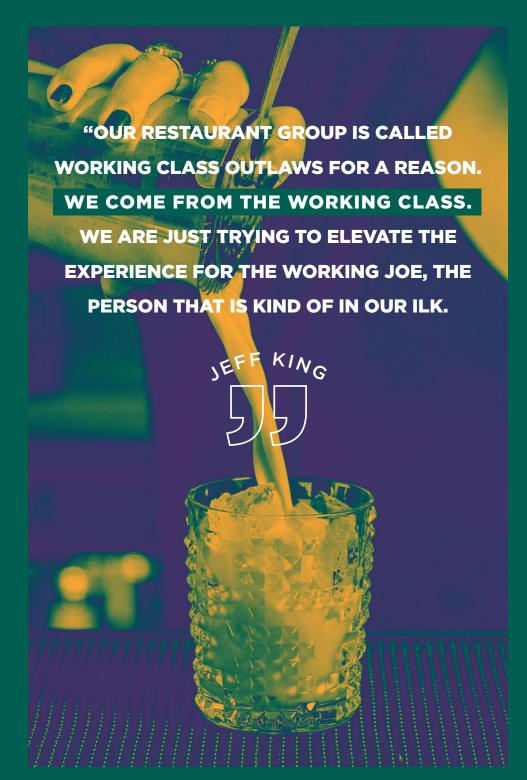


The Working Class Outlaws restaurant group owns three acclaimed venues in the Detroit suburb Ferndale, which each focus on creating unique culinary experiences without being overly formal. "I don't want any of our places to feel stuffy or refined," said co-owner Jeff King. "It's definitely supposed to be a fun experience for whichever one you go to. We've tried to elevate the dining experience for the casual diner."

Antihero is a rebellious twist on Japanese pub-style bar and eateries known as "izakayas," which focus on creating a relaxed atmosphere where guests can snack and drink for hours. Its distinctive menu serves small playful dishes of Japanese comfort food to complement a breadth of drink options.

Public House is dubbed "an American heritage bar" and serves modern twists on classic dishes in a casual, eclectic environment. Its garage door style front gives an open feel, and it also features a covered, heated patio with communal picnic tables where guests can get draft beer served out of a restored Shasta RV camper.

Imperial serves LA-style street vendor tacos made from scratch with mostly locally sourced ingredients.



it down | make it

Today's guests are torn between speed and savoring - hectic lives versus a craving for enriching experiences. You can cater to all paces of life by offering guests more of an "omnichannel" experience, providing flexible ways for guests to enjoy on any schedule.

Delivery, food trucks and off-premise food are booming, as are micro-chains that tap into crossover categories like "grocerant," "fast casual" and "polished casual" that blend elevated experiences with greater convenience. No matter the format, presentation is as important a part of the package as ever to create a cohesive and lively brand that keeps guests engaged, for however long they can stay.

Inside this issue, explore how endlessly versatile Libbey® products help you create fresh presentations in just about any setting.





YET LAID BACK

Venues that serve a more casual take on fine dining are putting renewed focus on exceptional experiences -

without stressing the formalities. This appeals to a growing number of guests who are looking for great tasting food while avoiding the fuss of traditional fine dining establishments.

Whether minimalist pieces that provide less restricted options for creative expression or one-of-a-kind dishes that exude raw personality, these Libbey® products will help you artistically redefine your premium presentations with an organic, down-to-earth vibe. Letting guests savor something unique and memorable in a more relaxed atmosphere. T-shirts welcome.

Shown Left: Playground Nara Rectangular Platter



SAKE IT TO 'EM

Thinking beyond wine or beer flights can give guests surprising and flexible choices while commanding premium prices. Antihero serves up these sake flights, which let guests sip and savor all night, served in Master's Reserve® Modernist 21/2 oz. cordial glasses.

While Americans probably already know their favorite wine, these flights let guests explore the endless unexplored subtleties of this riced-based drink.

COAST & COUNTRY

Create shareables and zesty "make your own" experiences. Features a cast-iron look with matte glaze that captivates for elevated grilling.



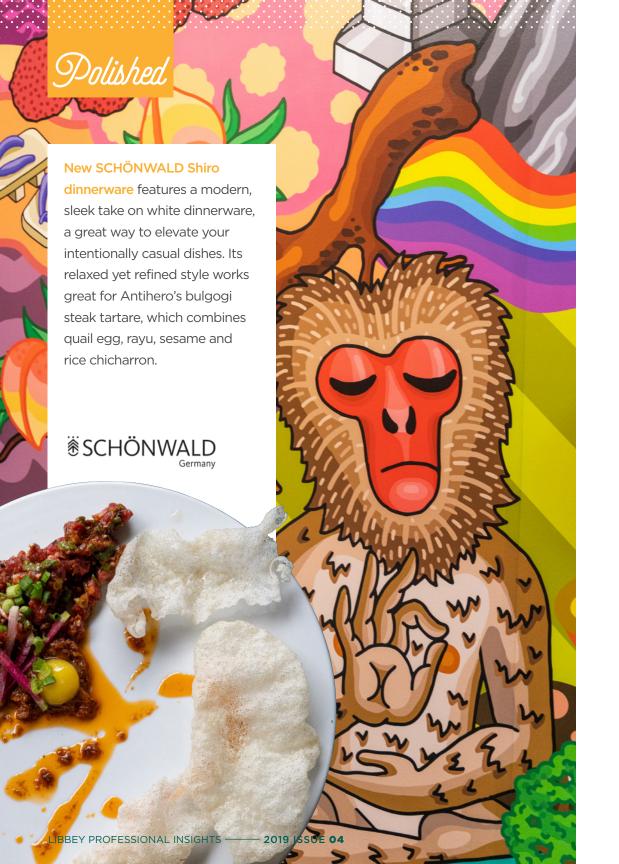
Innovative shape helps maintain the crispiness of grilled and fried foods, serving them with sizzling delight.

2 SKUs

PLAYGROUND









"We're not talking about fine dining, but there isn't any reason why you can't have a good presentation in a more casual setting that makes somebody feel like we care about our business and what we serve."

Jeff King, Co-Owner
Working Class Outlaws, Detroit



Relaxed Nordic understatement and simplicity provides a greater scope for creativity.



Sturdy edges, deep coupes and distinctive contours are ideal for modern, original cuisine.

18 SKUs in diverse shapes, including standard and deep coupes.

NACHTMANN PUNK

Color generates emotional appeal with food and drink, some say just as much as the way it tastes. Instead of serving premium cocktails in more traditional glassware, your bright and colorful concoctions can take on a new distinctive look in glassware that's equally rich with character.

Also shown: Master's Gauge® Equity flatware







LIGHT WEIGHT ASPIRE

Textured handle design is perfect for takeout, catered events, outdoor venues, elevated delivery service and much more.



Recyclable, plasticfree option appeals to environmentally conscious customers.

Brandware® Light Weight Aspire 18/0 recyclable flatware is a great, elevated to-go alternative to plastic and bamboo utensils.

Available in five shapes, including a bouillon spoon.

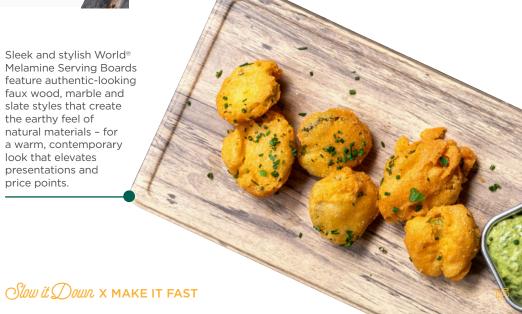


50% or more of fast casual

venues' food is consumed off the premises, significantly reducing the restaurant size needed to serve the same number of customers.

source Baum Whiteman 2018 Trends

Sleek and stylish World® Melamine Serving Boards feature authentic-looking faux wood, marble and slate styles that create the earthy feel of natural materials - for a warm, contemporary look that elevates presentations and price points.





ISSUE ©1 Do Mole x use less

ISSUE ©2 What's Old x made new

ISSUE OF Clean X MAKE IT TASTY

ISSUE @4 Slow it Down x MAKE IT FAST



EXPLORE THE COMPLETE LIBBEY TABLEWARE COLLECTION

A diverse family of Libbey® brands provide versatile options designed to enliven any dining experience. Discover the possibilities at foodservice.libbey.com

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