

Drinkware

INVENTORY LEVEL GUIDE

Maintaining proper inventory levels, also known as PAR levels, is crucial to the efficiency and flow of your operation. The volume of drinkware needed varies depending on the item type and the style of your establishment. Use the chart and simple formula below to estimate how many Acopa glasses your establishment needs to prevent shortages while serving guests.



NUMBER OF CHAIRS



ORDERING FACTOR



TOTAL NUMBER OF DRINKWARE NEEDED

For example, the number of beverage glasses recommended for a formal dining establishment with 125 seats would be:
 $125 \times 3 = 375$ beverage glasses

DRINKWARE	ESTABLISHMENT TYPE		
	FORMAL	CASUAL	BAR
Beverage Glass	3	3	3
Iced Tea Glass	1 1/2	1 1/2	1 1/2
Juice Glass	1 1/2	1 1/2	1 1/2
Water Goblet Glass	2	3	3
Cocktail Glass	1 1/2	1 1/2	1 1/2
Wine Glass	1 1/2	1 1/2	1
Champagne Glass	1	1	1
Beer Glass	3	2	1 1/2
Coffee Mug Glass	1	1	1
Cordial / Dessert Glass	1/2	1/2	1 1/2
Shot / Shooter	1/2	1/2	1 1/2
Carafe	1/2	1/2	1/2
Pitcher	1/2	1/2	1/2