

# GLOWBAL



TOP 10% OF RESTAURANTS  
WORLDWIDE



GLOWBAL RESTAURANT GROUP

Glowbal Restaurant Group is all about a more satisfying restaurant experience - on every level. Here you are truly our guest, and taken care of at every moment. In every last one of our locations, in all their variety, that feeling is there.



[GLOWBALGROUP.COM](http://GLOWBALGROUP.COM)



# GLOWBAL

590 West Georgia, TELUS Garden | 604 602 0835

Glowbal is the namesake and flagship restaurant of Glowbal Restaurant Group. Located in Vancouver's newest architectural landmark, TELUS Garden, this is where stripped down North American cuisine lives and breathes, taking ingredients from across the continent.

## SPECIALTIES

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The dynamic, lively open kitchen features Canada's first custom built Robata grill, taking the highly acclaimed satays from Yaletown's original Glowbal Grill to a whole new level. The menu is eclectic, offering North American favourites and seasonal dishes. Guests will also find a carefully curated wine list complete with old and new world vintages, plus rare cellar gems, and an inventive cocktail list filled with playful yet sophisticated creations crafted with a daring approach and classic execution.





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North America’s incredibly diverse cuisine has always intrigued us with its abundance of flavours, availability of products and of course the famous fresh west coast seafood.

**From menu favourites, to atmosphere, to dining and seating options, the best of the best is here.**

**EMAD YACOUB**  
President and CEO of Glowbal Restaurant Group

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# AWARDS & ACCOLADES

Glowbal by Glowbal Restaurant Group has been a Vancouver institution since launching as Glowbal Grill Steaks & Satay in 2002. Reborn in August 2015 as Glowbal in downtown Vancouver's TELUS Garden, the bold, vibrant, 17,000 square-foot space is fresh, confident and unapologetically chaotic.

"I have always had a soft spot for Glowbal after launching it in 2002 as our first restaurant and the place that started it all," said Emad Yacoub, president and CEO of Glowbal Restaurant Group. "As Glowbal Restaurant Group has grown more sophisticated and mature, I needed my first 'child' to grow up with the rest of the company. Here it is, bigger, bolder and better than ever."

Glowbal is a full-on feast for the senses, starting with stripped down North American cuisine.

Experience Glowbal for lunch, dinner, weekend brunch, and happy Hour. Glowbal's thoughtfully crafted menus seamlessly meld crowd favourites from each of the company's locations including the famous Truffled Spaghetti & Signature Meatballs.

"North America's incredibly diverse cuisine has always intrigued us with its abundance of flavours, availability of products

and of course the famous fresh west coast seafood," added Yacoub. "We've brought these elements together to create a menu that is at once adventurous, approachable and delicious."

Thanks to the vibrant, open space created by Box Interior Design, guests can enjoy an incredible experience from any table, whether they prefer to people watch, thrive in the thick of the action, or feel like they have the place to themselves. Large parties have their pick of the widest selection of private dining rooms in the city, each space offering a distinct personality (think gold wallpaper VS. quilted leather cladding). Those looking to dine under the stars can snag their very own human-sized bird cage booth on the 150-seat patio, an expansive space framed by the dramatic wood-and-glass awning, a contemporary piece considered to be Vancouver's new architectural landmark, and bordered by a row of fireplaces for that added touch of warmth.

"We have taken menu elements from each location's preferred dishes and seamlessly melded them into a unified concept at the new Glowbal," stated Yacoub. "From menu favourites, to atmosphere, to dining and seating options, the best of the best is here."

## 2002

Best New Restaurant  
Reader's Choice Awards in Vancouver Magazine

Best of the Northwest  
Northwest Palate Magazine

## 2004

Best Bar  
Reader's Choice Awards in Vancouver Magazine

Wine Spectator Award of Excellence

## 2005

Best Night Spot  
WHERE Magazine

Wine Spectator Award of Excellence

Best Night Spot  
Reader's Choice Awards in Vancouver's WestEnd

## 2006

Best Night Spot  
Reader's Choice Awards in Vancouver's WestEnd

Wine Spectator Award of Excellence

## 2007

Wine Spectator Award of Excellence

## 2008

Wine Spectator Award of Excellence

## 2009

Wine Spectator Award of Excellence

## 2010

Best Restaurant  
Seattle Gay News: Best of Travel 2010

## 2013

Wine Spectator Award of Excellence

Trip Advisor Award of Excellence

## 2014

Award of Excellence  
Wine Spectator

Award of Excellence

## 2015

Award of Excellence  
Wine Spectator

Award of Excellence  
Trip Advisor

## 2016

100 Best Outdoor Dining in Canada  
Opentable

Gold | Best Weekday Lunch  
Westender Best of the City

Silver | Interior Design  
Westender Best of the City

Bronze | Best Happy Hour  
Westender Best of the City

Bronze | Best Restaurant  
Westender Best of the City

## 2017

Certificate of Excellence  
Trip Advisor

Award of Excellence  
Wine Spectator

## 2018

Certificate of Excellence  
Trip Advisor

Diners Choice  
Open Table

Most Booked  
Open Table

Award of Excellence  
Wine Spectator

## 2019

The Best of Vancouver  
Georgia Straight

Certificate of Excellence  
Trip Advisor

Diners Choice  
Open Table

Most Booked  
Open Table

Award of Excellence  
Wine Spectator

## 2020

Best Restaurant Group Restaurant Group  
Golden Plate Award

Award of Excellence  
Wine Spectator

Certificate of Excellence  
Trip Advisor

## 2023

Vancouver's Best Brunch  
Trip Advisor



MEZZANINE



THE EXECUTIVE ROOM

# EVENTS & PRIVATE DINING

Large parties have their pick of the biggest selection of private dining rooms in the city, each space offering a distinct personality, think gold wallpaper vs quilted leather cladding.

## PRIVATE ROOM CAPACITIES

	SEATED	STANDING
MAXIMUM CAPACITY	430	550+
MEZZANINE	90	120
MAIN PATIO	90	100
PATIO LOUNGE	42	55
THE GOLD ROOM	60	70
SEYMOUR ROOM	50	50
THE EXECUTIVE ROOM	14	-
THE PLATINUM ROOM	12	12

### BUYOUT AVAILABLE

Buyout capacity & cost contingent on day of the week and time of the year.

### VIRTUAL TOUR

#### BOOKING POLICY

Set menus for groups of 12 or larger. 50% deposit required. Guarantee number of attendees due 72 hours before event. 18% gratuity and 2% admin fee applicable.



THE PLATINUM ROOM



THE GOLD ROOM

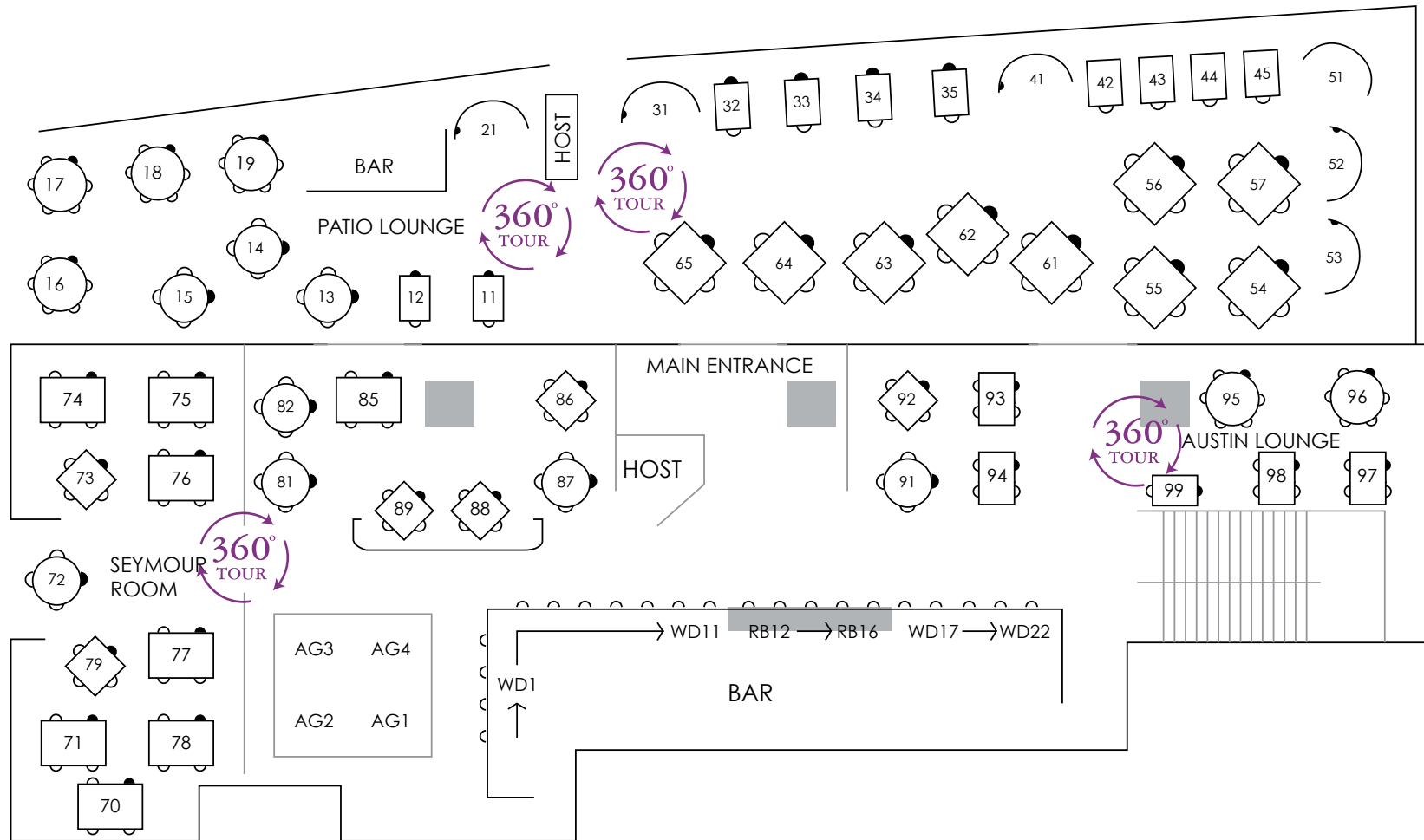




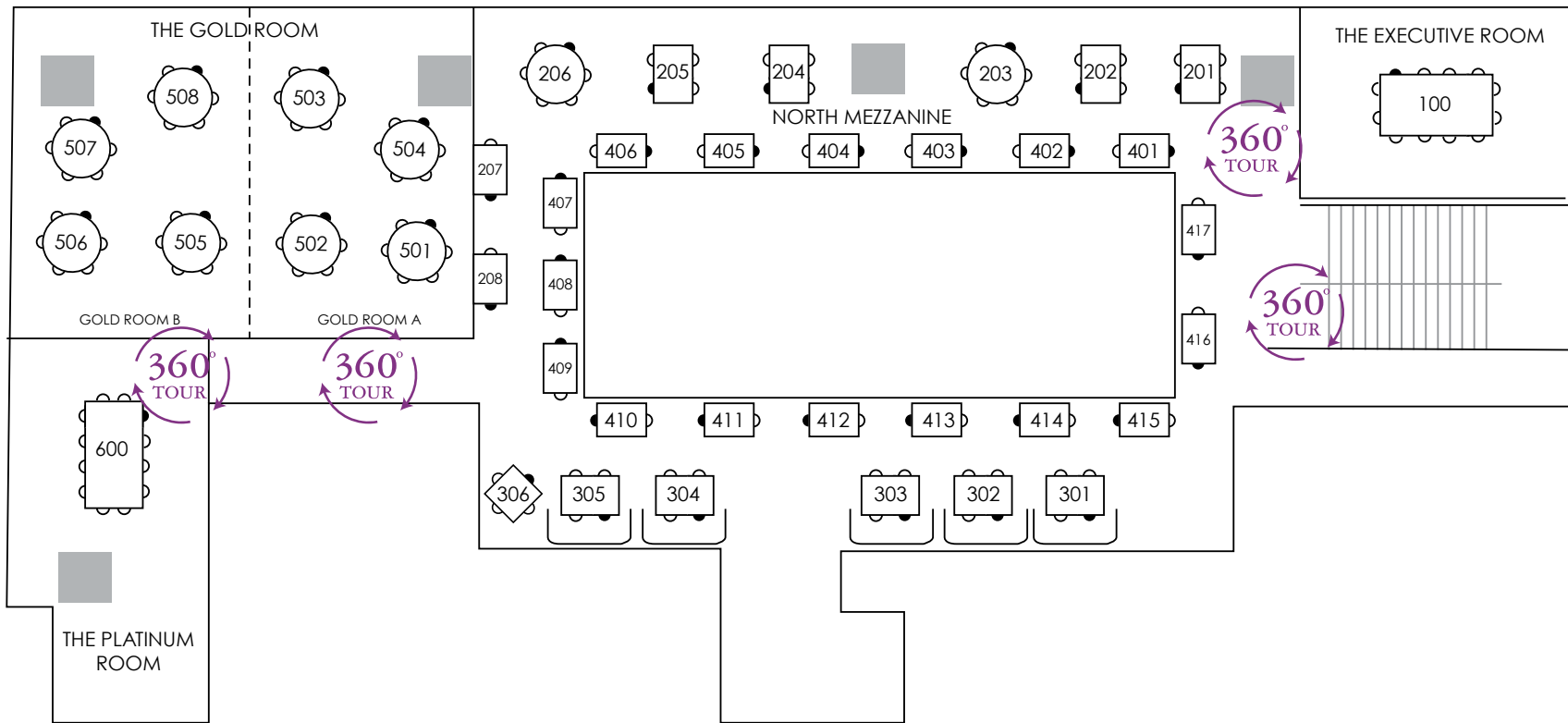
THE PATIO

# MAIN LEVEL

W GEORGIA STREET



# MEZZANINE



GLOWBAL

# RECEPTION MENUS

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2024

# CANAPÉS

## PASSED OR STATIONED

### COLD

**FRESH BURRATA CROSTINI\*** V  
focaccia, tomato, balsamic  
\$48 PER DOZEN

**JUMBO PRAWN COCKTAIL** GF DF  
espelette pepper cocktail sauce  
\$54 PER DOZEN

**ALBACORE TUNA TATAKI**  
honey tamari soy, edamame hummus  
garlic chili crisp  
\$48 PER DOZEN

**SRF WAGYU STEAK TARTARE\***  
black garlic vinaigrette, gribiche  
crispy capers  
\$48 PER DOZEN

**PACIFIC CRAB SALAD** DF  
**ON CUCUMBER**  
miso aioli, salmon caviar  
\$60 PER DOZEN

**HUMMUS BITE** VE GF  
endive, crispy chickpeas  
\$48 PER DOZEN

**FOIE GRAS PATÉ**  
gougere, candied hazelnut  
\$72 PER DOZEN

**AVOCADO TOAST\***  
crunchy seeds granola, gastrique  
\$48 PER DOZEN

**SMOKE SALMON TART**  
dill cream cheese, pickled shallot, capers  
\$60 PER DOZEN

### HOT

**CANADIAN PRIME BEEF SATAY** DF  
almond, lemongrass, chili  
\$84 PER DOZEN

**SIGNATURE MEATBALLS**  
tomato fondue, parmesan  
\$60 PER DOZEN

**MAC & CHEESE CROQUETTE** V  
truffle aioli  
\$48 PER DOZEN

**FRIED CHICKEN SKEWERS** DF  
katsu sauce, sesame aioli  
\$54 PER DOZEN

**SHORT RIBS IN MINI YORKIE**  
roast mushroom, yorkshire pudding  
horseradish aioli  
\$72 PER DOZEN

**CRISPY SHRIMP DUMPLING** DF  
black pepper jam aioli  
\$54 PER DOZEN

**WILD MUSHROOM ARANCINI** V  
marinara sauce  
\$48 PER DOZEN

**CHICKPEA PANISSE** VE GF  
curry spice aioli, pickled shallot  
\$48 PER DOZEN

### SWEET

**CHEESECAKE BITE**  
fresh berries  
\$42 PER DOZEN

**MINI FRUIT TART**  
crème patisserie  
\$42 PER DOZEN

**TRIPLE LAYERED** GF  
**CHOCOLATE CAKE**  
hazelnut mousse  
\$48 PER DOZEN

**CHOUX PASTRY**  
chef's selection of  
seasonal flavours  
\$48 PER DOZEN

**CARAMEL**  
**CHOCOLATE TART**  
chocolate, caramel  
\$48 PER DOZEN

**TIRAMISU**  
espresso, mascarpone  
\$48 PER DOZEN

**VEGAN PAVLOVA** VE GF  
blueberry compote, coconut cream  
\$48 PER DOZEN

**MACARON**  
seasonal flavours  
\$48 PER DOZEN

V VEGETARIAN

VE VEGAN

DF DAIRY FREE

GF GLUTEN FREE

\* GLUTEN FREE MODIFICATION  
AVAILABLE UPON REQUEST

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

# COLD DISPLAY PLATTERS

## CHILLED RAW BAR

\$32 PER PERSON

west coast oysters  
jumbo prawn cocktail  
snow crab legs  
albacore tuna tataki  
chef's seafood feature

- ADD ON -

## LOBSTER

\$67 PER POUND

## WHITE STURGEON CAVIAR

\$22 PER PERSON | 3G PER PERSON

## ORGANIC GREEN SALAD BAR\*

chef selected fresh toppings & dressings

\$12 PER PERSON

## GLOWBAL CAESAR SALAD\*

\$12 PER PERSON

## CHARCUTERIE & CHEESE\*

assorted premium cured meat & cheese  
fresh berries, house bread, crackers & condiments

\$21 PER PERSON

GLUTEN FREE CRACKERS AVAILABLE

## CHEESE\*

assorted premium cheeses, fresh berries  
house bread, crackers & condiments

\$17 PER PERSON

## ANTIPASTO PLATTER\* VE

\$17 PER PERSON

assorted grilled and marinated vegetables, pickles  
olives, assorted dips and spreads, house bread  
crackers & condiments

## PRAWN COCKTAIL PLATTER GF

\$14 PER PERSON

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## SWEET

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## MINI DESSERT PLATTER

Will include Chef's choices of cheesecake bite, caramel chocolate tart, seasonal crème puffs, hazelnut opera cake, cake pops, tiramisu cups, assorted macarons, choux pastry, mini fruit tart, triple layered chocolate cake, vanilla mini cones, vegan mini pavlovas

\$12 PER PERSON

## MACARON TOWER

lemon, mango, raspberry, cassis  
salted caramel, chocolate

\$10 PER PERSON

VE VEGETARIAN

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# FOOD STATIONS

## DISPLAY OR CHEF ACTION

### COLD

**OYSTER STATION** **GF** **CS**  
east coast and west coast oysters  
\$4 PER PIECE

**CHEF HAND ROLL STATION** **CS**  
tempura prawns  
\$12 PER PIECE

**yam tempura** **V**  
avocado, cucumber  
(VEGAN OPTION AVAILABLE)  
\$10 PER PIECE

### HOT

**PASTA STATION** **CS**  
(GF OPTION AVAILABLE)

**rigatoni bolognese**  
\$18 PER PERSON

ADD MEATBALLS | TWO PIECES | +\$8 PER PERSON

**wild mushroom farfalle truffle cream** **V**  
\$18 PER PERSON

**pesto gnocci** **V**  
\$20 PER PERSON

**- ADD ON -**  
**parmesan wheel**  
\$1,500 (MINIMUM 75 GUESTS)

**MISO GLAZED SABLEFISH** **GF** **CS**  
scallion garlic rice  
\$25 PER PERSON

**CANADIAN PRIME BEEF STRIPLOIN** **CS**  
yorkshire pudding, mission hill red wine jus  
horseradish cream  
\$22 PER PERSON | 4oz PER PERSON

**SLOW ROASTED ALBERTA BEEF** **CS**  
**TOMAHAWK PRIME RIB**  
yorkshire pudding, mission hill red wine jus  
horseradish cream  
\$30 PER PERSON | 4oz PER PERSON

**SKEWER STATION** **CS** **GF**  
chicken satay | peanut free  
\$12 PER PIECE

beef steak skewer | with chimichurri  
\$16 PER PIECE

vegetable | lemon tahini dressing **VE**  
\$10 PER PIECE

### LATE NIGHT

**TRUFFLE FRIES & GARLIC AIOLI**  
\$7 PER PERSON

**POUTINE & GRAVY**  
\$7 PER PERSON  
VEGETARIAN GRAVY AVAILABLE

**BEEF SLIDER**  
\$8 PER PIECE

**FRIED CHICKEN SLIDER**  
\$8 PER PIECE

**SHRIMP ROLL**  
\$8 PER PIECE

**VEGAN SLIDER** **VE**  
\$8 PER PIECE

**CS** CHEF STATION - \$150 PER CHEF (2 HOURS)

**V** VEGETARIAN

**VE** VEGAN

**DF** DAIRY FREE

**GF** GLUTEN FREE

\* GLUTEN FREE MODIFICATION  
AVAILABLE UPON REQUEST

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GLOWBAL

# GROUP MENU

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2024



## BRUNCH MENU A | \$32

Signature Mini Doughnuts & Smoothie

### FOR THE TABLE

ASSORTED MINI DANISH & CROISSANTS

### ENTRÉE

**SMOKED SALMON EGGS BENEDICT**  
smoked salmon, poached eggs, hollandaise sauce  
potato hash, green salad

-OR-

**AVOCADO & KALE EGGS BENEDICT**  
smashed avocado, kale, poached eggs, hollandaise sauce  
potato hash, green salad

-OR-

**CHICKEN & WAFFLES**  
korean-style fried chicken, sweet korean chili glaze, waffle  
green salad, kimchi vinaigret

-OR-

**BRIOCHE & CHOCOLATE "FRENCH TOAST"**  
mascarpone cream, fresh berry compôte  
cinnamon crumble

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE



## LUNCH MENU B | \$49

PLEASE PRE-SELECT:

APPETIZER + ENTRÉE OR ENTRÉE + DESSERT  
OR SELECT ALL 3 COURSES FOR \$54

### APPETIZER

**Black Kale Caesar Salad**  
local kale, garlic crouton  
parmesan caesar dressing

### ENTRÉE

**Roasted Maple Hill Farm Chicken Supreme**  
roast vegetables, caramelized onion & herb fingerling potatoes  
sauce foyot

or

### Pesto Gnocchi

basil & pine nut pesto, burrata cheese  
herb greens

### ADD ONS

**Jumbo Prawns \$16 | Pan Seared Scallops \$24**

### DESSERT

**Cheesecake**  
spiced orange compote, lemon curd  
honey tuile

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

## LUNCH MENU C | \$59

### APPETIZER

**Roasted Butternut Squash Soup**  
spiced pepitas, crème fraîche

### ENTRÉE

**Pan Seared Vancouver Island Salmon**  
seasonal vegetables, chive potato purée  
beurre blanc, thyme oil

or

**Slow Braised Beef Short Ribs**  
yukon gold potato purée, root vegetables  
foraged mushroom jus

or

**Winter Truffle Mushroom Risotto**  
foraged mushrooms, parmesan  
italian winter truffle

### ADD ONS

Jumbo Prawns \$16 | Pan Seared Scallops \$24

### DESSERT

**Cheesecake**  
spiced orange compote, lemon curd  
honey tuile

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

## DINNER MENU D | \$72

### APPETIZER

**Wild Mushroom Soup**  
chive & thyme truffle cream, parmesan croutons  
or

### Local Fresh Green Salad

green apple, cucumber, puffed house granola  
snap pea, grilled citrus vinaigrette

### ENTRÉE

**Roasted Maple Hill Farm Chicken Supreme**  
roast vegetables, caramelized onion & herb fingerling potatoes  
sauce foyot

or

### Slow Braised Beef Short Ribs

yukon gold potato purée, root vegetables  
foraged mushroom jus

or

### Chickpea Panisse

asparagus & baby carrots, scallion ginger compote  
tahini cauliflower purée, pickled shimeji

### ADD ONS

Jumbo Prawns \$16 | Pan Seared Scallops \$24

### DESSERT

**Carrot Cake**  
mascarpone frosting  
cinnamon whipped ganache

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

## DINNER MENU E | \$85

### Warm House Bread

#### APPETIZER

##### Black Kale Caesar Salad

local kale, garlic crouton  
parmesan caesar dressing

or

##### Prawn Cocktail

jumbo prawns, espelette cocktail sauce  
frisée salad

#### ENTRÉE

##### Pan Seared Vancouver Island Salmon

seasonal vegetables, chive potato purée  
beurre blanc, thyme oil

or

##### Canadian Prime Grilled NY Striploin

pommes purée, roast vegetables  
bordelaise jus, chimichurri

ENHANCE YOUR STEAK | 6OZ A5 WAGYU + \$95 PER PERSON

or

##### Pesto Gnocchi

basil & pine nut pesto, burrata cheese, herb greens

#### ADD ONS

Jumbo Prawns \$16 | Pan Seared Scallops \$24

#### DESSERT

##### Dark Chocolate Mousse

mille-feuille, caramelized apple, caramel glaze

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

## DINNER MENU F | \$108

### Warm House Bread

#### APPETIZER

##### Roasted Butternut Squash Soup

spiced pepitas, crème fraîche

or

##### SRF Wagyu Steak Tartare

chive, mustard, smoked egg yolk gel, focaccia

or

##### Local Fresh Green Salad

green apple, cucumber, puffed house granola  
snap pea, grilled citrus vinaigrette

#### ENTRÉE

##### Haida Gwaii Sablefish & Jumbo Prawns

fregola, dashi braised mixed greens  
scallion & ginger compote

or

##### Canadian Prime Beef Tenderloin

pommes purée, roast vegetables  
bordelaise jus, chimichurri

ENHANCE YOUR STEAK | 6OZ A5 WAGYU + \$95 PER PERSON

or

##### Truffle Mushroom Risotto

foraged mushrooms, parmesan, italian winter truffle

#### ADD ONS

Jumbo Prawns \$16 | Pan Seared Scallops \$24

#### DESSERT

##### Triple Layered Chocolate Cake

hazelnut ganache & feuilletine crumble

or

##### Earl Grey Tart

dark chocolate ganache, blood orange crème  
seasonal macaron

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

# SUGGESTED WINES

## BUBBLES

Tantalus Blanc de Blanc 2021	OKANAGAN VALLEY, BC	86
Louis Bouillot Cremant Rose NV	BURGUNDY, FRANCE	93
Mission Hill 'Exhilaration' Brut Rose NV	OKANAGAN VALLEY, BC	112
Laurent-Perrier Brut Champagne NV	CHAMPAGNE, FRANCE	150
Dom Perignon 2013 Champagne	CHAMPAGNE, FRANCE	535

## WHITES

Burrowing Owl Sauvignon Blanc 2022	OKANAGAN VALLEY, BC	82
Clos du Soleil Viognier 2021	OKANAGAN VALLEY, BC	89
Black Hills Chardonnay 2021	OKANAGAN VALLEY, BC	92
Cakebread Sauvignon Blanc 2022	NAPA VALLEY, CA	118
Jean-Marc Brocard 'Montmains' Chablis 2022	BURGUNDY, FRANCE	148

## ROSÉ

The Beach by Whispering Angel 2021	PROVENCE, FRANCE	85
Belle Glos 'Oeil de Perdrix' 2020	SONOMA, CA	98
Chateau d'Esclans 'Whispering Angel' 2021	PROVENCE, FRANCE	109

## RED

Laughing Stock 'Blind Trust' Cabernet-Merlot 2021	OKANAGAN VALLEY, BC	83
Tantalus Pinot Noir 2021	OKANAGAN VALLEY, BC	85
Vanessa Vineyard 'Meritage' Cabernet Blend 2019	SIMILKAMEEN VALLEY, BC	89
La Frenz Malbec 2019	OKANAGAN VALLEY, BC	89
Chateau Patache d'Aux Medoc 2018	BORDEAUX, FRANCE	96
Sokol Blosser Pinot Noir 2021	DUNDEE HILLS, OR	102
Vanessa Vineyard 'Right Bank' Merlot 2018	SIMILKAMEEN VALLEY, BC	98
The Hatch 'Dynasty' Cabernet Blend 2020	OKANAGAN VALLEY, BC	108
Tenuta Argentiera 'Villa Donoratico' Cabernet Sauvignon 2019	TUSCANY, ITALY	125
Beringer Cabernet Sauvignon 2020	NAPA VALLEY, CA	151
Belle Glos 'Clark & Telephone' Pinot Noir 2020	SONOMA, CA	165
Castiglione Brunello di Montalcino 2018	TUSCANY, ITALY	174
Austin Hope Cabernet Sauvignon 2020	PASO ROBLES, CA	188
Caymus Cabernet Sauvignon 2022	NAPA VALLEY, CA	199

## LARGE FORMATS

Culmina 'Hypothesis' Cabernet blend 2019 1.5L	OKANAGAN VALLEY, BC	325
Jacquesson 744 Champagne NV 1.5L	CHAMPAGNE, FRANCE	525
Caymus Special Selection Cabernet Sauvignon 2017 1.5L	NAPA VALLEY, CA	999



## BOOK WITH US TODAY

604 602 0835 | SALES@GLOWBALGROUP.COM

[BOOKING REQUEST](#)

GLOWBAL

COAST

Italian  
Kitchen

trattoria

BLACK+BLUE

RCOF

FIVE  
SAILS

RILEY'S  
FISH & STEAK

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.