

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



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

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 WestEnder

2006

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

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.

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



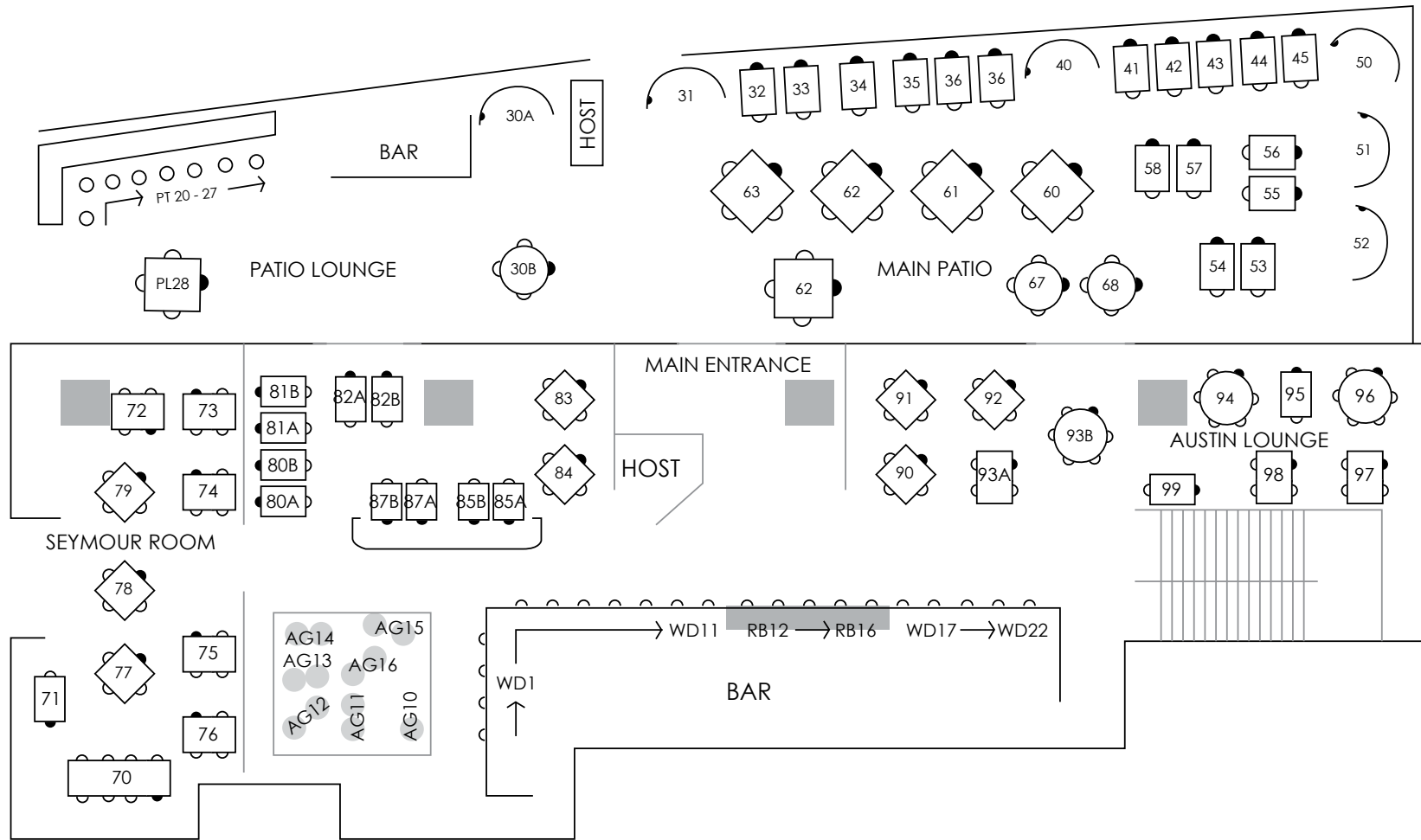
THE GOLD ROOM



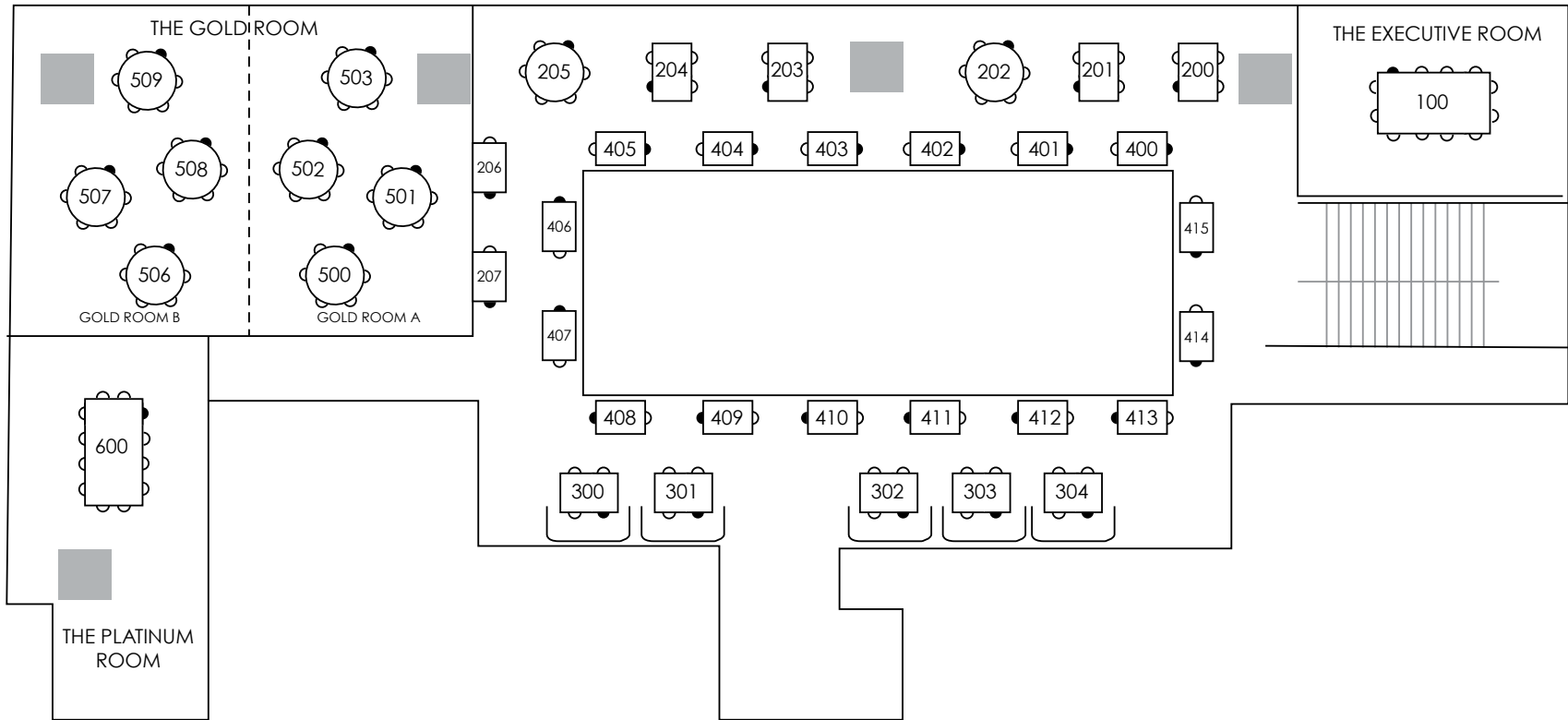
THE PATIO

MAIN LEVEL

W GEORGIA STREET



MEZZANINE



GLOWBAL

RECEPTION MENUS

2024

CANAPÉS

COLD

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

JUMBO PRAWN COCKTAIL **GF**
espelette pepper cocktail sauce
\$48 PER DOZEN

ALBACORE TUNA TATAKI **DF** **GF**
honey tamari soy, edamame hummus
pickled radish
\$48 PER DOZEN

SRF WAGYU STEAK TARTARE*
grilled toast, mustard & gherkin dressing
smoked egg yolk gel
\$48 PER DOZEN

PACIFIC CRAB SALAD **GF**
ON CUCUMBER
lemon herb aioli
\$60 PER DOZEN

QUINOA HUMMUS BITE* **VE**
cucumber, chickpea, pepper
\$54 PER DOZEN

FOIE GRAS DUCK PATE
on crispy pastry, port gel
\$72 PER DOZEN

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

HOT

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

WARM TRIPLE CREAM BRIE CHEESE* **V**
caramelized onion jam, house cracker
\$48 PER DOZEN

SIGNATURE MEATBALLS
tomato fondue, parmesan
\$60 PER DOZEN

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

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

BRAISED SHORT RIBS
mashed potato, yorkshire pudding
\$72 PER DOZEN

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

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

DUCK CONFIT ON TOAST* **DF**
merlot jus, mustard
\$60 PER DOZEN

ROASTED LAMB CHOPS **GF** **DF**
toasted almond crust, mustard jus
\$108 PER DOZEN

SWEET

CHEESECAKE BITE
fresh berries
\$42 PER DOZEN

MINI FRUIT TART
crème patisserie
\$42 PER DOZEN

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

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

CARAMEL CHOCOLATE TART
chocolate, caramel
\$48 PER DOZEN

MINI BLONDIES BAR
dulce de leche
\$36 PER DOZEN

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.

V VEGETARIAN

VE VEGAN

DF DAIRY FREE

GF GLUTEN FREE

* GLUTEN FREE MODIFICATION
UPON REQUEST

FOOD STATIONS & PLATTERS

CHILLED RAW BAR

\$32 PER PERSON

WEST COAST OYSTERS
JUMBO PRAWN COCKTAIL
STEAMED MUSSEL SALAD
SNOW CRAB LEGS
ALBACORE TUNA TATAKI
CHEF'S SEAFOOD FEATURE
ADD ON
LOBSTER \$67 PER POUND

CAVIAR BAR

MARKET PRICE

WHITE STURGEON
traditional accompaniments

COLD

ORGANIC GREEN SALAD BAR*
chef selected fresh toppings & dressings
\$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

LATE NIGHT

TRUFFLE FRIES & GARLIC AIOLI
\$7 PER PERSON

POUTINE & GRAVY
\$7 PER PERSON
VEGETARIAN GRAVY AVAILABLE

PULLED PORK SLIDER
\$10 PER PERSON | VEGAN SLIDER AVAILABLE

HOT

CEDAR PLANK BAKED ^{GF}
ORGANIC SALMON
lemon herb vinaigrette
\$21 PER PERSON

ROASTED HALIBUT FILLET*
scallion-ginger compote, rice
\$29 PER PERSON

SLOW ROASTED ^{CS}
ALBERTA BEEF PRIME RIB
yorkshire pudding, mission hill red wine jus
\$34 PER PERSON

CANADIAN PRIME BEEF STRIPLOIN ^{CS}
wild mushroom jus, rosemary salt
\$32 PER PERSON

BEEF BOLOGNESE RIGATONI
tomato ragu
\$18 PER PERSON

WILD MUSHROOM RIGATONI ^V
truffle alfredo
\$18 PER PERSON

SWEET

PETIT FOUR PLATTER
cheesecake bite, caramel chocolate tart
seasonal crème puffs, hazelnut opera cake
\$12 PER PERSON

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^{CS} CHEF STATION - STAFF REQUIRED

^V VEGETARIAN

^{VE} VEGAN

^{DF} DAIRY FREE

^{GF} GLUTEN FREE

* GLUTEN FREE MODIFICATION
UPON REQUEST

GLOWBAL

GROUP MENU

2024

BRUNCH MENU A | \$45

Signature Mini Doughnuts & Fruit Smoothie

APPETIZER

Fruit Bowl

watermelon, cantaloupe, pineapple, mix berries
or

Granola Parfait

house-made granola, greek yogurt, strawberry compôte

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

KFC Chicken & Waffles

korean style fried chicken, sweet korean chili glaze
waffle, green salad, kimchi vinaigrette
or

Bread Pudding French Toast

mascarpone cream, fresh berries, maple syrup

DESSERT

Mini Desserts

chef's choice

ADD ONS

Double Smoked Bacon \$6 | Pork Sausage \$6

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

roast fennel, squash & caramelized onion purée
tomato jam

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	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, 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 2019	NAPA VALLEY, CA	118
Mission Hill 'Perpetua' Chardonnay 2019	OKANAGAN VALLEY, BC	139
Jean-Marc Brocard 'Montmains' Chablis 2018	BURGUNDY, FRANCE	148
Tenuta dell'Ornellaia 'Poggio Alle Gazze' Sauvignon Blanc 2020	TUSCANY, ITALY	155

RED

Laughing Stock 'Blind Trust' Cabernet-Merlot	OKANAGAN VALLEY, BC	83
Tantalus Pinot Noir 2020	OKANAGAN VALLEY, BC	85
Vanessa Vineyard 'Meritage' Cabernet blend	SIMILKAMEEN VALLEY, BC	89
La Frenz Malbec 2019	OKANAGAN VALLEY, BC	89
Chateau Patache d'Aux Medoc 2017	BORDEAUX, FRANCE	96
Black Stallion Pinot Noir 2018	LOS CARNEROS, CA	99
Vanessa 'Right Bank' 2020 Merlot	SIMILKAMEEN VALLEY, BC	98
The Hatch 'Dynasty' Cabernet Blend 2021	OKANAGAN VALLEY, BC	108
Quails Gate 'Queue' Cabernet-Merlot 2020	OKANAGAN VALLEY, BC	116
Tenuta Argenteria 'Villa Donoratico' Cabernet Sauvignon 2019	TUSCANY, ITALY	125
Beringer Cabernet Sauvignon 2018	NAPA VALLEY, CA	151
Castiglione Brunello di Montalcino 2016	TUSCANY, ITALY	174
Austin Hope Cabernet Sauvignon 2020	PASO ROBLES, CA	188
Caymus Cabernet Sauvignon 2020	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.