

RILEY'S

VANCOUVER





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.

GLOWBAL

coast

Italian
Kitchen

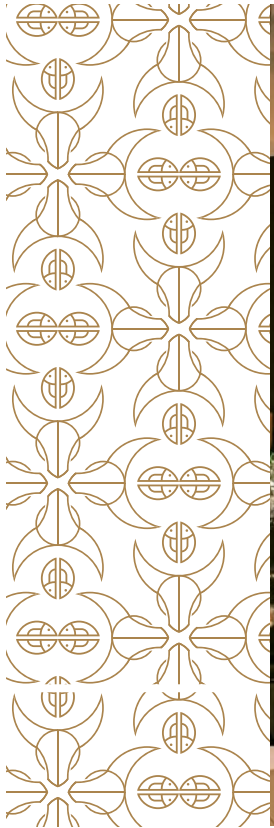
BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

RCOF

RILEY'S
FISH & STEAK

GLOWBALGROUP.COM



RILEY'S

VANCOUVER

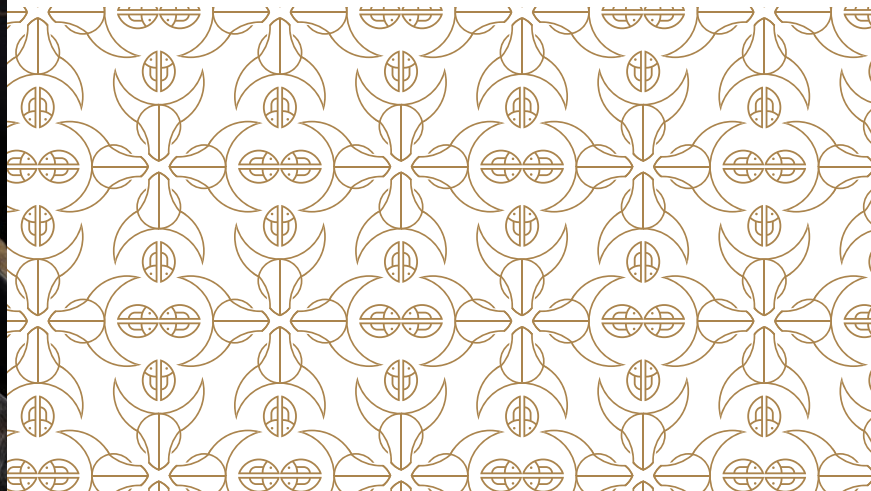
200 BURRARD ST, VANCOUVER | 604 629 8800

This is West Coast Prime at its Best

Riley's offers a signature fish
and chophouse dining experience in
Downtown Vancouver's waterfront.
From seafood towers that surprise and
delight to the highest-quality steak
and chops.



Expect the best
of BC's pastures,
forests and oceans
with a classic fish
and chophouse
dining experience





In keeping with its overarching theme of 'West Coast Prime', Riley's menu showcases a wide range of timeless favourites and gourmet sides that perfectly complement magnificently marbled, choice cuts of Canadian and USDA Prime, as well as a line-up of exclusive cuts cooked to order and charred to perfection.

On the seafood side, Riley's showcases fresh catches in dishes such as Crab Cakes, Fried Fanny Bay Oysters, Lobster Risotto, Miso & Maple Sablefish and the showstopping King Seafood Tower — a feast for the senses for true seafood lovers

that features king crab, jumbo tiger prawns, snow crab legs, marinated mussels and clams, Atlantic lobster and oysters from both coasts.

Behind the pine, Riley's features a selection of local craft beer, one of the city's largest selection of wines by the glass and bottle hailing from around the world and right here in BC's backyard, and a carefully curated list of classic and contemporary cocktails available for happy hour and late-night libations for locals and visitors alike.





EVENTS & PRIVATE DINING

Riley's highlights the very best of the Pacific Northwest's farms and oceans. Our venue features an expansive yet intimate space, including a private room, an oyster lounge with a live shucking bar, a 50-seat garden patio, and the option for a full restaurant buyout with seating for up to 250 guests.



AREA	SEATED	STANDING
Buyout	250	350
Private Dining Room	24	30
Garden Patio	55	60
Oyster Lounge	36	100

Buyout Available

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

VIRTUAL TOUR

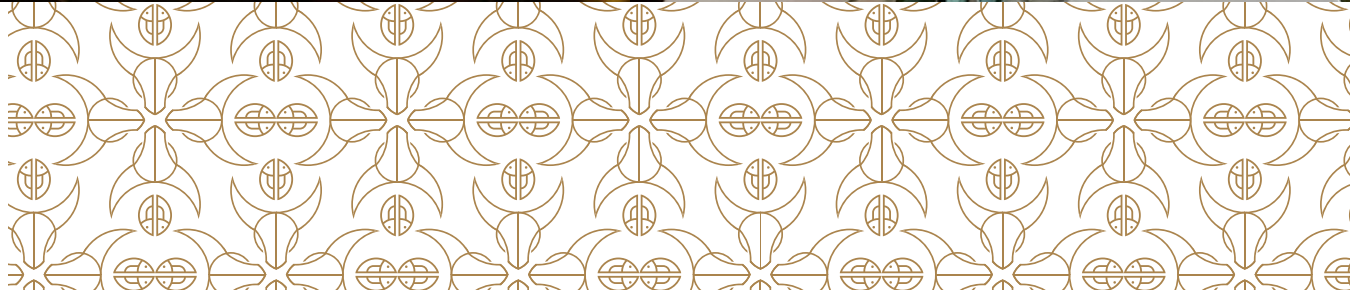
*Kindly note the Oyster Lounge is an open-concept space, and therefore not suitable for noise-sensitive events or presentations during dinner service.

BOOKING POLICY

Set menus for groups over 10 guests. 50% deposit required. Guarantee number of guests due 72 hours before event. 18% gratuity applicable.



Interiors



PRIVATE DINING ROOM



OYSTER LOUNGE



GARDEN PATIO



W CORDOVA ST

BURRARD ST



Riley's Floorplan

Table layout is subject to change











Festive Menus

2026





FESTIVE LUNCH I | \$75

FOR THE TABLE

Toasted House Baguette

whipped butter, smoked maldon sea salt, roasted lobster oil

• UPGRADE TO OUR SIGNATURE BRIOCHE BREAD +\$3 •

APPETIZER

Butternut Squash Soup ^{GF}

toasted pumpkin seed gremolata, pumpkin spice, crème fraîche

- or -

Caesar Salad

romaine heart, herbed crouton, shaved parmesan, cracked pepper

ENTRÉE

Roasted Chicken Supreme

truffle mushroom demi, roasted garlic mash, seasonal vegetables

- or -

Roasted Salmon ^{GF}

roasted heirloom cherry tomato & warm fingerling potato salad, beurre blanc

- or -

Wild Mushroom Risotto ^{GF} ^V

wild roasted mushrooms, mascarpone, fried sage

DESSERT

Eggnog Cheesecake

spiced fruit compote, fig newton crumble

^V VEGETARIAN

^{VG} VEGAN

^{GF} GLUTEN FREE

^{DF} DAIRY FREE

^{NF} NUT FREE

PRICES DO NOT INCLUDE TAX & GRATUITY | VEGETARIAN MENUS AVAILABLE



FESTIVE LUNCH II | \$95

FOR THE TABLE

Toasted House Baguette

whipped butter, smoked maldon sea salt, roasted lobster oil

• UPGRADE TO OUR SIGNATURE BRIOCHE BREAD +\$3 •

APPETIZER

Kate's Salad GF DF V

avocado, hearts of palm, mango, peppers, shaved carrots
baby kale, champagne vinaigrette

- or -

Jumbo Prawn Cocktail GF DF

poached prawns, cocktail sauce, lemon

ENTRÉE

• ADD PRAWNS +\$21 | ADD LOBSTER TAIL +\$25 •

12oz Grilled Prime Striploin

creamy mashed potatoes, seasonal vegetables, red wine jus

• ENHANCE YOUR STEAK TO A 6OZ WAGYU STRIPLOIN +\$70 •

- or -

Roasted Sablefish GF

fire-roasted tomato & fingerling potato salad, beurre blanc, herb oil

- or -

Wild Mushroom Risotto GF V

wild roasted mushrooms, mascarpone, fried sage

DESSERT

Eggnog Cheesecake

spiced fruit compote, fig newton crumble

- or -

Lemon Tart

basil oil, crème fraîche, raspberry



FESTIVE DINNER I | \$95

FOR THE TABLE

Toasted House Baguette

whipped butter, smoked maldon sea salt, roasted lobster oil

• UPGRADE TO OUR SIGNATURE BRIOCHE BREAD +\$3 •

APPETIZER

Butternut Squash Soup GF

toasted pumpkin seed gremolata, pumpkin spice, crème fraîche

- or -

Caesar Salad

romaine heart, herbed crouton, shaved parmesan, cracked pepper

- or -

Jumbo Prawn Cocktail GF

poached prawns, cocktail sauce, lemon

ENTRÉE

• ADD PRAWNS +\$21 | ADD LOBSTER TAIL +\$25 •

12oz Grilled Prime Striploin

creamy mashed potatoes, seasonal vegetables, red wine jus

• ENHANCE YOUR STEAK TO A 6OZ WAGYU STRIPLOIN +\$70 •

- or -

Roasted Sablefish GF

fire-roasted tomato & fingerling potato salad, beurre blanc, herb oil

- or -

Wild Mushroom Risotto GF V

wild roasted mushrooms, mascarpone, fried sage

DESSERT

Eggnog Cheesecake

spiced fruit compote, fig newton crumble

- or -

Lemon Tart

basil oil, crème fraîche, raspberry



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



NUT FREE



FESTIVE DINNER II | \$120

AMUSE-BOUCHE Chef's Daily Selection

FOR THE TABLE

Toasted House Baguette

whipped butter, smoked maldon sea salt, roasted lobster oil

• UPGRADE TO OUR SIGNATURE BRIOCHE BREAD +\$3 •

APPETIZER

Beet & Burrata ^{GF}

roasted beets, pistachio, balsamic syrup

- or -

Butternut Squash Soup ^{GF}

toasted pumpkin seed gremolata, pumpkin spice, crème fraîche

- or -

Jumbo Prawn Cocktail ^{GF} ^{DF}

poached prawns, cocktail sauce, lemon

MID-COURSE

Fresh Garden Salad Roll ^{GF} ^V

garden salad, pickled vegetables, rice paper, vegan aioli

ENTRÉE

• ADD PRAWNS +\$21 | ADD LOBSTER TAIL +\$25 •

8oz Grilled Prime Tenderloin

butter whipped potatoes, seasonal vegetables, red wine jus

• ENHANCE YOUR STEAK TO A 6OZ WAGYU STRIPLOIN +\$70 •

- or -

Miso Glazed Sablefish ^{GF}

fingerling potatoes, seasonal vegetables, beurre blanc

- or -

Wild Mushroom Risotto ^{GF} ^V

wild roasted mushrooms, mascarpone, fried sage

DESSERT

Eggnog Cheesecake

spiced fruit compote, fig newton crumble

- or -

Sticky Toffee Pudding

rum, vanilla ice cream



FESTIVE DINNER III | \$156

AMUSE-BOUCHE Chef's Daily Selection

FOR THE TABLE

Toasted House Baguette

whipped butter, smoked maldon sea salt, roasted lobster oil

• UPGRADE TO OUR SIGNATURE BRIOCHE BREAD +\$3 •

THE GRAND TOWER ^{GF} ^{DF}

Fresh Shucked Oysters | Poached Tiger Prawns

Half Atlantic Lobster | Scallop Crudo | Marinated Mussels & Clams

fresh horseradish, cocktail sauce, red wine mignonette, lemon

CHILLED SEAFOOD PLATTER ^{GF} ^{DF}

West & East Coast Oysters | Snow Crab Legs

Jumbo Prawn Cocktail | Scallop Ceviche | Tuna Crudo

• UPGRADE TO THE KING TOWER + \$25PP •

SHARED APPETIZERS

Classic Calamari | Wagyu Beef Carpaccio

Caesar Salad | Garlic Prawns

SHARED ENTRÉES

Grilled Striploin | Pan-Seared Salmon

served with red wine jus & béarnaise

SIDES

Butter Whipped Potatoes | Garlic Charred Broccolini

Truffle Fries | Sautéed Wild Mushrooms

DESSERT PLATTER

Chef's Selection of Mini Desserts



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



NUT FREE

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.

PRICES DO NOT INCLUDE TAX & GRATUITY | VEGETARIAN MENUS AVAILABLE



ADD ONS

CHILLED SEAFOOD TOWERS

The Grand \$159 GF

fresh shucked east & west coast oysters
poached tiger prawns | half atlantic lobster
scallop crudo | marinated mussels & clams
horseradish | cocktail sauce | pink peppercorn mignonette | lemon

The King \$269 GF

fresh shucked east & west coast oysters
jumbo poached tiger prawns | king crab
marinated mussels & clams | tuna tataki
scallop crudo | atlantic lobster
horseradish | cocktail sauce | pink peppercorn mignonette | lemon

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VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



NUT FREE

PRICES DO NOT INCLUDE TAX & GRATUITY | VEGETARIAN MENUS AVAILABLE



CORPORATE HAPPY HOUR

\$38 PER GUEST | MINIMUM 10 GUESTS

HAPPY HOUR PLATTER

fried calamari, brussels sprouts, buttermilk fried chicken, truffle fries

CHEESE & CHARCUTERIE

assorted premium cured meats & cheeses, condiments, crostini

MINI HANDHELDS PLATTER

mini lobster & prawn sandwiches, mini beef sliders

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RILEY'S RECEPTION MENU

PRICES LISTED PER PERSON

SALADS

Caesar \$17

romaine hearts, riley's brioche croutons
white anchovies, classic caesar dressing

ANTIPASTO PLATTER

Antipasto Platter \$18

local and imported cheese and cured meat, olives
pickled vegetables, crostini, candied nuts, dried fruits

CHILLED SEAFOOD STATION

Chilled Seafood Station \$36 GF

prawn cocktail, fresh shucked oysters, tuna tataki, lobster & crab salad roll,
fresh horseradish, pink peppercorn mignonette, cocktail sauce, lemon

VEGETABLES

Butter Whipped Potatoes \$7 GF V

Brussels Sprouts \$7 V

Truffle Fries \$7 V

Sautéed Wild Mushrooms \$7 GF V

Charred Broccolini \$7 GF DF VG



ACTION STATIONS

LABOUR FEE APPLIES | PRICES LISTED PER PERSON

SEAFOOD

Fresh Oysters \$55/dz GF DF

fresh horseradish, pink peppercorn mignonette, cocktail sauce, lemon

CARVING STATIONS

Roasted Rosdown Turkey \$25

seasonal fixings

Short-Rib Wellington \$25

braised short rib, mushroom duxelles, puff pastry, red wine jus

Whole Roasted Striploin \$26

red wine jus, horseradish cream, hot mustard, dinner roll

Whole Roasted Prime Rib \$32

red wine jus, horseradish cream, hot mustard, dinner roll

USDA Prime Full Rack Tomahawk \$45

pommes purée, crispy onions, red wine jus
minimum order for 25 guests

PASTA & RISOTTO

Rigatoni alla Vodka \$22 GF V

bay scallops, shrimp, tomato vodka sauce, parmigiano
contains gluten & dairy

Mushroom Risotto \$18 V

mushroom mix, truffle tapenade, herbs, parmigiano
vegan option available

Gnocchi Pomodoro \$19

potato gnocchi, tomato sauce, basil, parmigiano

DESSERT ACTION STATION

Cannoli \$11

ricotta filling, chocolate chips, pistachio, toasted coconut

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PASSED CANAPES

MINIMUM ORDER: 24 PIECES | PRICED PER PIECE | ORDERED BY THE DOZEN

VEGETARIAN

Truffle Mushroom Arancini \$6 (V) (DF)
black pepper aioli, chive

Burrata Toast \$5 (V)
toasted baguette, cherry tomatoes
whipped burrata, micro basil

Chopped Avocado Toast \$5 (V) (GF)
gluten-free bun toast, chopped avocado
tomato concassé, salad mix, shaved ricotta

Fresh Garden Salad Roll \$5 (VG) (GF) (DF)
garden salad, pickled vegetables, rice paper, vegan aioli

Beet Tartare \$6 (VG) (DF)
toasted baguette, brunoise roasted beet, chive, pistachios

Crispy Tofu With Hummus \$6 (VG) (GF) (DF)
crispy tofu, hummus, soy marinade (tamari), crispy parsley

MEAT

Short Rib \$9

braised short rib, crispy shallot, chive

Canadian Prime Steak Tartare \$8 (DF)
savory tart, grated egg yolk, pickled mustard seeds

CANAPÉS ADD-ONS

Caviar \$2 | Black Truffle \$2

SEAFOOD

Shucked Oysters \$5 (GF) (DF)
pink peppercorn mignonette, cocktail sauce, lemon

Gravlax Toast \$8 (GF)
gluten-free toast point, caviar, crème fraîche

Lobster & Prawn Roll \$8
chipotle aioli, dill, potato bun

Mini Crab Cake \$8 (DF)
black pepper aioli, dill

Seafood Croquette \$7
salsa, avocado purée, micro cilantro

Scallop Ceviche \$6.50 (GF) (DF)
grilled lime, brunoise red onion
jalapeño, tomato, tapioca crisp

Tuna Tataki With Crispy Rice \$8 (GF) (DF)
tuna, spicy mayo, sliced green onion, serrano

STATIONED CANAPES

MINIMUM ORDER: 24 PIECES | PRICED PER PIECE | ORDERED BY THE DOZEN

Beef Slider \$9 (DF)
cheddar cheese, lettuce, sliced tomato
thousand island dressing

Grilled Lamb Chop \$10 (GF) (DF)
chimichurri, red wine jus, maldon salt, chive

Soy-Honey Glazed Chicken \$7
sesame seeds, black garlic aioli

Shucked Oysters \$5 (GF) (DF)
pink peppercorn mignonette, cocktail sauce, lemon

Lobster & Prawn Roll \$8
chipotle aioli, dill, potato bun

SWEET

STATIONED OR PASSED

Lemon Tart \$4 | Chocolate Tart \$4 | Assorted Macarons \$3.50



VEGETARIAN



VEGAN



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DAIRY FREE



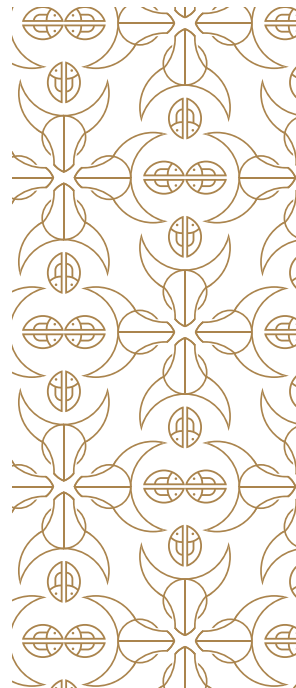
NUT FREE



CUSTOM TABLE DECOR

\$10 PER PERSON | MAX 20 GUESTS

Elevate your dining experience with our bespoke table décor package, designed exclusively for guests seeking a more personalized and luxurious touch. Our team will curate a custom tablescape tailored to your occasion, featuring candles, florals, and refined place settings. From romantic dinners to special celebrations, let us transform your table into a beautifully styled setting that leaves a lasting impression.





BOOK WITH US TODAY

604 629 8800 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

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COAST

Italian
Kitchen

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THE
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