

GLOWBAL



VOTED VANCOUVER'S
#1 BEST RESTAURANT GROUP



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

THE
ROOF

RILEY'S
FISH & STEAK

GLOWBALGROUP.COM



GLOWBAL

590 West Georgia, TELUS Garden | 604 602 0835

Glowbal is the namesake and flagship restaurant of Glowbal Restaurant Group, located in the iconic TELUS Garden. This is where bold, globally inspired North American cuisine is stripped down, refined, and reimaged with flavours from around the world.



SPECIALTIES

The dynamic, open-concept kitchen is home to Canada's first custom-built Robata grill and sets the stage along with our renowned "Big Cut" menu. It's a showstopping culinary journey designed to create lasting memories. The menu is eclectic, featuring our take on North American staples, global favourites, and seasonal specialties. Complementing the cuisine is an inventive cocktail menu, filled with playful yet sophisticated creations that blend bold innovation with timeless technique. Guests can also enjoy a carefully curated wine list showcasing both Old and New World vintages, including rare cellar gems.





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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 YACOB
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
Golden Plates Award

Award of Excellence
Wine Spectator

Certificate of Excellence
Trip Advisor

2023
Vancouver's Best Brunch
Trip Advisor

2024
Top 10% Restaurant World Wide
Glowbal

2025
Silver Award of Excellence
DiRoNA

Best Patio
Golden Plates Award Nominee

Best Fine Dining
Golden Plates Award Nominee

Best Restaurant
Golden Plates Award Nominee

#3 Best Bartender - Martin Kovalcik
Golden Plates Award

Best Restaurant Group
Golden Plates Award

2026
Reader's Nominated Best Brunch-
Glowbal
Vancouver Magazine Awards

Judged Division Finalists Best
Brunch- Glowbal
Vancouver Magazine Awards

Best Restaurant Group
Golden Plates Finalist



MEZZANINE



THE EXECUTIVE ROOM

EVENTS & PRIVATE DINING

Large parties have their pick of the city's widest selection of private dining rooms, each space offering a distinct personality—think gold wallpaper vs. quilted leather cladding. Setups are flexible to suit the occasion, from elegant seated dinners to lively standing cocktail receptions.

AREA	SEATED	STANDING
BUY OUT	430	600
CENTRAL MEZZANINE	90	120
GARDEN PATIO	100	100
PATIO LOUNGE	42	60
GOLD ROOM	60	60
GOLD ROOM A/B	24	24
SEYMOUR ROOM	50	50
EXECUTIVE ROOM	14	-
PLATINUM ROOM	12	12
AUSTIN LOUNGE	20	12

BUYOUT AVAILABLE

Buyout minimum spend requirement contingent on day of the week.

VIRTUAL TOUR

BOOKING POLICY

Set menus are required for groups of more than 15. 50% deposit required.
Guarantee number of attendees due 72 hours before event. 18% gratuity and 2% admin fee applicable.

THE GOLD ROOM



THE PLATINUM ROOM



HOLIDAY DECOR

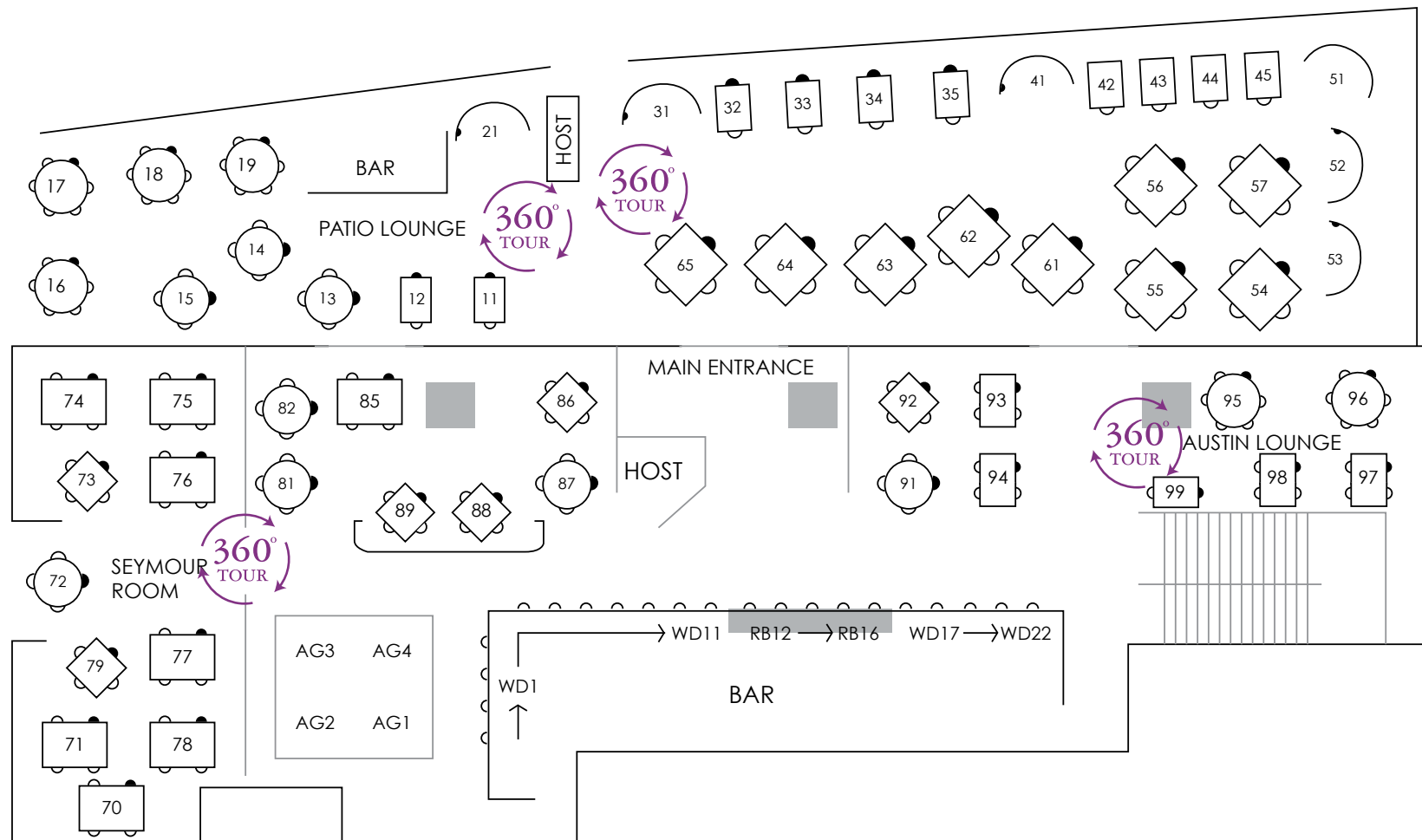


WINTER PATIO

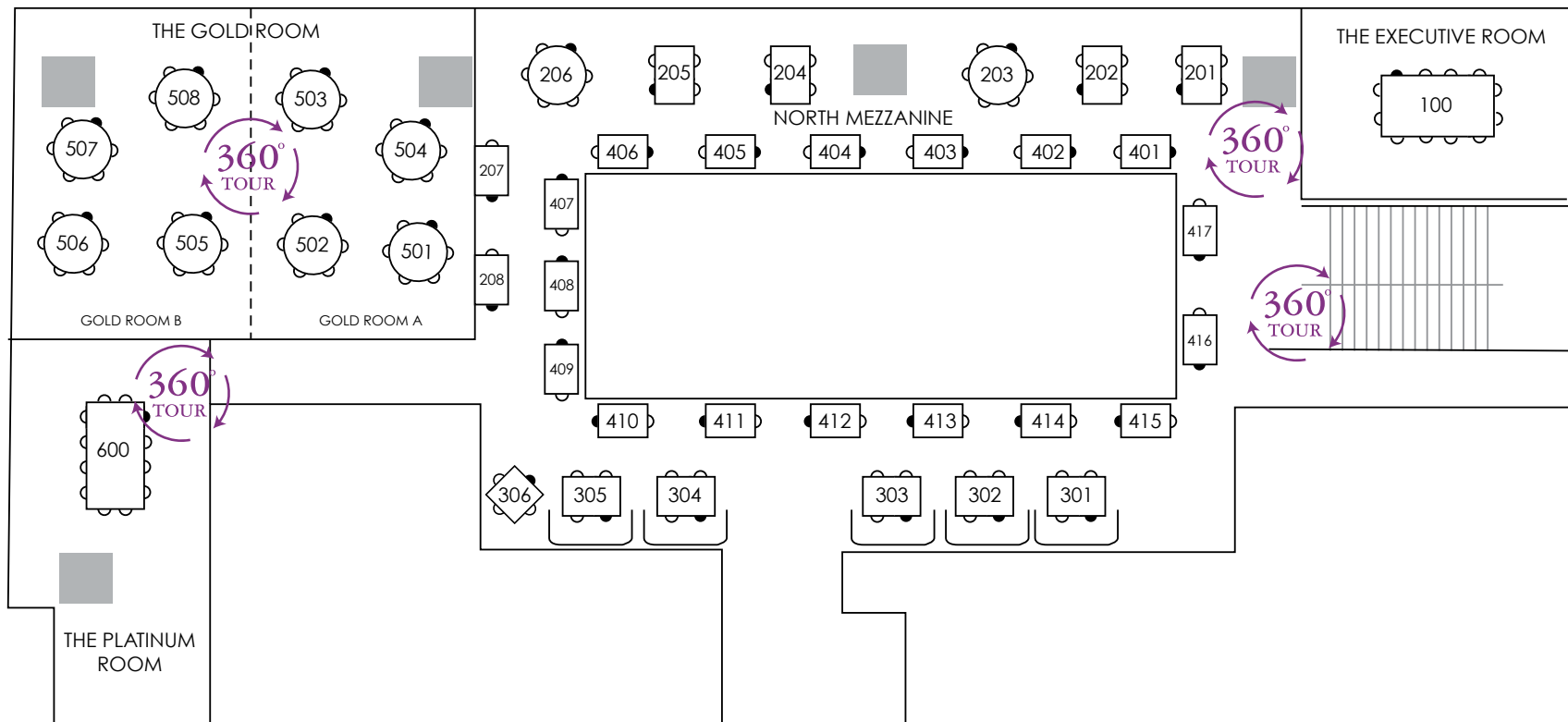


MAIN LEVEL

W GEORGIA STREET



MEZZANINE



GLOWBAL

RECEPTION MENUS

2026

CANAPÉS

PASSED OR STATIONED

FIELD

Fresh Burrata

sundried tomato, balsamic, tartlet
\$5 PER PIECE

Tempura Cauliflower Bites

vegan curry aioli
\$5 PER PIECE

Quinoa & Chickpea Crisp

piperade
\$5 PER PIECE

Wild Mushroom Arancini

citrus aioli
\$5 PER PIECE

Mac & Cheese Croquette

truffle aioli
\$5 PER PIECE

Crispy Tofu

scallion compote
\$5 PER PIECE

SEA

Jumbo Prawn Cocktail

espelette cocktail sauce
\$6 PER PIECE

Hokkaido Scallop Crudo

lime chili emulsion
\$8 PER PIECE

East Coast Oyster

champagne mignonette, basil oil, yuzu pearls
\$4.50 PER PIECE

Albacore Tuna Tataki

edamame hummus, sesame shell
\$6.50 PER PIECE

Crab & Caviar Fritter

dungeness crab, prawns, remoulade sauce
\$9.50 PER PIECE

Smoked Salmon Tartlet

dill cream cheese, pickled shallot, fried capers
\$6.50 PER PIECE

LAND

Signature Meatball

tomato fondue, parmesan
\$6 PER PIECE

Chicken Mille-Feuille

puff pastry, pesto chicken, onion jam
\$6.50 PER PIECE

Canadian Prime Beef Skewer

charred scallion chimichurri
\$8 PER PIECE

Lamb Kofta Skewer

mint yogurt emulsion
\$8 PER PIECE

Cheese & Charcuterie Skewer

bocconcini, olives, salami, soppressata
\$8 PER PIECE

Braised Short Rib Yorkie

roast mushroom, yorkshire pudding
horseradish aioli
\$8 PER PIECE

 VEGETARIAN

 VEGAN

 DAIRY FREE

 GLUTEN 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.

PLATTERS

CHILL PLATTERS

Prawn Cocktail

south pacific prawns, espelette cocktail sauce
\$15 PER PERSON

Chilled Raw Bar

premium oysters, prawn cocktail, snow crab legs
marinated mussels & clams, king salmon poke
prawn chips
\$35 PER PERSON

ADD-ONS

Half Lobster

Market Price, ask your event specialist for pricing

Caviar Bar

kaluga caviar, imperial osetra caviar, blinis
crème fraîche, chopped egg whites & yolks, chives
\$24 PER PERSON (3G PER PERSON)

SIGNATURE SALADS

Classic Caesar Salad

romaine hearts, caesar dressing, garlic croutons
bacon crisp
\$12 PER PERSON

Roasted Beet Salad

organic greens, roasted beets, goat cheese
champagne vinaigrette, cranberries
\$12 PER PERSON

Kale Salad

caper vinaigrette, almonds, dates
pecorino, pickled apples
\$12 PER PERSON

AFTER DARK BITES

Beef Slider

angus beef patty, aged cheddar, house aioli
\$9 PER PIECE

Southern Fried Chicken Slider

honey emulsion, mustard
\$9 PER PIECE

Vegan Slider

beyond meat patty, lemon tahini, iceberg lettuce
\$8 PER PIECE

Truffle Fries & Aioli

\$7 PER PERSON

Poutine & Gravy

cheese curds, vegetarian gravy available upon
request
\$9.50 PER PERSON

ARTISAN PLATTERS & BOARDS

Antipasto Platter

grilled & marinated vegetables, pickles
olives, assorted dips & spreads, crackers
condiments
\$19 PER PERSON

Charcuterie & Cheese Platter

premium cured meats & cheeses, fresh berries
crackers, condiments
\$21 PER PERSON

Signature Grazing Platter

premium cured meats & cheeses
grilled & marinated vegetables, pickles, olives
dips & spreads, house bread, crackers, condiments
\$25 PER PERSON

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CHEF-ATTENDED STATIONS

OYSTER STATION

East Coast Oysters GF DF
\$12 PER PERSON | 3 PIECES

HAND ROLL STATION

Tempura Prawn Hand Roll
seasoned sushi rice, yuzu miso aioli, cucumber
\$12 PER PERSON

Tempura Yam Hand Roll VE
seasoned sushi rice, charred scallion aioli, cucumber
\$10 PER PERSON

HOT

Sake Soy-Glazed Sablefish GF DF
baby bok choy, cauliflower, lemongrass chili emulsion
\$25 PER PERSON

Canadian Prime Beef Striploin GF DF
yorkshire pudding, mission hill red wine jus
horseradish cream
\$28 PER PERSON (4 OZ SERVING)

Flambé Prawn Station GF
lemon beurre blanc, peppers, shallots
\$16 PER PERSON | 3 PIECES

Short Rib Martini
braised short ribs, mushroom jus
pommes purée
\$16 PER PERSON

Slow-Roasted Alberta Beef Tomahawk Prime Rib GF DF
yorkshire pudding, mission hill red wine jus, horseradish cream
\$39 PER PERSON (4 OZ SERVING)

Sides

crispy brussels sprouts | pommes purée | broccolini | fingerling potatoes | rainbow carrots
\$14 PER PERSON | CHOOSE TWO

SKEWER STATION

Lamb Kofta
mint yogurt sauce
\$16 PER PIECE

Canadian Prime Steak GF DF
chimichurri
\$18 PER PIECE

Vegetable GF VE
lemon tahini dressing
\$12 PER PIECE

Prawn GF DF
remoulade sauce
\$16 PER PIECE

Grilled Chicken Skewer GF DF
spiced tomato coconut sauce
\$16 PER PIECE

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

V VEGETARIAN

VE VEGAN

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CHEF-ATTENDED STATIONS

PASTA STATION

Our chef-attended pasta station offers a customizable experience with fresh pastas, signature sauces, and indulgent enhancements made to order for your guests.

CHOOSE YOUR PASTA & SAUCE COMBINATION

Gluten free and dairy free option available

One Pasta + One Sauce

\$18 PER PERSON

One Pasta + Two Sauces

\$20 PER PERSON

Two Pastas + Two Sauces

\$24 PER PERSON

PASTA: penne | radiatori | macaroni

SAUCE: truffle cream | bolognese | arrabbiata | four cheese

ENHANCEMENTS

LOBSTER | ADD \$22

MINI MEATBALLS (2 PER PERSON) | ADD \$6

ROASTED MEDITERRANEAN VEGETABLES | ADD \$6

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

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DESSERTS

CANAPÉS

PASSED OR STATIONED | MINIMUM 12 PER ORDER

Cheesecake Bite

fresh berries
\$4.50 PER PIECE

Chocolate Tart

salted caramel ganache
\$4.50 PER PIECE

Mini Fruit Tart

crème pâtissière
\$4.50 PER PIECE

Tiramisu

espresso, mascarpone cream
\$4.50 PER PIECE

Triple Chocolate Cake GF

hazelnuts
\$4.50 PER PIECE

Vegan Pavlova VE GF

coconut cream
\$4.50 PER PIECE

Choux Pastry

chef's selection of seasonal flavours
\$4.50 PER PIECE

PLATTER

Mini Dessert Showcase

chef's choice of cheesecake bites, chocolate tarts, cream puffs, tiramisu cups, fruit tarts, vegan pavlovas, triple chocolate cake, and macarons
\$15 PER PERSON

MACARONS

Macaron GF

seasonal flavours
\$6 PER PIECE

Macaron Boxes GF

seasonal flavours and colours available
5 PIECES | \$25 PER BOX

Macaron Towers GF

6-TIER | 100 PIECES | \$595 | LOGO +\$75
10-TIER | 135 PIECES | \$695 | LOGO +\$100

GELATO & SORBET STATION

CHEF ATTENDED

Gelato

vanilla | coffee | salted caramel
\$15 PER PERSON

Sorbet

lemon | mango | raspberry
\$15 PER PERSON

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

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GLOWBAL

FESTIVE MENUS

2026

FESTIVE BRUNCH | \$41

FOR THE TABLE

Mini Doughnuts & Fresh Fruit Smoothies

ENTRÉE

West Coast Lobster & Crab Eggs Benedict

lobster & dungeness crab salad, poached eggs
hollandaise, potato hash, seasonal greens

or

Smashed Avocado & Kale Eggs Benedict

poached eggs, hollandaise
potato hash, seasonal greens

or

Canadian Prime Striploin & Eggs

grilled 8oz canadian striploin
breakfast potatoes & poached eggs, chimichurri

or

Brioche & Chocolate “French Toast”

mascarpone cheese, fresh berries

ADD-ONS

Fresh Fruit Platter \$8

Mini Desserts | Chef’s Choice \$8



FESTIVE LUNCH A | \$49

Warm House Bread & Whipped Butter

APPETIZER

Winter Kale Salad

apple, toasted almonds, pecorino, caper vinaigrette

ENTRÉE

Herb-Roasted Chicken Supreme

roasted garlic potato purée, glazed carrots, broccolini
spiced tomato-coconut velouté

or

King Salmon

pommes purée, wilted kale, roasted squash, herb beurre blanc

or

Roasted Squash Ravioli

black truffle cream, maple-roasted squash, crispy chips

UPGRADE & ADD DESSERT FOR \$7

Eggnog Cheesecake

eggnog anglaise, winter berry compote, meringue

FESTIVE LUNCH B | \$68

Warm House Bread & Whipped Butter

APPETIZER

Smoked Potato & Leek Soup

smoked potatoes, thyme oil
or

Classic Caesar Salad

romaine hearts, parmigiano, garlic ciabatta crumbs, bacon crisps

ENTRÉE

Slow-Braised Beef Short Ribs

apple & pepper purée, yukon gold potato purée
broccolini, sauce chasseur

or

King Salmon

pommes purée, wilted kale, roasted squash, herb beurre blanc

or

Truffle Mushroom Risotto

roasted mushrooms, parmesan, freshly shaved truffle

DESSERT

Eggnog Cheesecake

eggnog anglaise, winter berry compote, meringue

UPGRADES

JUMBO GARLIC PRAWNS +\$16 | HOKKAIDO SCALLOPS +\$27 | SEARED QUEBEC FOIE GRAS +\$25

HOLIDAY ENTRÉE

Turkey may be substituted for any non-vegetarian entrée at no additional charge. Substitute for the vegetarian entrée or add as an additional entrée for +\$10 per person.

HERB-ROASTED TURKEY

sage & brioche stuffing, garlic potato purée, roasted seasonal vegetables, cranberry gastrique, turkey jus

FESTIVE LUNCH C | \$79

Warm House Bread & Whipped Butter

APPETIZER

Butternut Squash Velouté

spiced coconut cream, candied hazelnuts

or

Roasted Beet Salad

seasonal greens, cranberry, goat cheese, champagne vinaigrette

ENTRÉE

Canadian Prime New York Striploin & Frites

10oz grilled steak, crispy fries
organic greens, chimichurri

or

Haida Gwaii Sablefish

baby bok choy, roasted cauliflower, king oyster mushrooms
lemongrass-chili emulsion

or

Baked Cauliflower

tomato piperade, vegan curry aioli, shoestring potatoes
kale, pickled onion, dates

DESSERT

White Chocolate Mousse

gingerbread crumble, spiced poached orange

FESTIVE DINNER D | \$85

Warm House Bread & Whipped Butter

APPETIZER

Roasted Celeriac Soup

salt-baked celeriac, candied hazelnuts, herb oil
or

Roasted Beet Salad

seasonal greens, champagne vinaigrette, cranberry, goat cheese

ENTRÉE

Herb-Roasted Chicken Supreme

roasted seasonal vegetables, garlic pommes purée
spiced tomato-coconut velouté
or

Slow-Braised Beef Short Ribs

apple & pepper purée, yukon gold potato purée, broccolini
sauce chasseur
or

Roasted Squash Ravioli

black truffle cream, maple-roasted squash, crispy chips

DESSERT

Eggnog Cheesecake

eggnog anglaise, winter berry compote, meringue
or

White Chocolate Mousse

gingerbread crumble, spiced poached orange

UPGRADES

JUMBO GARLIC PRAWNS +\$16 | HOKKAIDO SCALLOPS +\$27 | SEARED QUEBEC FOIE GRAS +\$25

HOLIDAY ENTRÉE

Turkey may be substituted for any non-vegetarian entrée at no additional charge. Substitute for the vegetarian entrée or add as an additional entrée for +\$10 per person.

HERB-ROASTED TURKEY

sage & brioche stuffing, garlic potato purée, roasted seasonal vegetables, cranberry gastrique, turkey jus

FESTIVE DINNER E | \$95

Warm House Bread & Whipped Butter

APPETIZER

Smoked Potato & Leek Soup

hickory-smoked potatoes, thyme oil
or

Classic Caesar Salad

romaine hearts, parmigiano, garlic ciabatta crumbs, bacon crisps
or

Jumbo Prawn Cocktail

espelette cocktail sauce, frisée, chives

ENTRÉE

King Salmon

pommes purée, wilted kale, roasted squash, herb beurre blanc
or

Canadian Prime Grilled New York Striploin

pommes purée, roasted seasonal vegetables
herb butter, merlot jus
or

Truffle Mushroom Risotto

roasted mushrooms, parmesan, freshly shaved truffle

DESSERT

Yule Log

passion fruit crème, dark chocolate sauce, chantilly cream

FESTIVE DINNER F | \$115

Warm House Bread & Whipped Butter

APPETIZER

Roasted Celeriac Soup

salt-baked celeriac, seared scallops, candied hazelnuts, herb oil
or

Crab & Prawn Fritter

dungeness crab, prawn, remoulade, frisée, pickled shallots
or

Beef Carpaccio

black garlic aioli, parmigiano-reggiano, arugula, grilled sourdough

ENTRÉE

Haida Gwaii Sablefish & Jumbo Prawns

baby bok choy, cauliflower, king oyster mushroom
lemongrass-chili emulsion
or

Canadian Prime Beef Tenderloin

pommes purée, roasted seasonal vegetables, merlot jus, herb butter
or

Baked Cauliflower

tomato piperade, vegan curry aioli, shoestring potato, kale, pickled onion, dates

DESSERT

Yule Log

passion fruit crème, chocolate sauce, chantilly cream
or

White Chocolate Mousse

gingerbread crumble, spiced poached orange

UPGRADES

JUMBO GARLIC PRAWNS +\$16 | HOKKAIDO SCALLOPS +\$27 | SEARED QUEBEC FOIE GRAS +\$25

HOLIDAY ENTRÉE

Turkey may be substituted for any non-vegetarian entrée at no additional charge. Substitute for the vegetarian entrée or add as an additional entrée for +\$10 per person.

HERB-ROASTED TURKEY

sage & brioche stuffing, garlic potato purée, roasted seasonal vegetables, cranberry gastrique, turkey jus



FESTIVE DINNER G | \$159

served family style ~ minimum 8 guests

Warm House Bread & Whipped Butter

TO START

West Coast Seafood Tower

premium oysters, jumbo prawn cocktail, king salmon poke, marinated clams & mussels, shrimp chips, cocktail sauce, mignonette

APPETIZER

Burrata

cheese from puglia, piperade, pistachio & potato crumbs, aged balsamic, grilled focaccia

Beef Carpaccio

black garlic aioli, parmigiano-reggiano, arugula, grilled sourdough

ENTRÉE PLATTERS

Canadian Prime Grilled New York Striploin

Herb-Roasted Chicken Supreme

King Salmon

ACCOMPANIMENTS

crispy brussels sprouts, pommes purée, brocolini, herb beurre blanc & merlot jus

Classic Caesar Salad

romaine hearts, parmigiano, garlic ciabatta crumbs, bacon crisps

DESSERT PLATTER

Eggnog Cheesecake

eggnog anglaise, winter berry compote, meringue

White Chocolate Mousse

gingerbread crumble, spiced poached orange

Yule Log

passion fruit crème, chocolate sauce, chantilly cream

UPGRADES

JUMBO GARLIC PRAWNS +\$16 | HOKKAIDO SCALLOPS +\$27 | SEARED QUEBEC FOIE GRAS +\$25

HOLIDAY ENTRÉE

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HERB-ROASTED TURKEY

sage & brioche stuffing, garlic potato purée, roasted seasonal vegetables, cranberry gastrique, turkey jus



CELEBRATION DESSERTS

CAKES

	6"(10-12 ppl)	8"(15-20 ppl)	10"(20-25 ppl)	12"(30-40 ppl)
TRIPLE LAYERED CHOCOLATE CAKE	\$50	\$70	\$100	\$150
CHEESECAKE	\$32	\$45	\$60	\$85
CARROT CAKE	\$32	\$45	\$60	\$85



CUSTOM COCKTAIL

20 per cocktail

This is a great option for additional branding, to enhance a theme, or to celebrate a friend or colleague!

Add a company logo or image to print it on top of your chosen cocktail.

FEATURED COCKTAILS

BLUE

Azul Blanco

tequila blanco, blue curaçao
pineapple juice, agave, lime

PURPLE

Empress Martini

empress gin, arbutus blue gin
chamomile syrup, fresh lime juice
egg white, odd society cassis
musk willow water

PINK

Blossom

london dry gin, lychee liqueur, lemon
rose syrup, egg white, bitters

GREEN

Limelight

vodka, triple sec, non-alcoholic curaçao
orange juice, lime juice

RED

Epic

cazadores reposado, aperol, lime
dragon fruit–jalapeño syrup
black volcanic salt, dehydrated lime

If your preferred colour or flavour isn't listed, ask your Event Specialist to create a custom cocktail for your event. Mocktail versions are also available.



BOOK WITH US TODAY

604 602 0835 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

THE
ROOF

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.