



# 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

FIVE SAILS

RILEYS  
FISH & STEAK

[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 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.



“

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 Global Restaurant Group

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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  
DiRôNA

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

**AWARDS &  
ACCOLADES**



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.

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

## BUYOUT AVAILABLE

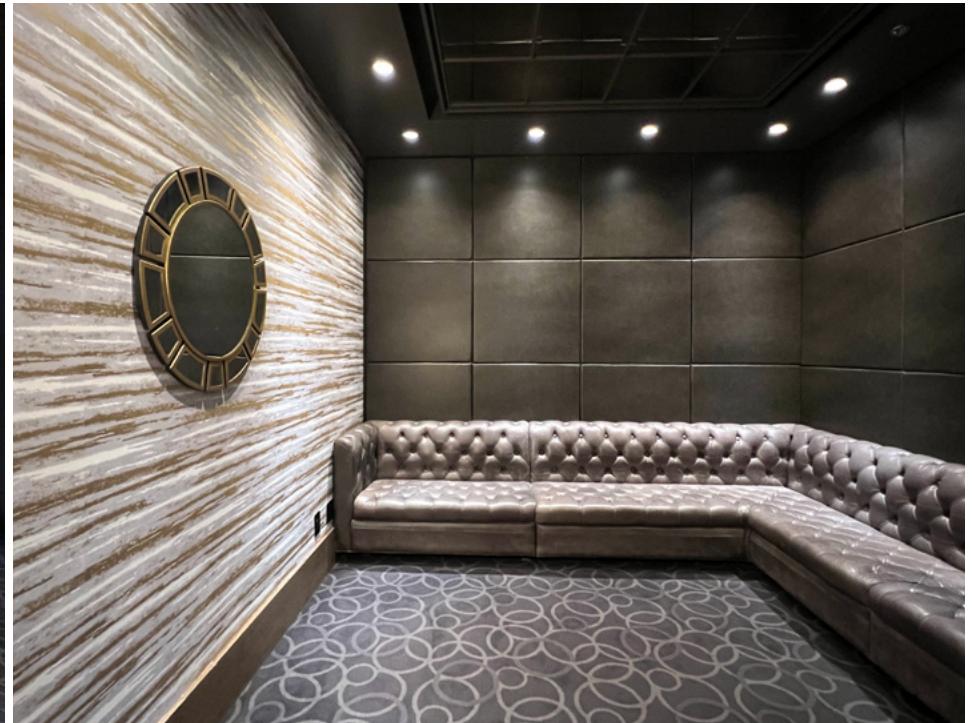
Buyout minimum spend requirement contingent on day of the week.

[VIRTUAL TOUR](#)

## BOOKING POLICY

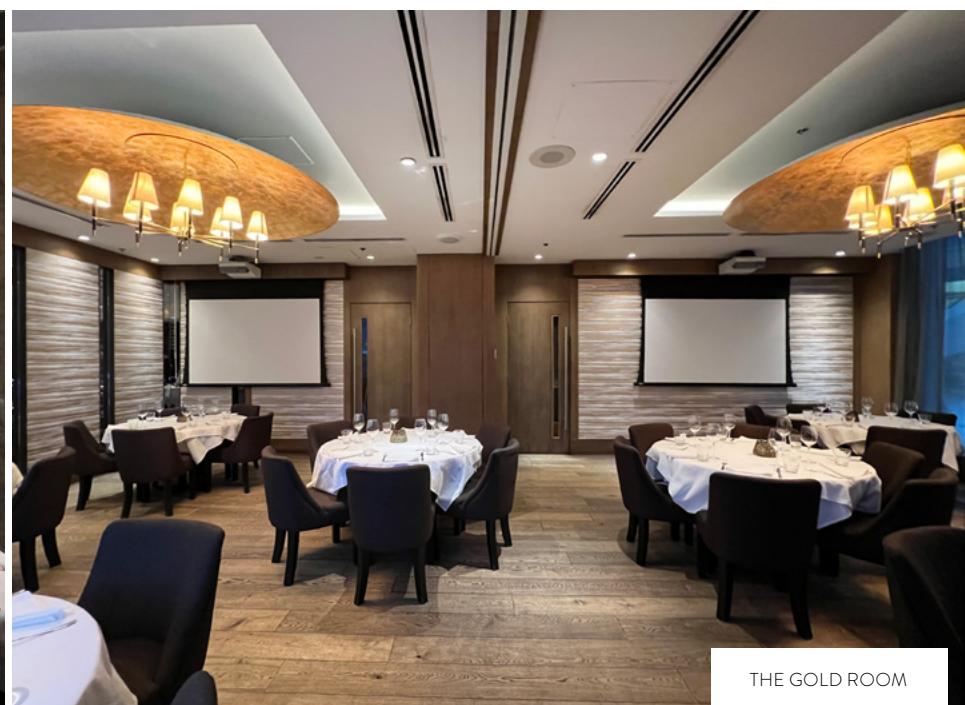
Set menus are required for groups of more than 15. 50% deposit required. Guarantee number of attendees due 72 hours before event. 18% gratuity and 2% admin fee applicable.

## THE PLATINUM ROOM



THE PLATINUM ROOM

## THE GOLD ROOM



THE GOLD ROOM

## GARDEN PATIO

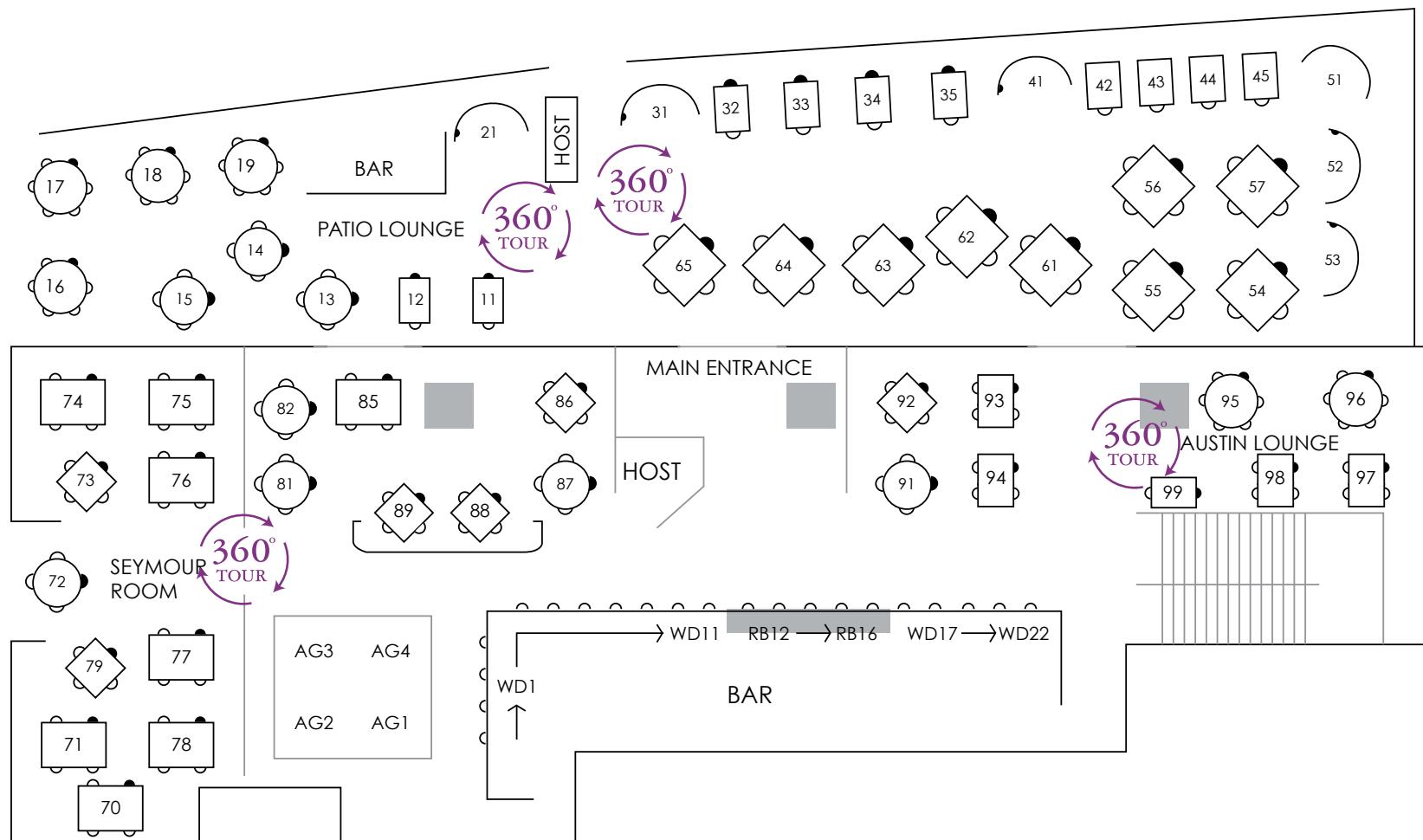


THE PATIO

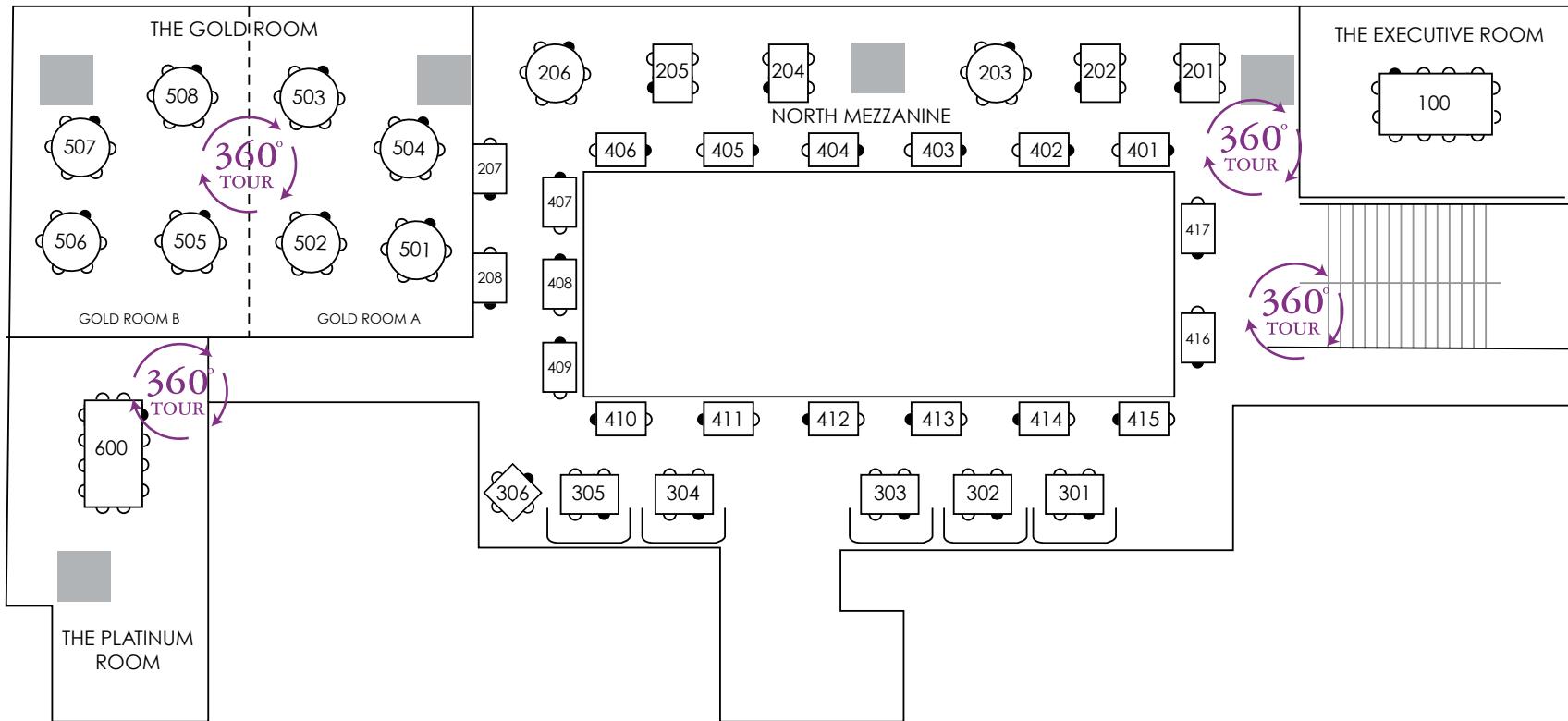


## MAIN LEVEL

W GEORGIA STREET



# MEZZANINE



GLOWBAL

# RECEPTION MENUS

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2026

# CANAPÉS

## PASSED OR STATIONED

### FIELD

#### Fresh Burrata V

sundried tomato, balsamic, tartlet  
\$4 PER PIECE

#### Croustade V

chickpea, quinoa, yogurt, mint  
\$4 PER PIECE

#### Mini Quiche Florentine V

baby spinach, feta cheese  
\$4 PER PIECE

#### Wild Mushroom Arancini V

truffle aioli, shaved pecorino  
\$4 PER PIECE

#### Mac & Cheese Croquette V

mushroom ketchup  
\$4 PER PIECE

#### Avocado VE GF

crispy rice, soy, citrus aioli  
\$4 PER PIECE

#### Panisse VE GF

crispy chickpea fritter, curry aioli  
\$4 PER PIECE

#### Mushroom Duxelles VE

polenta crisp, scallion  
\$4 PER PIECE

#### Crispy Tofu VE

scallion chili compote  
\$4 PER PIECE

#### Cottage Cheese Skewer V GF

mint chutney, pickled onion, micro cilantro  
\$4 PER PIECE

### SEA

#### Jumbo Prawn Cocktail GF DF

espelette pepper cocktail sauce  
\$4.50 PER PIECE

#### Scallop Crudo GF DF

lime chili emulsion  
\$4.50 PER PIECE

#### Albacore Tuna Tataki

edamame hummus, sesame shell  
garlic chili crisp  
\$4 PER PIECE

#### Mini Crab Cake

remoulade sauce  
\$4.50 PER PIECE

#### Salmon Aburi GF

crispy rice, pickled shallots, chipotle  
\$5 PER PIECE

#### Smoked Salmon Tartlet

dill cream cheese, pickled shallot, capers  
\$5 PER PIECE

### LAND

#### Signature Meatball

tomato fondue, parmesan  
\$5 PER PIECE

#### Canadian Prime Beef Skewer GF DF

charred scallion chimichurri  
\$7 PER PIECE

#### Grilled Chicken Skewer GF

mint yogurt emulsion  
pickled onion, micro cilantro  
\$4.50 PER PIECE

#### Cheese & Charcuterie Skewer GF

bocconcini, olives, salami, prosciutto  
\$4.50 PER PIECE

#### Foie Gras Pâté

gougère, candied hazelnuts  
\$6 PER PIECE

#### Mini Beef Parmentier

bolognese, pommes purée  
\$4.50 PER PIECE

#### SRF Wagyu Tartlet DF

black garlic vinaigrette, egg yolk gel  
\$4 PER PIECE

#### Braised Short Rib Yorkie

roast mushroom, yorkshire pudding  
horseradish aioli  
\$6 PER PIECE

V VEGETARIAN

VE VEGAN

DF DAIRY FREE

GF 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 GF DF

pacific jumbo prawns, cocktail sauce, lemon  
\$14 PER PERSON

### Chilled Raw Bar GF DF

east coast oysters, jumbo prawn cocktail, snow crab legs,  
albacore tuna tataki, king salmon poke & prawn chips  
\$32 PER PERSON

### ADD-ONS

#### Lobster

MP

#### White Sturgeon Caviar

\$22 PER PERSON (3G PER PERSON)

## SIGNATURE SALADS

### House Green Salad

mixed greens, cucumber, cherry tomatoes, green apple  
champagne vinaigrette  
\$14 PER PERSON

### Glowbal Caesar

romaine, caesar dressing, parmesan, garlic crouton  
\$12 PER PERSON

### Kale & Quinoa GF VE

tahini dressing, cucumber  
roasted cauliflower, almonds  
\$12 PER PERSON

## ARTISAN PLATTERS & BOARDS

### Antipasto Platter VE

grilled & marinated vegetables, pickles  
olives, assorted dips & spreads, house bread  
crackers & condiments  
\$17 PER PERSON

### Charcuterie & Cheese Platter

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

### Signature Grazing Platter

premium cured meats & cheeses  
grilled & marinated vegetables, pickles, olives  
dips & spreads, house bread, crackers & condiments  
\$24 PER PERSON

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# CHEF-ATTENDED STATIONS

## OYSTER STATION

### East Coast Oysters

GF DF

\$4 PER PIECE

## HAND ROLL STATION

### Tempura Prawn

GF

seasoned sushi rice, spicy aioli, katsu sauce scallion, cucumber

### Tempura Yam

VE

seasoned sushi rice, charred scallion aioli sweet soy, avocado, cucumber

\$12 PER PERSON

## HOT

### Sake Soy-Glazed Sablefish

GF

DF

bok choy, cauliflower, lemongrass, chili nage  
\$25 PER PERSON

### Canadian Prime Beef Striploin

yorkshire pudding, mission hill red wine jus  
horseradish cream  
\$22 PER PERSON (4 OZ SERVING)

### Flambé Prawn Station

lemon beurre blanc, peppers, onion  
\$14 PER PERSON

### Short Rib Martini

peppercorn mushroom jus, pommes purée  
creamed leek  
\$14 PER PERSON

### Slow-Roasted Alberta Beef Tomahawk Prime Rib

yorkshire pudding, mission hill red wine jus, horseradish cream  
\$30 PER PERSON (4 OZ SERVING)

## Sides

crispy brussels sprouts | maple-glazed roasted carrots | pommes purée | grilled broccolini | fingerling potato bravas  
\$4 PER PERSON, PER SIDE

## SKEWER STATION

### Grilled Chicken

GF

mint yogurt sauce  
\$16 PER PIECE

### Canadian Prime Steak

GF

DF

chimichurri  
\$16 PER PIECE

### Vegetable

GF

VE

lemon tahini dressing  
\$10 PER PIECE

### Prawn

GF

DF

chimichurri  
\$16 PER PIECE

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

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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

#### One Pasta + One Sauce

\$17 PER PERSON

#### One Pasta + Two Sauces

\$19 PER PERSON

#### Two Pastas + Two Sauces

\$22 PER PERSON

PASTA: penne | rigatoni | farfalle

SAUCE: spicy vodka | pesto | truffle cream | bolognese | arrabbiata

### ENHANCEMENTS

BAY SCALLOPS & PRAWNS | ADD \$5

JUMBO PRAWNS (2 PER PERSON) | ADD \$8

MINI MEATBALLS (2 PER PERSON) | ADD \$4

ROASTED MEDITERRANEAN VEGETABLES | ADD \$4

## AFTER DARK BITES

### Truffle Fries & Garlic Aioli V

\$7 PER PERSON

### Poutine & Gravy

vegetarian gravy available upon request

\$7 PER PERSON

ADD BACON +\$4 | ADD SHORT RIB +\$6

### Beef Slider

angus beef patty, cheddar, house burger aioli, slaw

\$8 PER PIECE

### KFC Slider

fried chicken thigh, korean sweet chili glaze

honey mustard, slaw

\$8 PER PIECE

### Shrimp Roll

poached prawns, celery, chive, old bay aioli

\$8 PER PIECE

### Vegan Slider VE

beyond meat patty, lemon tahini, slaw

\$8 PER PIECE

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

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# DESSERTS

## CANAPÉS

PASSED OR STATIONED

### Cheesecake Bite

fresh berries

\$3.50 PER PIECE

### Mini Fruit Tart

crème pâtissière

\$3.50 PER PIECE

### Triple Chocolate Cake GF

hazelnut mousse

\$4 PER PIECE

### Choux Pastry

chef's selection of seasonal flavours

\$4 PER PIECE

### Caramel Chocolate Tart

chocolate, caramel

\$4 PER PIECE

### Tiramisu

espresso, mascarpone

\$4 PER PIECE

### Vegan Pavlova VE GF

blueberry compote, coconut cream

\$4 PER PIECE

## PLATTERS

### Mini Dessert Showcase

chef's choice of cheesecake bites, caramel chocolate tarts, cream puffs  
Opera cake, tiramisu cups, macarons, choux, fruit tarts, mini cones, vegan pavlovas  
\$12 PER PERSON

### Gelato & Sorbet Station CS

vanilla, coffee, salted caramel, lemon, mango, raspberry  
\$10 PER PERSON

## MACARONS

### Macaron GF

seasonal flavours

\$5 PER PIECE

### Macaron Boxes GF

seasonal flavours and colours available

5 PIECES | \$25 PER BOX

### Macaron Towers GF

6-TIER | 100 PIECES | \$375 | LOGO +\$75  
10-TIER | 135 PIECES | \$475 | LOGO +\$100

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

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GLOWBAL

# GROUP MENUS

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2026

## BRUNCH | \$38

### FOR THE TABLE

Mini Doughnuts & Fresh Fruit Smoothies

### ENTRÉE

#### Lobster & Crab Eggs Benedict

claw & crab salad, poached eggs  
hollandaise sauce, potato hash, green salad

or

#### Smashed Avocado & Kale Eggs Benedict

smashed avocado, kale, poached eggs, hollandaise sauce  
potato hash, green salad

or

#### Steak & Eggs

grilled 8oz canadian prime striploin  
organic green salad & poached eggs  
charred lemon vinaigrette

or

#### Brioche & Chocolate "French Toast"

mascarpone cheese, fresh berries

### ADD ONS

Fresh Fruit Platter \$8

Mini Desserts | Chef's Choice \$8

## LUNCH A | \$47



Warm House Bread & Whipped Butter

### APPETIZER

#### Kale Salad

caper vinaigrette, apple, almond, pecorino

### ENTRÉE

#### Roasted Maple Hill Farm Chicken

roasted seasonal vegetables, caramelized onions, fingerling potatoes  
ras el hanout sauce

or

#### King Salmon

leeks, squash, broccolini, vadouvan velouté

or

#### Truffle Mushroom Ravioli

truffle cream, roasted mushroom, enoki fritter

### UPGRADE & ADD DESSERT FOR \$7

#### Cheesecake

spiced orange compote, yogurt chantilly, honey tuile

## LUNCH B | \$62

Warm House Bread & Whipped Butter

### APPETIZER

#### Potato & Leek Soup

hickory smoked potatoes, thyme oil  
or

#### Caesar Salad

romaine hearts, parmesano, ciabatta crumbs, prosciutto crisps

### ENTRÉE

#### Slow Braised Beef Short Ribs

apple & pepper purée, yukon gold potatoes  
broccolini, mushroom jus  
or

#### King Salmon

leeks, squash, broccolini, vadouvan velouté  
or

#### Truffle Mushroom Risotto

roasted mushrooms, parmesan, freshly shaved truffle

### DESSERT

#### Carrot Cake

mandarin orange gel, caramelized pecan crumble  
yogurt chantilly, pepita tuile

## LUNCH C | \$74

Warm House Bread & Whipped Butter

### APPETIZER

#### Potato & Leek Soup

hickory smoked potatoes, thyme oil  
or

#### Kale Salad

caper vinaigrette, apple, almond, pecorino

### ENTRÉE

#### Canadian Prime New York Striploin & Frites

10oz grilled steak, crispy fries  
organic greens, chimichurri  
or

#### Haida Gwaii Sablefish

baby bok choy, cauliflower, king oyster mushroom  
lemongrass chili nage  
or

#### Chickpea Panisse

broccolini & heirloom carrots, sweet potato purée  
vegan curry aioli

### DESSERT

#### White Chocolate Mousse

passion fruit gel, white chocolate powder, sugar tuile  
or

#### Cheesecake

spice orange compote, yogurt chantilly, honey tuile

### UPGRADE YOUR ENTRÉES

Jumbo Prawns \$16 | Hokkaido Scallop \$27 | Seared Foie Gras \$24

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

### ENHANCE YOUR STEAK

6oz A5 Wagyu +\$70 Per Person

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

## DINNER D | \$80

Warm House Bread & Whipped Butter

### APPETIZER

#### Roasted Cauliflower Soup

cauliflower fritter, chives

or

#### Kale Salad

caper vinaigrette, apple, almond, pecorino

### ENTRÉE

#### Roasted Maple Hill Farm Chicken

roasted seasonal vegetables, caramelized onions, fingerling potatoes  
ras el hanout sauce

or

#### Slow Braised Beef Short Ribs

apple & pepper purée, yukon gold potatoes, broccolini  
mushroom jus

or

#### Truffle Mushroom Ravioli

truffle cream, roasted mushroom, enoki fritter

### DESSERT

#### Cheesecake

spice orange compote, yogurt chantilly, honey tuile

## DINNER E | \$95

Warm House Bread & Whipped Butter

### APPETIZER

#### Potato & Leek Soup

hickory smoked potatoes, thyme oil

or

#### Caeser Salad

romaine heart, parmesano, ciabatta crumbs, prosciutto crisps  
or

#### Jumbo Prawn Cocktail

esplette cocktail sauce, frisée, chives

### ENTRÉE

#### King Salmon

leeks, squash, broccolini, vadouvan velouté  
or

#### Canadian Prime Grilled New York Striploin

pommes purée, roasted seasonal vegetables, herb butter  
bordelaise jus

or

#### Truffle Mushroom Risotto

roasted mushrooms, parmesan, freshly shaved truffle

### DESSERT

#### White Chocolate Mousse

passion fruit gel, white chocolate powder, sugar tuile

### UPGRADE YOUR ENTRÉES

Jumbo Prawns \$16 | Hokkaido Scallop \$27 | Seared Foie Gras \$24

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

### ENHANCE YOUR STEAK

6oz A5 Wagyu +\$70 Per Person

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

## DINNER F | \$112

Warm House Bread & Whipped Butter

### APPETIZER

#### Roasted Cauliflower Soup

cauliflower fritter, chives  
or

#### Crab & Prawn Cakes

dungeness crab, prawn, remoulade  
frisée, pickled shallot  
or

#### Wagyu Steak Tartare

black garlic, gribiche, 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  
bordelaise jus, herb butter  
or

#### Chickpea Panisse

broccolini & heirloom carrots, sweet potato purée  
vegan curry aioli

### DESSERT

#### Triple Layered Chocolate Cake

cassis ganache, cocoa nib tuille, wafer crumble, chocolate sauce  
or

#### Lemon Meringue Tart

lemon curd, meringue, limoncello jelly, salted caramel  
lemon zest crumble

### UPGRADE YOUR ENTRÉES

Jumbo Prawns \$16 | Hokkaido Scallop \$27 | Seared Foie Gras \$24

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

## DINNER G | \$150

served family style ~ minimum 8 guests

SERVED  
FAMILY  
STYLE

Warm House Bread & Whipped Butter

### TO START

#### Chilled Seafood Platter

east coast oysters, jumbo prawn cocktail, snow crab legs, albacore tuna tataki

### APPETIZER PLATTERS

#### Caesar Salad

romaine hearts, parmesan, ciabatta crumbs, prosciutto crisps

#### Burrata

prosciutto, olive pesto, sundried cherry tomato, arugula, grilled focaccia

#### Wagyu Steak Tartare

black garlic, gribiche, kohlrabi, grilled sourdough

#### Crab & Prawn Cake

dungeness crab, prawn, remoulade, frisée, pickled shallot

### ENTRÉE PLATTERS

#### Canadian Prime Grilled New York Striploin

#### Roasted Maple Hill Farm Chicken

#### King Salmon

served with lemon beurre blanc & bordelaise jus

### SIDES

crispy brussels sprouts, pommes purée, roasted seasonal vegetables

### DESSERT PLATTER

#### Cheesecake

spice orange compote, yogurt chantilly, honey tuile

#### Triple Layered Chocolate Cake

cassis ganache, cocoa nib tuille, wafer crumble, chocolate sauce

#### Lemon Meringue Tart

lemon curd, meringue, limoncello jelly, salted caramel, lemon zest crumble

### ENHANCE YOUR STEAK

6oz A5 Wagyu +\$70 Per Person

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE



## CELEBRATION DESSERTS

### CAKES

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

# WELCOME DRINKS

## BUBBLES

Unsworth 'Charme d'Ille' Brut NV  
Gray Monk 'Odyssey' Brut 2019  
Louis Bouillot Cremant Rose NV  
Mission Hill 'Exhilaration' Brut Rose NV  
Laurent-Perrier Brut Champagne NV  
Dom Perignon 2013 Champagne

	PER BOTTLE
VANCOUVER ISLAND, BC	79
OKANAGAN VALLEY, BC	83
BURGUNDY, FRANCE	93
OKANAGAN VALLEY, BC	112
CHAMPAGNE, FRANCE	150
CHAMPAGNE, FRANCE	535

## NON-ALCOHOLIC BUBBLES

Colibri Spumante Rose

PER BOTTLE
55

## FEATURED COCKTAILS

**Provence 15**  
brut sparkling wine, gin, lavender syrup  
lemon juice, edible glitter

**Botanical Sunset 19**  
blanco tequila, orange liquor  
pomegranate juice, thyme syrup, lime juice

**Pacific Bliss 19**  
empress indigo gin, muddled blackberries  
pineapple juice, lime juice, honey, tonic

**Midnight 43 20**  
whiskey, amaretto, liquor 43  
sheringham coffee liquor

**Whiskey Sour 19**  
whiskey, lemon juice, simple syrup  
egg white (or vegan foamer)  
angostura bitters

**Glacier Colada 13**  
pineapple juice, coconut syrup  
non-alcoholic curacao

**Mystery Mule 13**  
non-alcoholic dry spiced rum, lime juice  
ginger beer

## FEATURED MOCKTAILS



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## CUSTOM COCKTAIL

20 PER COCKTAIL

Ask your event specialist to create a custom cocktail, with a specific colour or flavour and add your logo or image on top. This is a great option for additional branding, to enhance a theme, or to celebrate a friend or colleague

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BOOK WITH US TODAY

604 602 0835 | [SALES@GLOWBALGROUP.COM](mailto:SALES@GLOWBALGROUP.COM)

BOOKING REQUEST

GLOWBAL

COAST

Italian  
Kitchen

TRATTORIA  
BY ITALIAN KITCHEN

BLACK+BLUE

THE  
RGOF

FIVE SAILS

RILEYS  
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.