



GLOWBAL





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

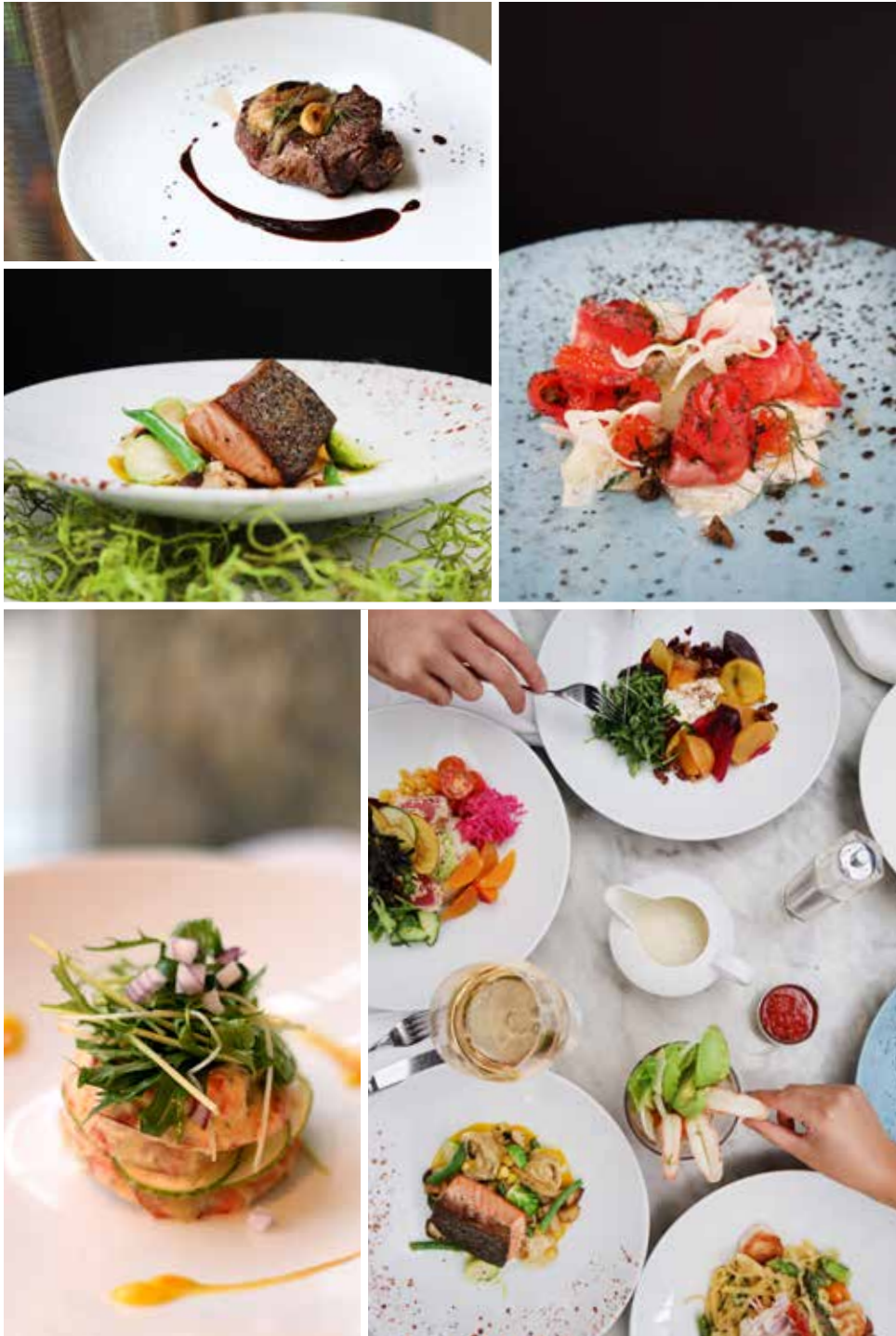
590 West Georgia, TELUS Garden | 604 602 0835

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. Other menu standouts include the famous Truffled Spaghetti & Signature Meatballs, Queso Fundido, Chili & Garlic Fried Sea Bas, and Miso Marinated Sablefish. Thirsty guests will 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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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 with my wife 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. 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.

Experience Glowbal for lunch, dinner and weekend brunch. Glowbal's thoughtfully crafted menus seamlessly meld crowd favourites from each of the company's locations, from Chili & Garlic Fried Sea Bass to Queso Fundido to the famous Truffled

Spaghetti & Signature Meatballs.

Finally, the curated wine list complete with old and new world vintages, plus rare cellar gems, complements an inventive cocktail list complete with playful creations that take a daring approach to classic execution.

"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) and ranging from 12 to 60 seats. 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."

AWARDS & ACCOLADES

2002

Best New Restaurant
Reader's Choice Awards in Vancouver Magazine

Award of Excellence
Trip Advisor

Best of the Northwest
Northwest Palate Magazine

2004

Best Bar
Reader's Choice Awards in Vancouver Magazine

2016
100 Best Outdoor Dining in Canada
Opentable

Wine Spectator Award of Excellence

Gold | Best Weekday Lunch
Westender Best of the City

2005

Best Night Spot
WHERE Magazine

Silver | Interior Design
Westender Best of the City

Wine Spectator Award of Excellence

Bronze | Best Happy Hour
Westender Best of the City

Best Night Spot

Reader's Choice Awards in Vancouver's WestEnd

Bronze | Best Restaurant
Westender Best of the City

2006

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

2017
Certificate of Excellence
Trip Advisor

Wine Spectator Award of Excellence

Award of Excellence
Wine Spectator

2007

Wine Spectator Award of Excellence

2018
Certificate of Excellence
Trip Advisor

2008

Wine Spectator Award of Excellence

Diners Choice
Open Table

2009

Wine Spectator Award of Excellence

Most Booked
Open Table

2010

Best Restaurant
Seattle Gay News: Best of Travel 2010

Award of Excellence
Wine Spectator

2013

Wine Spectator Award of Excellence

2019
The Best of Vancouver
Georgia Straight

Trip Advisor Award of Excellence

Certificate of Excellence
Trip Advisor

2014

Award of Excellence
Wine Spectator

Diners Choice
Open Table

Award of Excellence

Most Booked
Open Table

2015

Award of Excellence
Wine Spectator

Award of Excellence
Wine Spectator

2020
Best Restaurant Group Restaurant Group
Golden Plate Award



MEZZANINE



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

THE GOLD ROOM - 60

THE PLATINUM ROOM - 12

EXECUTIVE ROOM - 14

BUYOUT AVAILABLE

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

BOOKING POLICY

Set menus for groups over 12 people. 50% deposit required. Guarantee number of attendees due 48 hours before event. 18% gratuity applicable



THE PLATINUM ROOM

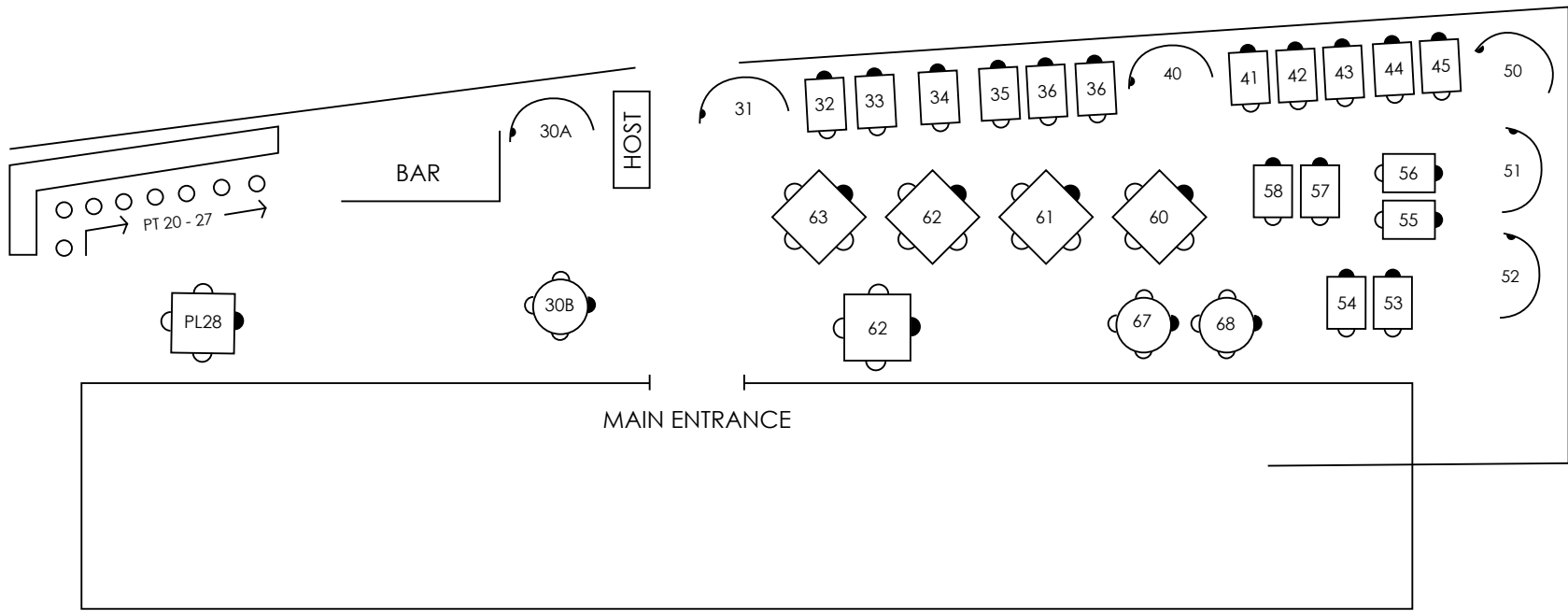


THE GOLD ROOM

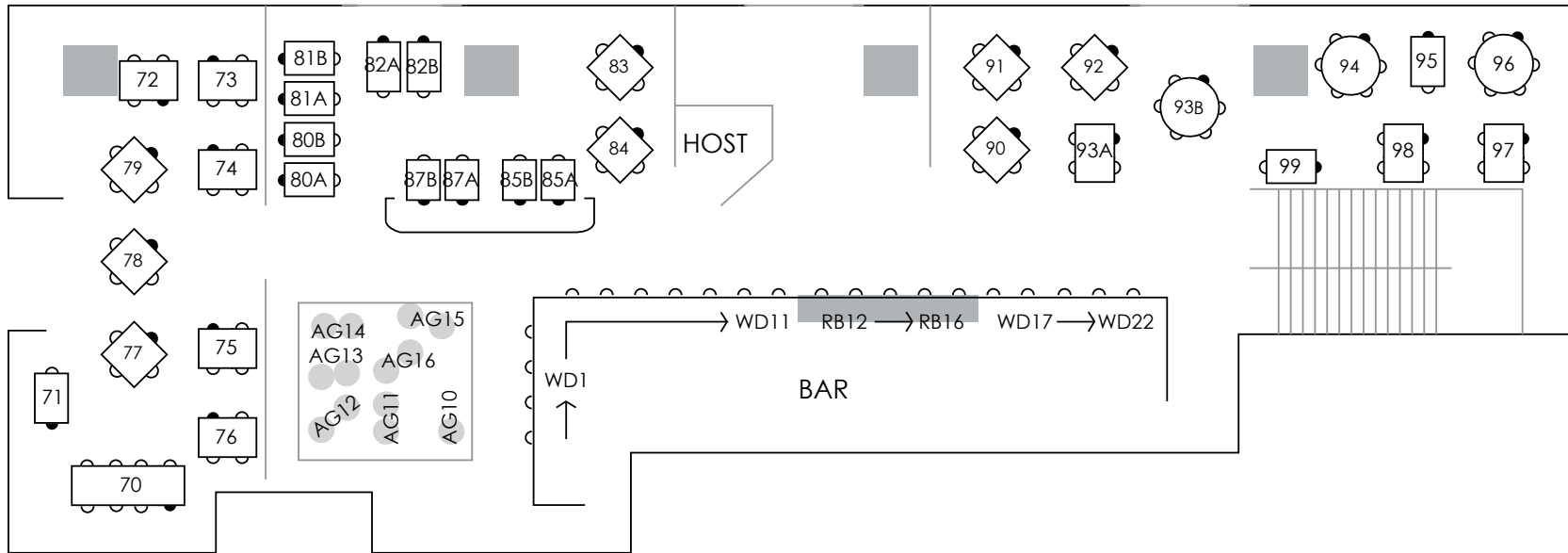


THE PATIO

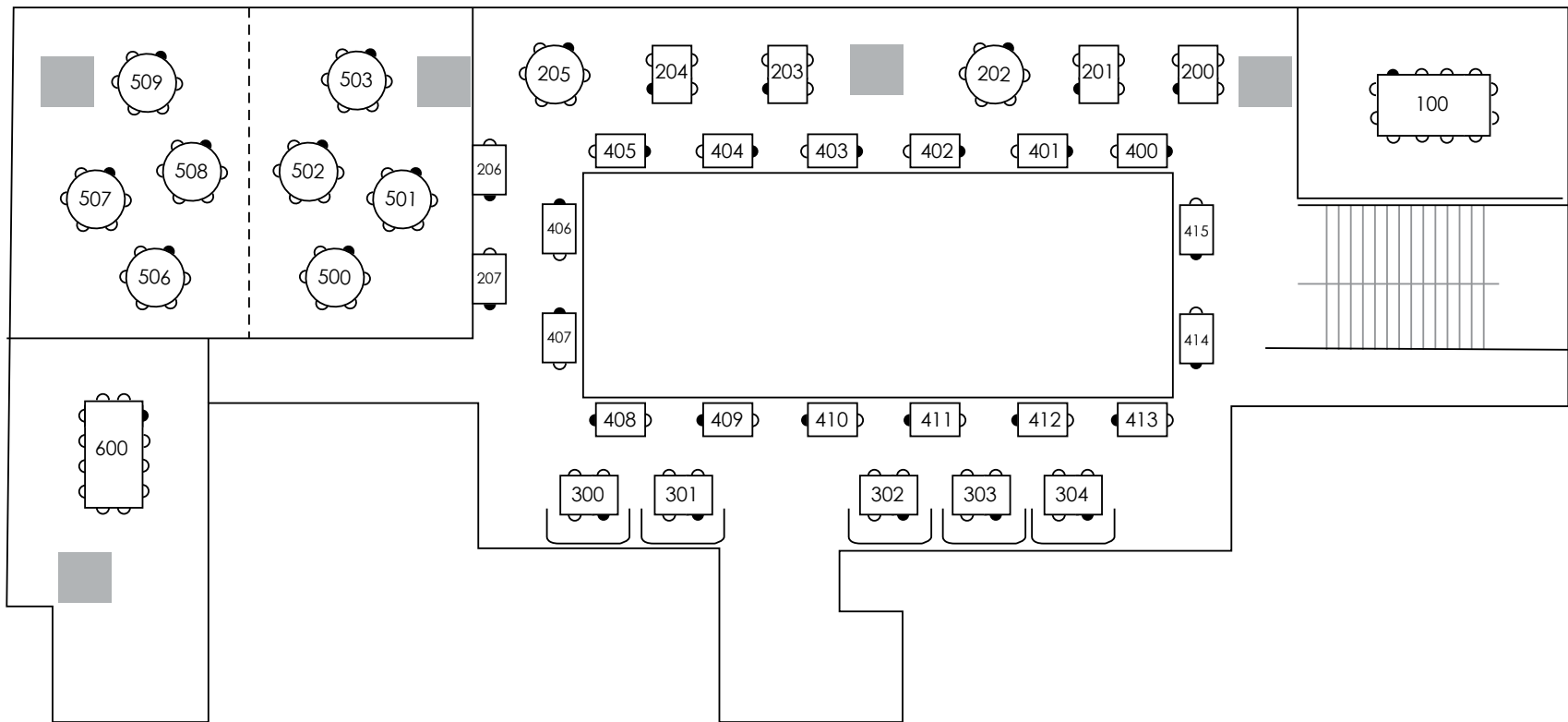
PATIO



MAIN FLOOR



MEZZANINE



GLOWBAL

GROUP MENU

2023

BRUNCH MENU A | \$38

Brunch Pastry & Seasonal Berry Smoothie

APPETIZER

Avocado Salad

cucumber, puffed quinoa, tomato
arugula, lemon sesame vinaigrette

ENTRÉE

Traditional Eggs Benedict

canadian back bacon, poached eggs, hollandaise sauce
potato hash, green salad

or

Smoked Salmon Eggs Benedict

smoked salmon, poached eggs, hollandaise sauce
potato hash, green salad

PRICES DO NOT INCLUDE TAX & GRATUITY

LUNCH MENU B | \$49

PLEASE PRE-SELECT:

APPETIZER + ENTRÉE OR ENTRÉE + DESSERT

APPETIZER

Cauliflower Velouté

sourdough croutons, sherry gastrique

ENTRÉE

Roasted Chicken Supreme

seasonal vegetables, herb mashed potatoes
chimichurri, red wine jus

or

Wild Mushroom Risotto

snow peas, foraged mushrooms
pea green salad

DESSERT

Cheesecake

fresh berries, crunchy meringue

PRICES DO NOT INCLUDE TAX & GRATUITY

LUNCH MENU C | \$57

APPETIZER

Kale Salad

aged balsamic vinaigrette, manchego cheese
almond, grapes, rye croutons

ENTRÉE

Pan Seared Salmon

seasonal vegetables, herb mashed potatoes
béarnaise

or

Slow Braised Beef Short Ribs

seasonal vegetables, pommes purée
wild mushroom jus

DESSERT

Cheesecake

fresh berries, crunchy meringue

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER MENU D | \$68

APPETIZER

Wild Mushroom Soup

chive & thyme truffle cream

or

Local Fresh Green Salad

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

ENTRÉE

Roasted Chicken Supreme

seasonal vegetables, herb mashed potatoes
chimichurri, red wine jus

or

Slow Braised Beef Short Ribs

seasonal vegetables, pommes purée
wild mushroom jus

DESSERT

Triple Layered Chocolate Cake

hazelnut ganache, seasonal garnish

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER MENU E | \$85

APPETIZER

Kale Salad

aged balsamic vinaigrette, manchego cheese
almond, grapes, rye croutons

or

SRF Wagyu Steak Tartare

smoked egg yolk gel, parmesan tuile
house crostinis

ENTRÉE

Pan Seared Salmon

seasonal vegetables, herb mashed potatoes
béarnaise

or

Grilled Prime Canadian Beef Striploin

seasonal vegetables, pommes purée
chimichurri, bordelaise jus

DESSERT

White Chocolate Mousse

black cassis gel, seasonal macarons

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER MENU F | \$102

TO START

Warm House Bread

APPETIZER

Cauliflower Velouté

sourdough croutons, sherry gastrique

or

Local Fresh Green Salad

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

ENTRÉE

Haida Gwii Sablefish & Jumbo Prawns

seasonal vegetable rice pilaf
scallion ginger compote

or

Canadian Prime Beef Tenderloin

seasonal vegetables, pommes purée
bordelaise jus & crab hollandaise

or

Wild Mushroom Risotto

snow peas, mushrooms
black truffle

DESSERT

Lemon Cake "A La Minute"

chef's seasonal garnishes

PRICES DO NOT INCLUDE TAX & GRATUITY

PLATTERS

Charcuterie & Cheese Board | \$21 per person

assorted premium cured meat
tête de moine, triple cream brie, gorgonzola
house bread and crackers

Cheese Board | \$17 per person

salt spring island goat cheese, gorgonzola
triple cream brie, farm house cheddar, tête de moine
house bread and crackers

Chilled Seafood Platter | \$29 per person

SERVED WITH COCKTAIL SAUCE, MIGNONETTE SAUCE
HORSERADISH, LEMON WEDGES

freshly shucked west coast oysters
jumbo prawn cocktail
herb marinated clam salad
snow crab legs
albacore tuna tataki
chef's feature bowl

ADD ON

Fresh Atlantic Lobster \$79 per pound

Petit Four Platter | \$11 per person

miniature cheesecake, chocolate crèmeux
seasonal fruit tart, seasonal feature



BOOK WITH US TODAY

Contact our Restaurant Event Sales Manager, Kevin Duperron
kduperron@glowbal.ca | 778 513 7803

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

ROOF

FIVE
SAILS

RILEY'S
FISH & STEAK