



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.

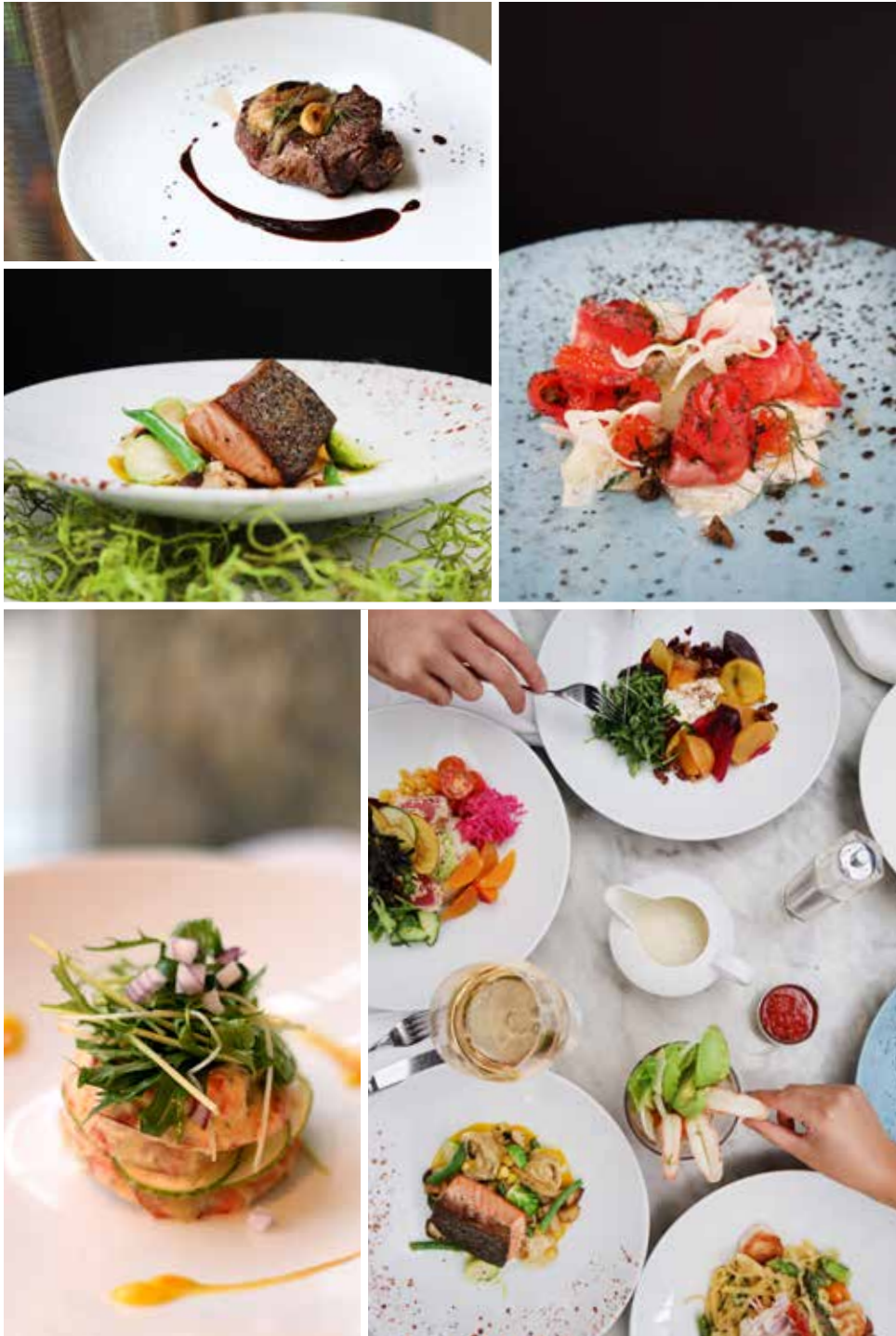
SPECIALTIES

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.



BOOK WITH US TODAY

604 602 0835 | info@glowbal.ca



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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 MARILYN ROOM - 12

EXECUTIVE ROOM - 14

BUYOUT AVAILABLE

Buyout capacity & cost contingent on day of the week and time of the year. Contact sales@glowbalgroup.com for details.

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 MARILYN ROOM

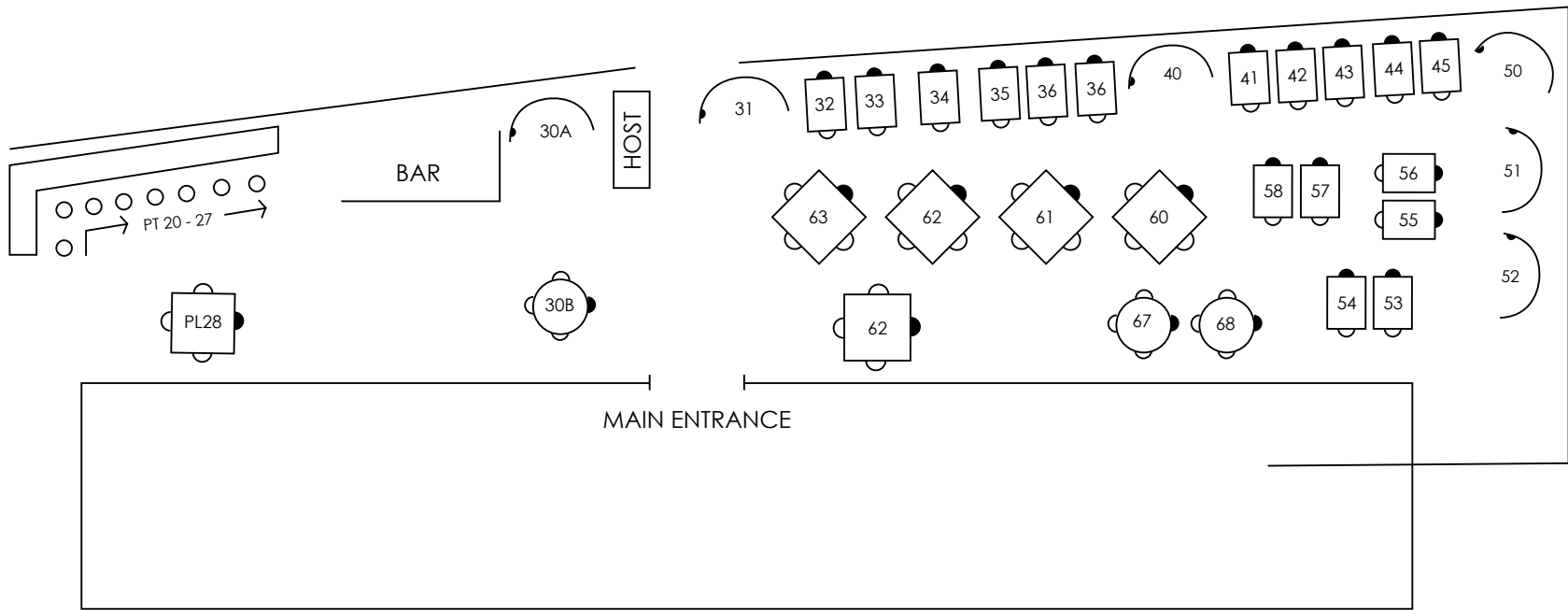


THE GOLD ROOM

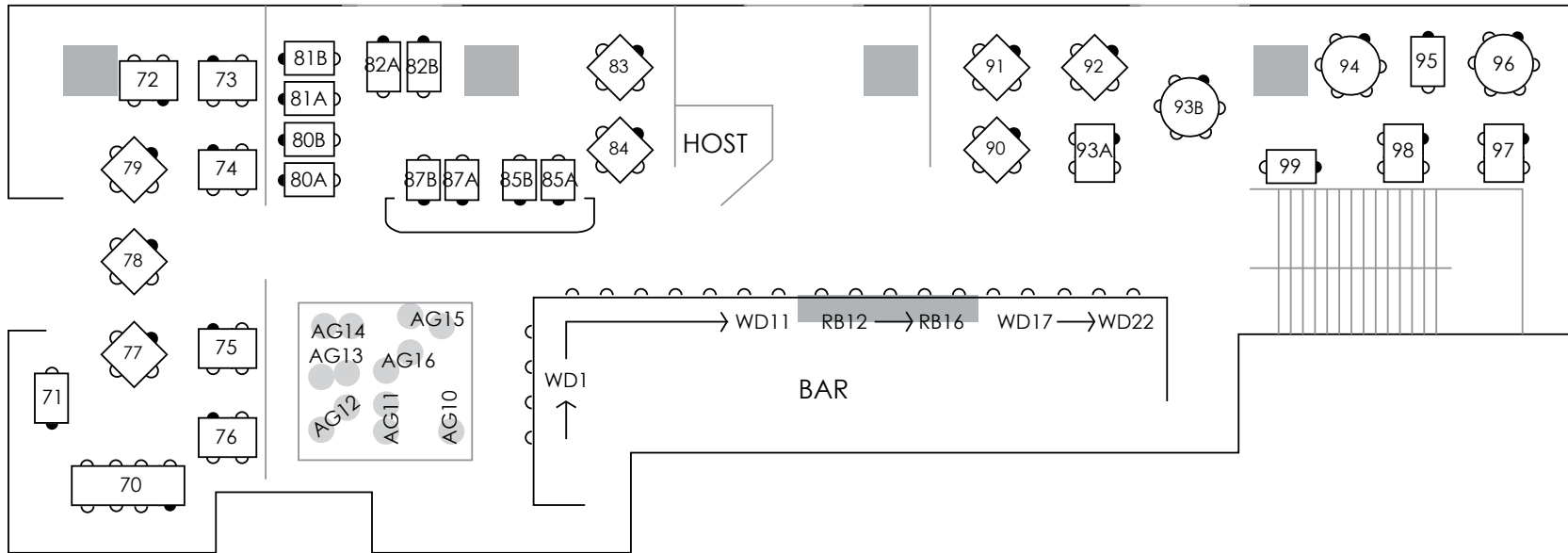


THE PATIO

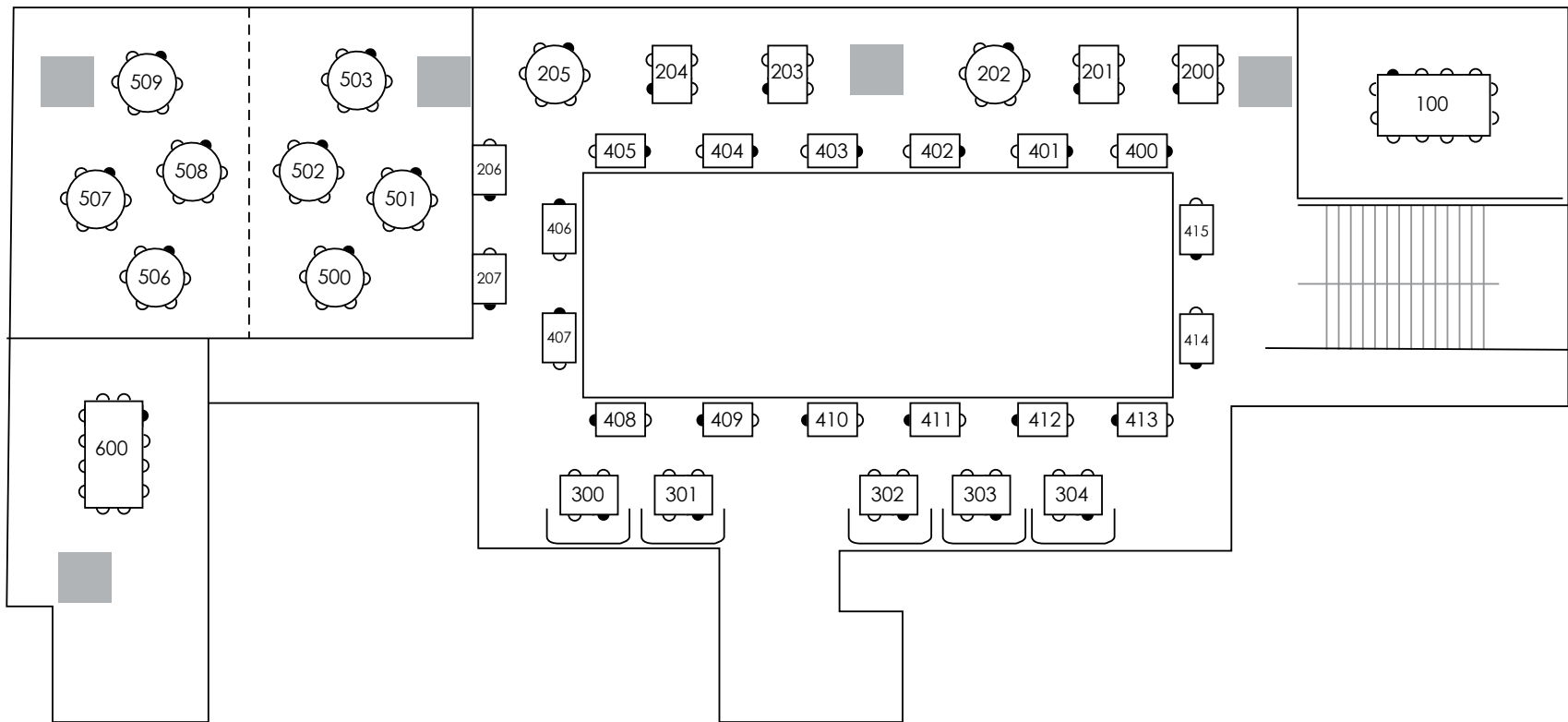
PATIO



MAIN FLOOR



MEZZANINE



GLOWBAL

GROUP MENUS

2021

BRUNCH MENU A | \$29

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 | \$44

PLEASE PRE-SELECT:

APPETIZER + ENTRÉE OR ENTRÉE + DESSERT

APPETIZER

Kale Salad

“ajo blanco” vinaigrette
almond, grape, rye croutons

ENTRÉE

Roasted Maple Hill Farm Chicken Breast

seasonal vegetables, chive mashed potatoes
caper raisin emulsion

or

Vancouver Island Organic Salmon Risotto

enoki fritters, snap peas, parmigiano-reggiano

DESSERT

Cheesecake

spiced orange, meringue chips
whipped lemon yogurt

PRICES DO NOT INCLUDE TAX & GRATUITY

LUNCH MENU C | \$52

APPETIZER

Kale Salad

“ajo blanco” vinaigrette
almond, grape, rye croutons

or

Wild Mushroom Soup

chive & thyme truffle cream

ENTRÉE

Pan Seared Vancouver Island Salmon

seasonal vegetables, chive mashed potatoes
lemon crème fraîche

or

Braised Wagyu Beef Cheeks

pommes purée, charred broccolini
seoul-style pan jus, pear salad

DESSERT

Cheesecake

spiced orange, meringue chips
whipped lemon yogurt

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER MENU D | \$65

APPETIZER

Local Fresh Greens

avocado, green apple, puffed granola
lemon sesame vinaigrette

or

Wild Mushroom Soup

chive & thyme truffle cream

ENTRÉE

Pan Seared Vancouver Island Salmon

seasonal vegetables, chive mashed potatoes
lemon crème fraîche

or

Braised Wagyu Beef Cheeks

pommes purée, charred broccolini
seoul-style pan jus, pear salad

DESSERT

Triple Layered Chocolate Cake

soft chocolate ganache

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER MENU E | \$77

APPETIZER

Local Fresh Greens

avocado, green apple, puffed granola
lemon sesame vinaigrette

or

SRF Wagyu Steak Tartare

chive, mustard, smoked egg yolk gel
toasted ciabatta

ENTRÉE

Haida Gwaii Halibut

herb crust, caramelized sunchokes
sweet corn nage, 'nduja piperade

or

Canadian Prime Beef Striploin

seasonal vegetables, chive mashed potatoes
bone marrow jus

DESSERT

Triple Layered Chocolate Cake

soft chocolate ganache

PRICES DO NOT INCLUDE TAX & GRATUITY

DINNER MENU F | \$95

TO START

Chef's Canapes Platter

-&-

West Coast Oyster & Jumbo Shrimp Cocktail Platter

APPETIZER

Kale Salad

"ajo blanco" vinaigrette
almond, grape, rye croutons
or

Locally Inspired Seasonal Soup

ENTRÉE

Haida Gwaii Halibut

herb crust, caramelized sunchokes
sweet corn nage, 'nduja piperade
or

Canadian Prime Beef Striploin

freshly shaved black truffle, seasonal vegetables
chive mashed potatoes, bone marrow jus
or

BC Wild Mushroom Risotto

enoki fritters, snap peas, parmigiano-reggiano

DESSERT

Chef Saeko's Matcha Dessert

matcha mousse, seasonal macarons, compote

PRICES DO NOT INCLUDE TAX & GRATUITY



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OR COMPLETE REQUEST HERE

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK•BLUE

ROOF

NOSH

FIVE
SAILS