

GLOWBAL



TOP 10% OF RESTAURANTS
WORLDWIDE



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 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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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."

AWARDS & ACCOLADES

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 WestEnd

2006

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

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 Restaurant Group
Golden Plate Award

Award of Excellence
Wine Spectator

Certificate of Excellence
Trip Advisor

2023

Vancouver's Best Brunch
Trip Advisor



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
THE GOLD ROOM	60	60
SEYMOUR ROOM	50	50
THE EXECUTIVE ROOM	14	-
THE PLATINUM ROOM	12	12
THE AUSTIN LOUNGE	20	12

BUYOUT AVAILABLE

Buyout minimum spend requirement contingent on day of the week.

VIRTUAL TOUR

BOOKING POLICY

Set menus for groups of 12 or larger. 50% deposit required.
Guarantee number of attendees due 72 hours before event. 18% gratuity and 2% admin fee applicable.

THE PLATINUM ROOM



THE GOLD ROOM



THE GOLD ROOM

GARDEN PATIO

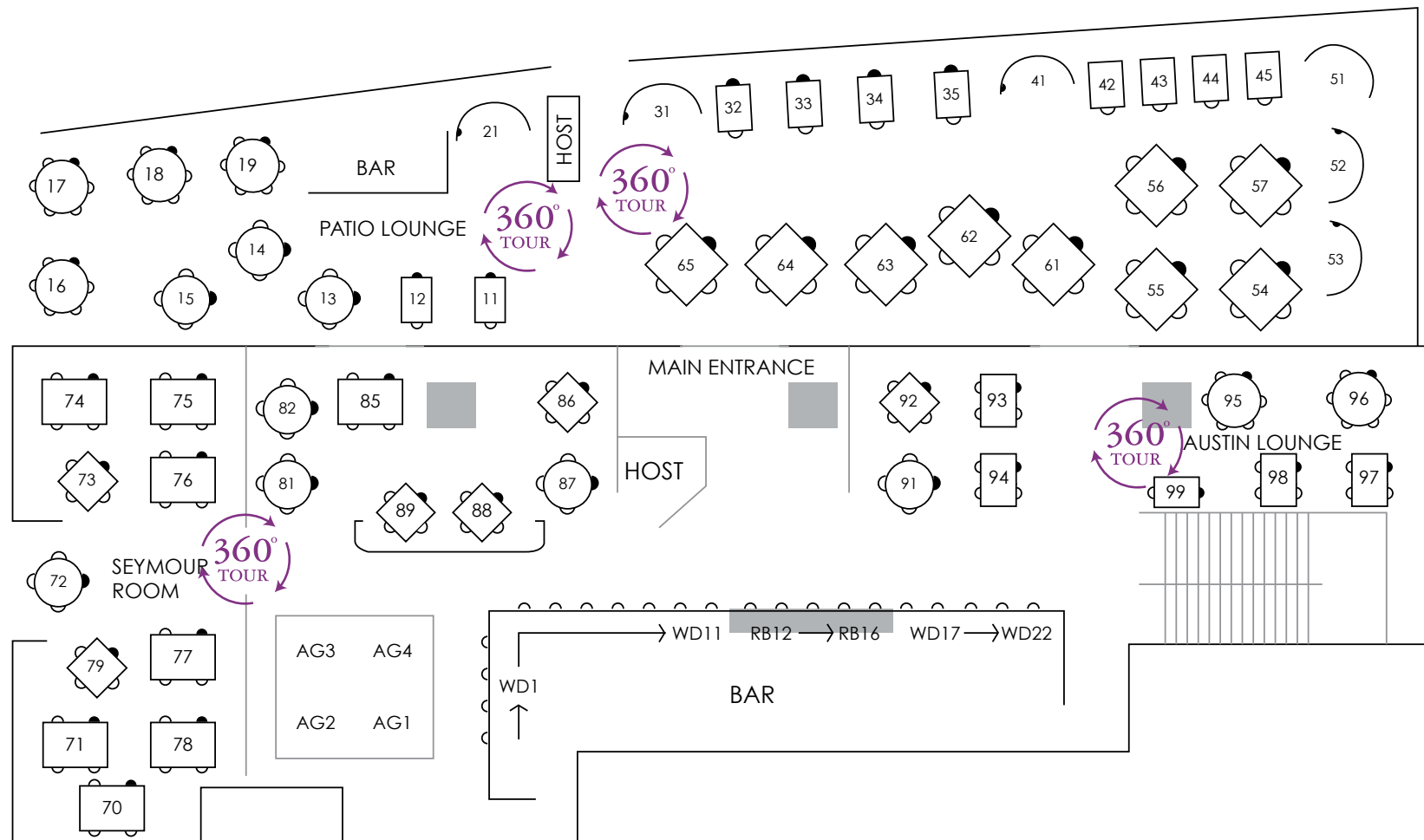


THE PATIO

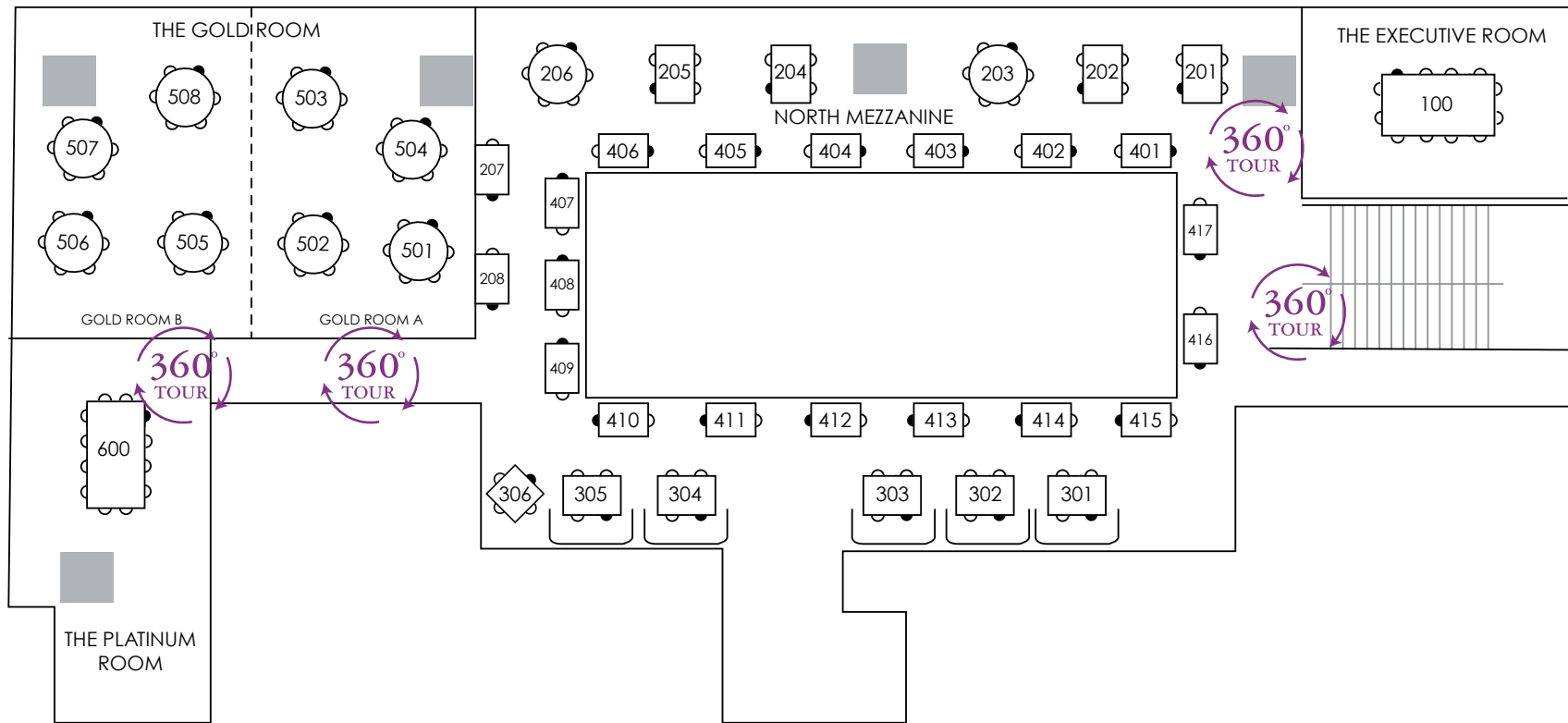


MAIN LEVEL

W GEORGIA STREET



MEZZANINE



GLOWBAL

RECEPTION MENUS

2025

CANAPÉS

PASSED OR STATIONED

COLD

FRESH BURRATA CROSTINI* V
focaccia, tomato, balsamic
\$48 PER DOZEN

JUMBO PRAWN COCKTAIL GF DF
espelette pepper cocktail sauce
\$54 PER DOZEN

ALBACORE TUNA TATAKI
honey tamari soy, edamame hummus
garlic chili crisp
\$48 PER DOZEN

SRF WAGYU STEAK TARTARE*
black garlic vinaigrette, gribiche
crispy capers
\$48 PER DOZEN

PACIFIC CRAB SALAD DF
ON CUCUMBER
miso aioli, salmon caviar
\$60 PER DOZEN

HUMMUS BITE VE GF
endive, crispy chickpeas
\$48 PER DOZEN

FOIE GRAS PATÉ
gougere, candied hazelnut
\$72 PER DOZEN

AVOCADO TOAST* VE
crunchy seeds granola, gastrique
\$48 PER DOZEN

SMOKE SALMON TART
dill cream cheese, pickled shallot, capers
\$60 PER DOZEN

HOT

CANADIAN PRIME BEEF SATAY DF GF
almond, lemongrass, chili
\$84 PER DOZEN

SIGNATURE MEATBALLS
tomato fondue, parmesan
\$60 PER DOZEN

MAC & CHEESE CROQUETTE V
truffle aioli
\$48 PER DOZEN

FRIED CHICKEN SKEWERS DF
katsu sauce, sesame aioli
\$54 PER DOZEN

SHORT RIBS IN MINI YORKIE
roast mushroom, yorkshire pudding
horseradish aioli
\$72 PER DOZEN

CRISPY SHRIMP DUMPLING DF
black pepper jam aioli
\$54 PER DOZEN

WILD MUSHROOM ARANCINI V
marinara sauce
\$48 PER DOZEN

CHICKPEA PANISSE VE GF
curry spice aioli, pickled shallot
\$48 PER DOZEN

SWEET

CHEESECAKE BITE
fresh berries
\$42 PER DOZEN

MINI FRUIT TART
crème patisserie
\$42 PER DOZEN

TRIPLE LAYERED CHOCOLATE CAKE GF
hazelnut mousse
\$48 PER DOZEN

CHOUX PASTRY
chef's selection of
seasonal flavours
\$48 PER DOZEN

CARAMEL CHOCOLATE TART
chocolate, caramel
\$48 PER DOZEN

TIRAMISU
espresso, mascarpone
\$48 PER DOZEN

VEGAN PAVLOVA VE GF
blueberry compote, coconut cream
\$48 PER DOZEN

MACARON
seasonal flavours
\$48 PER DOZEN

V VEGETARIAN

VE VEGAN

DF DAIRY FREE

GF GLUTEN FREE

* GLUTEN FREE MODIFICATION
AVAILABLE UPON REQUEST

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.

COLD DISPLAY PLATTERS

CHILLED RAW BAR

\$32 PER PERSON

east coast oysters
jumbo prawn cocktail
snow crab legs
albacore tuna tataki
chef's seafood feature

- ADD ON -

LOBSTER

\$67 PER POUND

WHITE STURGEON CAVIAR

\$22 PER PERSON | 3G PER PERSON

ORGANIC GREEN SALAD BAR*

chef selected fresh toppings & dressings

\$12 PER PERSON

GLOWBAL CAESAR SALAD*

romaine lettuce, caesar dressing, parmesan, garlic crouton

\$12 PER PERSON

CHARCUTERIE & CHEESE*

assorted premium cured meat & cheese
fresh berries, house bread, crackers & condiments

\$21 PER PERSON

GLUTEN FREE CRACKERS AVAILABLE

CHEESE*

assorted premium cheeses, fresh berries
house bread, crackers & condiments

\$17 PER PERSON

ANTIPASTO PLATTER* VE

assorted grilled and marinated vegetables, pickles
olives, assorted dips and spreads, house bread
crackers & condiments

\$17 PER PERSON

PRAWN COCKTAIL PLATTER GF

pacific jumbo prawns, cocktail sauce, lemon

\$14 PER PERSON

SWEET

MINI DESSERT PLATTER

Will include Chef's choices of cheesecake bite, caramel chocolate tart, seasonal crème puffs, hazelnut opera cake, cake pops, tiramisu cups, assorted macarons, choux pastry, mini fruit tart, triple layered chocolate cake, vanilla mini cones, vegan mini pavlovas

\$12 PER PERSON

MACARON TOWER

lemon, mango, raspberry, cassis
salted caramel, chocolate

\$10 PER PERSON

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FOOD STATIONS

DISPLAY OR CHEF ACTION

COLD

OYSTER STATION GF CS
east coast oysters
\$4 PER PIECE

CHEF HAND ROLL STATION CS
tempura prawns V
seasoned sushi rice, spicy aioli, katsu sauce
scallion, cucumber
\$12 PER PIECE

yam tempura
seasoned sushi rice, charred scallion aioli
sweet soy, avocado, cucumber
(VEGAN OPTION AVAILABLE)
\$10 PER PIECE

PASTA STATION CS
(GF OPTION AVAILABLE)
seafood rigatoni with spicy vodka sauce
\$22 PER PERSON

rigatoni bolognese
\$18 PER PERSON
ADD MEATBALLS | TWO PIECES | +\$8 PER PERSON

wild mushroom farfalle truffle cream V
\$18 PER PERSON

pesto gnocchi V
\$20 PER PERSON

- ADD ON -
parmesan wheel
\$1,500 (MINIMUM 75 GUESTS)

HOT

MISO GLAZED SABLEFISH CS DF
eggplant, cauliflower, miso soy glaze
\$25 PER PERSON

CANADIAN PRIME BEEF STRIPLOIN CS
yorkshire pudding, mission hill red wine jus
horseradish cream
\$22 PER PERSON | 4oz PER PERSON

SLOW ROASTED ALBERTA BEEF CS
TOMAHAWK PRIME RIB
yorkshire pudding, mission hill red wine jus
horseradish cream
\$30 PER PERSON | 4oz PER PERSON

SKEWER STATION CS GF DF
chicken satay | **peanut free**
\$12 PER PIECE

beef steak skewer | **with chimichurri**
\$16 PER PIECE

vegetable | **lemon tahini dressing** VE
\$10 PER PIECE

prawn skewer | **chimichurri**
\$16 PER PIECE

LATE NIGHT

TRUFFLE FRIES & GARLIC AIOLI
\$7 PER PERSON

POUTINE & GRAVY
\$7 PER PERSON
VEGETARIAN GRAVY AVAILABLE

BEEF SLIDER
angus beef patty, cheddar, house burger aioli, slaw
\$8 PER PIECE

FRIED CHICKEN SLIDER
fried chicken thigh, sesame aioli, katsu sauce, 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)**

V **VEGETARIAN**

VE **VEGAN**

DF **DAIRY FREE**

GF **GLUTEN FREE**

* **GLUTEN FREE MODIFICATION
AVAILABLE UPON REQUEST**

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GLOWBAL

GROUP MENUS

2025

BRUNCH MENU A | \$32

Signature Mini Doughnuts & Smoothie

FOR THE TABLE

Assorted Mini Danish & Croissants

ENTRÉE

Smoked Salmon Eggs Benedict

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

or

Avocado & Kale Eggs Benedict

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

or

Chicken & Waffles

korean-style fried chicken, sweet korean chili glaze, waffle
green salad, kimchi vinaigret

or

Brioche & Chocolate "French Toast"

mascarpone cream, fresh berry compôte
cinnamon crumble

ADD ONS

Mini Desserts | Chef's Choice \$8

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE



LUNCH MENU B | \$45

PLEASE PRE-SELECT:

APPETIZER + ENTRÉE OR ENTRÉE + DESSERT

OR SELECT ALL 3 COURSES FOR \$50

APPETIZER

Black Kale Caesar Salad

local kale, garlic crouton
parmesan caesar dressing

or

Roasted Butternut Squash Soup

spiced pepitas, crème fraîche

ENTRÉE

Roasted Maple Hill Farm Chicken Supreme

roast vegetables, caramelized onion & herb fingerling potatoes
sauce foyot

or

Pesto Gnocchi

basil & pine nut pesto, burrata cheese
herb greens

ADD ONS

Jumbo Prawns \$16 | Pan Seared Scallops \$27

DESSERT

Cheesecake

spiced orange compote, lemon curd, honey tuile

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

LUNCH MENU C | \$59

APPETIZER

Roasted Butternut Squash Soup

spiced pepitas, crème fraîche

or

Black Kale Caesar Salad

local kale, garlic crouton, parmesan caesar dressing

ENTRÉE

Pan Seared Vancouver Island Salmon

seasonal vegetables, chive potato purée
beurre blanc, thyme oil

or

Slow Braised Beef Short Ribs

yukon gold potato purée, root vegetables
foraged mushroom jus

or

Truffle Mushroom Risotto

foraged mushrooms, parmesan
italian winter truffle

ADD ONS

Jumbo Prawns \$16 | Pan Seared Scallops \$27

DESSERT

Cheesecake

spiced orange compote, lemon curd, honey tuile

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

LUNCH MENU D | \$72

Warm House Bread & Butter

APPETIZER

Roasted Butternut Squash Soup

spiced pepitas, crème fraîche

or

SRF Wagyu Steak Tartare

black garlic dressing, gribiche
smoked egg yolk gel, capers, focaccia

ENTRÉE

Haida Gwaii Sablefish & Jumbo Prawns

fregola, dashi braised mixed greens, charred scallion sauce

or

Slow Braised Beef Short Ribs

yukon gold potato purée, root vegetables
foraged mushroom jus

or

Chickpea Panisse

delicata squash & baby carrots, kabocha squash puree
vadouvan vegan aioli, spiced coconut flakes, sambal vinaigrette

DESSERT

Carrot Cake

mascarpone frosting, mandarin orange gel
caramelized pecan crumble

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

DINNER MENU E | \$75

Warm House Bread & Butter

APPETIZER

Wild Mushroom Soup

chive & thyme truffle cream, parmesan croutons

or

Local Fresh Green Salad

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

ENTRÉE

Roasted Maple Hill Farm Chicken Supreme

roast vegetables, caramelized onion & herb fingerling potatoes
sauce foyot

or

Slow Braised Beef Short Ribs

yukon gold potato purée, root vegetables
foraged mushroom jus

or

Truffle Mushroom Risotto

carnaroli rice, roast kabocha squash
ricotta, spiced pumpkin seeds

ADD ONS

Jumbo Prawns \$16 | Pan Seared Scallops \$27

DESSERT

White Chocolate Mousse

passion fruit, spiced breton cookie

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

DINNER MENU F | \$89

Warm House Bread & Butter

APPETIZER

Roasted Butternut Squash Soup

spiced pepitas, crème fraîche

or

Black Kale Caesar Salad

local kale, garlic crouton, parmesan caesar dressing

ENTRÉE

Pan Seared Vancouver Island Salmon

seasonal vegetables, chive potato purée
beurre blanc, thyme oil

or

Canadian Prime Grilled NY Striploin

pommes purée, roast vegetables
bordelaise jus, chimichurri

ENHANCE YOUR STEAK | 6OZ A5 WAGYU + \$80 PER PERSON

or

Pesto Gnocchi

basil & pine nut pesto, burrata cheese, herb greens

ADD ONS

Jumbo Prawns \$16 | Pan Seared Scallops \$27

DESSERT

Carrot Cake

mascarpone frosting, mandarin orange gel
caramelized pecan crumble

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

DINNER MENU G | \$109

Warm House Bread & Butter

APPETIZER

Roasted Butternut Squash Soup

spiced pepitas, crème fraîche

or

SRF Wagyu Steak Tartare

chive, mustard, smoked egg yolk gel, focaccia

or

Pacific Seafood Louie Salad

louie dressing, pacific crab, prawns, bay scallops, gem lettuce, chive

ENTRÉE

Haida Gwaii Sablefish & Jumbo Prawns

fregola, dashi braised mixed greens

charred scallion sauce

or

Canadian Prime Beef Tenderloin

pommes purée, roast vegetables, bordelaise jus, chimichurri

ENHANCE YOUR STEAK | 6OZ A5 WAGYU + \$70 PER PERSON

or

Chickpea Panisse

delicata squash & baby carrots, kabocha squash puree, vadouvan vegan aioli

spiced coconut flakes, sambal vinaigrette

ADD ONS

Jumbo Prawns \$16 | Pan Seared Scallops \$27

DESSERT

Triple Layered Chocolate Cake

hazelnut ganache & feuilletine crumble

or

Earl Grey Tart

lemon macaron, pear compote, citrus gel

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

WELCOME DRINKS

BUBBLES

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

OKANAGAN VALLEY, BC
 BURGUNDY, FRANCE
 OKANAGAN VALLEY, BC
 CHAMPAGNE, FRANCE
 CHAMPAGNE, FRANCE

PER BOTTLE
 83
 93
 112
 150
 535

NON-ALCOHOLIC BUBBLES

Noughty, Non-Alcoholic Sparkling Rosé

TEMPRANILLO, SPAIN

PER BOTTLE
 55

COCKTAILS

PRICED PER GLASS

FRENCH 75 16
 gin, lemon juice, simple syrup, bubbles

ESPRESSO MARTINI 18.50
 vodka, espresso, and coffee liqueur

EMPRESS MARTINI 19
 empress gin, arbutus blue gin, chamomile
 syrup, lime juice egg white, odd society cassis
 musk willow water, edible smoke bubble

GLOWBAL 16
 ketel one vodka, st-germain liqueur
 lemon juice, simple syrup, topped with
 pomegranate juice, mint

THE ROOF 18
 el tequileno tequila, aperol, lime juice
 jalapeño agave syrup dehydrated lime

ITALIAN KITCHEN 16
 tanqueray gin, pink grapefruit
 honey syrup, lemon juice grapefruit bitters
 pinch of salt, grapefruit

SUMMER COCKTAILS

PRICED PER GLASS



APEROL SPRITZ 15
 aperol, prosecco
 soda + orange slice



LILLET ROSE 15
 lillet blanc, prosecco
 rose lemonade + rose petal



GLOWBAL G&T 18
 hendrick's - oasium
 grapefruit juice, tonic
 bitters + thyme
 blueberries



CUCUMBER & BASIL FIZZ 18
 hendrick's gin, cucumber cordial
 fresh cucumber & basil
 lime juice, soda
 NON-ALCOHOLIC AVAILABLE



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



BOOK WITH US TODAY

604 602 0835 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

ROOF

FIVE
SAILS

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.