

# glowbal grill

## STEAKS & SATAY

OVERVIEW

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When it opened in 2002, glowbal grill was one of the first restaurants in the historic district of Vancouver's Yaletown – a hot mecca for food and fashion. glowbal's 100-seat room boasts an award-winning menu, sleek decor and an electric atmosphere.

The 40-foot long bar, illuminated cubes, open kitchen and satay bar invite guests to experience a 'buzz' of energy from the moment they enter. The room has been designed to allow for a variety of options – from a white tablecloth dining experience to high top tables across from the open kitchen to year-round dining 'al fresco' on the expansive patio.

January 12, 2010, glowbal renovates and relaunches as *glowbal grill Steaks & Satay*:

### **A CUT ABOVE: OUT FROM UNDER THE KNIFE COMES NEW STEAK-CENTRIC MENU AND SOPHISTICATED DÉCOR**

Vancouver, BC (January 12, 2010): Talk about a lift: The GLOWBAL COLLECTION's venerable flagship restaurant has a fresh new look.

glowbal remains a major Yaletown anchor with an influential clientele base and the cozy, sultry AFTERglow lounge captivates a playful sophisticated room.

Proprietors Emad Yacoub and Shannon Bosa-Yacoub jumped at the chance to unveil a new, sleeker version of their first restaurant. "glowbal grill is like a beautiful girl," says Emad. "It's been nearly eight years and she's matured. We wanted the restaurant's offer and aesthetic to mirror this sophisticated quality."

Executive Chef Jason Vallee has created new menu favourites. Given the addition of 'steak' in its moniker, a focus on prime cuts of beef is only natural. The kitchen will feature a 'Meat Locker' -- essentially a glass-walled meat cooler, displaying aged cuts of beef: ribeyes, striploins and tenderloins. When steaks are selected they will be pulled down and butchered to order.

The new menus are a 'globally inspired' combination of regional and exotic ingredients. Although steaks take centre stage, seafood, a variety of sizzling satays and glowbal's famous spaghetti and Kobe meatballs remain menu staples.

With thanks to BOX Interior Design, the room smacks of sophisticated charm. Upon entrance, a signature round table seating ten sets the stage for celebratory nights. Gold snakeskin suede banquettes ramp things up. Hammered brass-banded gold chandeliers are reflected in the round mirrors hung around the room.

In AFTERglow, the sexy back lounge, an underlit onyx bar runs the length of the space. Slinky sofas are perfectly set for surveying the room's action. The wall-mounted circular tube metal sculpture is back lit to look like 'champagne bubbles' and may leave you feeling a little lightheaded.

A recipient of the Award of Excellence from Wine Spectator, glowbal grill takes pride in offering an extensive, unique and value-packed wine list. Offering more than 20 wines by the glass and a spirited cocktail list, there is a perfect accompaniment to any dish on the menu.

glowbal grill's unparalleled energy coupled with tantalizing cuisine and gracious service makes this the perfect location for a night out.



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### BRANDON COPICO, GENERAL MANAGER

Originally from Kelowna, BC, Brandon set sights on a hospitality career from a young age, made his foray as a dishwasher and has been moving up the chain of command ever since. He has enjoyed spells behind the stove at notable Okanagan restaurants – including the Kelowna Golf and Country Club – and time tending the bar at Milestone's on Robson Street, Vancouver. Brandon's interest in wine and spirits that was piqued during his bartender days inspired him to earn his Level 3 Advanced Course WSET (Wine and Spirit Education Trust).

Brandon's career with The Glowbal Collection began in 2007. Armed with a passion for spirits, cocktails and wine, he was the Assistant Beverage Manager at COAST and the Beverage Manager at both Italian Kitchen and Trattoria. As General Manager of glowbal, the collection's flagship restaurant and arguably one of Yaletown's most electric eateries, Brandon aims to exceed the expectations of each and every guest. His mantra is to offer "exceptional food and unrivalled service worthy of glowbal's dynamic environment." Overseeing a staff of about 80, his duties include everything from floor walking to scheduling, mentoring and training.

### JASON VALLEE, EXECUTIVE CHEF

Jason Vallee is the Executive Chef at glowbal grill steaks & satay. Jason's interest in the culinary world was fostered from an early age by his grandmother, a Quebecois native, whom he would assist in the kitchen, whipping up classic dishes like cassoulets and tortieres, at family gatherings. In high school, Jason supplemented his at-home knowledge, by enrolling in a culinary program. Upon graduation, he entered the Culinary Arts Program at Vancouver Island University.

With a Culinary Diploma under his belt and an innate flair for French cuisine, Jason worked at Val 'disere, a fine French restaurant in Whistler, where, under the guidance of Chef Roland Pfaff, Jason learned the finer details involved with executing meals. "Chef Roland taught me to take great care in each step to achieve optimal results and to treat each ingredient with the utmost respect," says Jason. "I implement this wisdom every time I step behind the stove."

Upon moving to Vancouver, Jason honed his skills further with cooking positions at bustling restaurants Raincity Grill, and GLOWBAL COLLECTION restaurants - COAST and SOCIETY. In his role as Executive Chef at glowbal, Jason is able to combine his formal training with a limitless sense of culinary curiosity, resulting in exceptional, globally-inspired fare – from juicy steaks to perennial favourites like the signature spaghetti and Kobe meatballs.



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SPECIAL EVENTS

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Located in the heart of Yaletown, glowbal grill is the perfect venue for your next function. Clients, associates, family and friends will be delighted by Executive Chef Jason Vallee's ability to bring out rich intense flavours using only the freshest ingredients possible.

Owners Emad Yacoub and Shannon Bosa-Yacoub along with their management team bring valuable experience in catering, tour group coordination and event management to glowbal and guarantee your event to be a success.

Set menus have been created suited for lunch and dinner gatherings with a range of price points and menu offerings available.



### GLOWBAL CATERING

Glowbal Catering is being recommended as the caterer of choice for weddings, corporate events and cocktail parties offering impressive menus inspired only by the freshest quality ingredients.

From full service canapé service, interactive stations and elegantly plated meals, Glowbal Catering 'raises the bar' with their innovative, striking presentations. Events are

fully orchestrated by a team of sleek professionals, attentive servers and talented chefs ensuring details are reflective of what gives Glowbal Catering its outstanding reputation as a party pleaser.

For more information about booking large parties or catering events please contact **Carol Anne Pretty** at **604.685.4569** or **carolanne@glowbalgroup.com**



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AFTERGLOW

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An after dark favourite, AFTERglow is known for its stylish crowd and happening scene. This sophisticated 50-seat lounge located at the opposite end of glowbal grill embraces the same spirit of glowbal's décor, energy and food with a slightly sexier edge.

Deep mood lighting, rich sultry fabrics, innovative design, inspiring cocktails and a smaller tasting menu make this Vancouver hot-spot the perfect place to lounge, people watch and be a part of the hip Yaletown vibe. AFTERglow continues to be one of the busiest lounges in Vancouver where guests can experience a room full of exotic scents, sounds and flavours.



### CELEBRITY VISITS

Yaletown's 'Hollywood North' scene comes alive at glowbal grill. Some of our favourite guests include:

Jessica Alba, Kelly Osbourne, Val Kilmore, Macy Gray, Montel Williams, Kevin Spacey, Rebecca Romijn Stamos, Sara Polly, Malcolm Jamal Warner, Pat O'Brien, Tara Reid, Christian Slater, The Rock, Vin Diesel, Eric McCormick, Benjamin Bratt, Penelope Anne Miller, David Keith, R.E.M.,

Bif Naked, Jann Arden, Hank Azaria, The Vancouver Canucks, St. Louis Blues, B.C. Lions, Jim Cuddy, Tom Berenger, Wesley Snipes, Christine Cushing, Vern Yip, Johnny Knoxville, Swollen Members, Coren Nemec, Seth Green, Hugh Jackman, Kelsey Grammer, New York Rangers, Jessica Beal, Ryan Reynolds, Bai Ling, Eliza Dushku, Matthew Lillard, Halle Berry and Robert Pattinson.



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MEDIA REVIEWS

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glowbal grill and AFTERglow have been featured in local and international media outlets such as: Conde Nast Traveler, Flare, London Times, New York Times, Harper's Bazaar, Los Angeles Times, Extra, enRoute, Canadian Interiors, the Globe and Mail, Wallpaper, ELLE and more.

**"Hip, happening destination with creative chef."**

– Vancouver Sun

**"Ambitiously refined, a sleek dining room titillates your taste buds."**

– VIA Magazine

**"Everything about glowbal clicks... a definite winner."**

– Vancouver Courier

**"It appears that diners in Vancouver prefer a venue that stands apart from the other options out there: a menu that tantalizes that taste buds and a high-energy, distinctive ambiance that teases the senses."**

– RISE Magazine

**"This Yaletown spot offers a warm welcome, a joyful waiter and some downright inventive dishes...you could say it glows."**

– Vancouver Sun

**"...the long satay bar up front is welcoming and the satays are lovely..."**

– Vancouver Magazine

**"It reminds you of L.A.: it's great for dinner and drinks. It's definitely hustle, bustle, trendy, cool and hip."**

– American Way Magazine

**"...complemented by an effervescent and energetic wait staff, the eatery exudes a convivial luminosity..."**

– Vancouver Magazine

### AWARDS

**BEST NIGHT SPOT**  
– READERS' CHOICE AWARD  
2006, WESTENDER

**BEST MARTINI**  
– READERS' CHOICE AWARDS,  
2005, 2006, WHERE MAGAZINE

**BEST NIGHT SPOT**  
– READERS' CHOICE AWARD,  
2005, VANCOUVER MAGAZINE

**BEST NIGHT SPOT**  
– 2005, WHERE MAGAZINE

**BEST BAR/RESTAURANT**  
– 2004, VANCOUVER MAGAZINE

**BEST BAR**  
– READERS' CHOICE AWARD,  
2004, VANCOUVER MAGAZINE

**WINE SPECTATOR AWARD**  
– 2004, 2005, 2006

**BEST NEW RESTAURANT**  
– READERS' CHOICE AWARD,  
2002, VANCOUVER MAGAZINE

**BEST OF THE NORTHWEST**  
– 2002, NORTHWEST PALATE  
MAGAZINE

**100 OF THE WORLD'S BEST BARS**  
– IMAGE PUBLISHING



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FACT SHEET

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### LOCATION

1079 Mainland Street,  
Yaletown,  
Vancouver, BC V6B 5P9

### CONTACT

T: 604.602.0835  
F: 604.602.7523  
E: info@glowbalgrill.com  
W: www.glowbalgrill.com

### HOURS OF OPERATION

Mon thru Thurs 11:30am-1:00am  
Friday & Saturday 10:30am-2:00am  
Sunday 10:30am-1:00am

### ENTRÉE PRICE RANGE

Brunch Menu: \$9 - \$17  
Lunch Menu: \$10 - \$17  
Dinner Menu: \$17 - \$29

### SEATING

- Entire Occupancy: 143
- Bar Seating: 11
- AFTERglow: 40
- Lower Dining Room: 42
- Cubes: 12
- Upper Dining Room: 27
- Patio: 30

### SPECIALTIES

Menus are a 'globally inspired' combination of regional and exotic ingredients. Although steaks take centre stage, seafood, a variety of sizzling satays, and glowbal's famous spaghetti and Kobe meatballs remain menu staples.

### DESIGN

Box Design



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