

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

RCOF

FIVE SAILS

RILEY'S
FISH & STEAK

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."

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
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
DiRoNA

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 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 PLATINUM ROOM

THE GOLD ROOM



THE GOLD ROOM

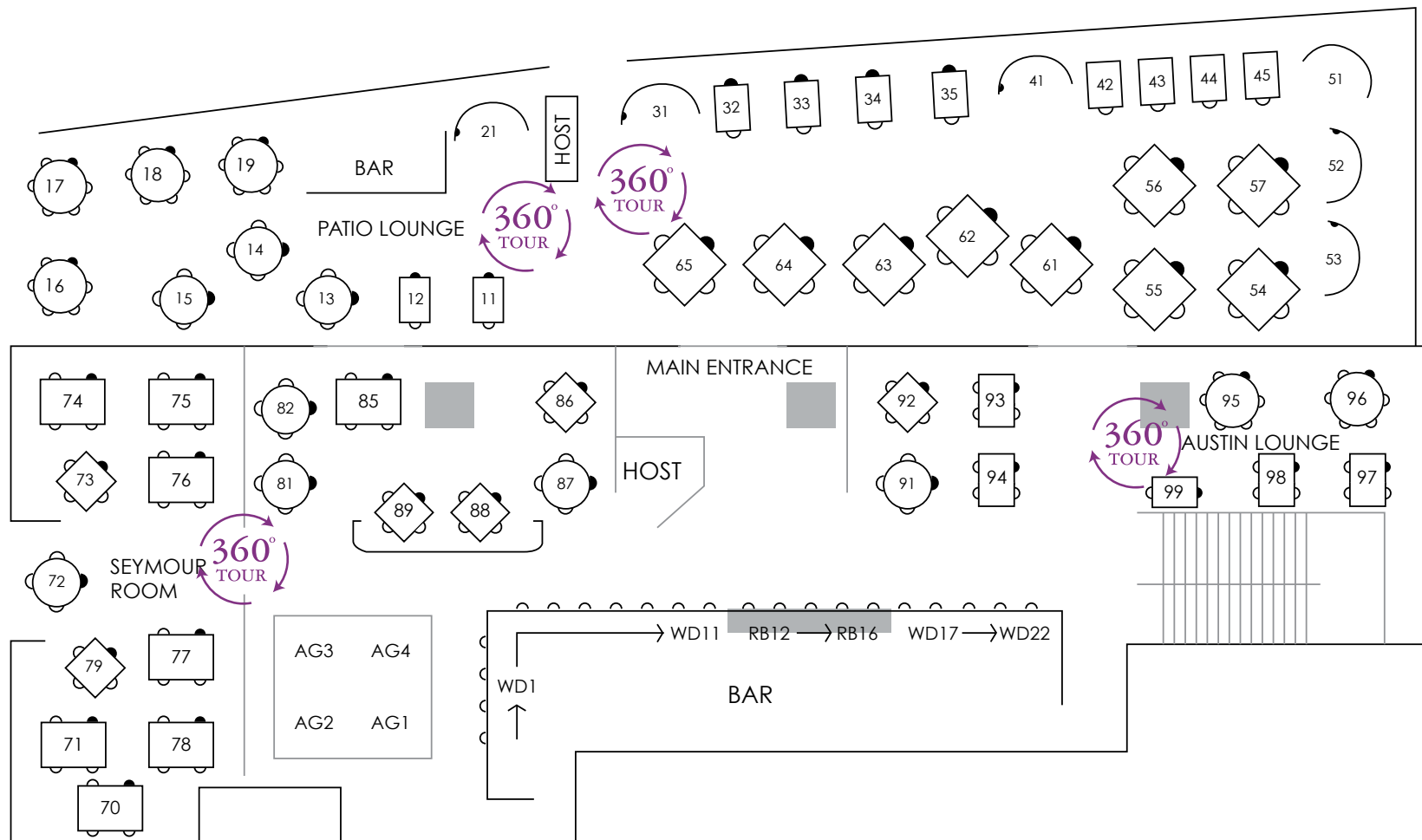
GARDEN PATIO



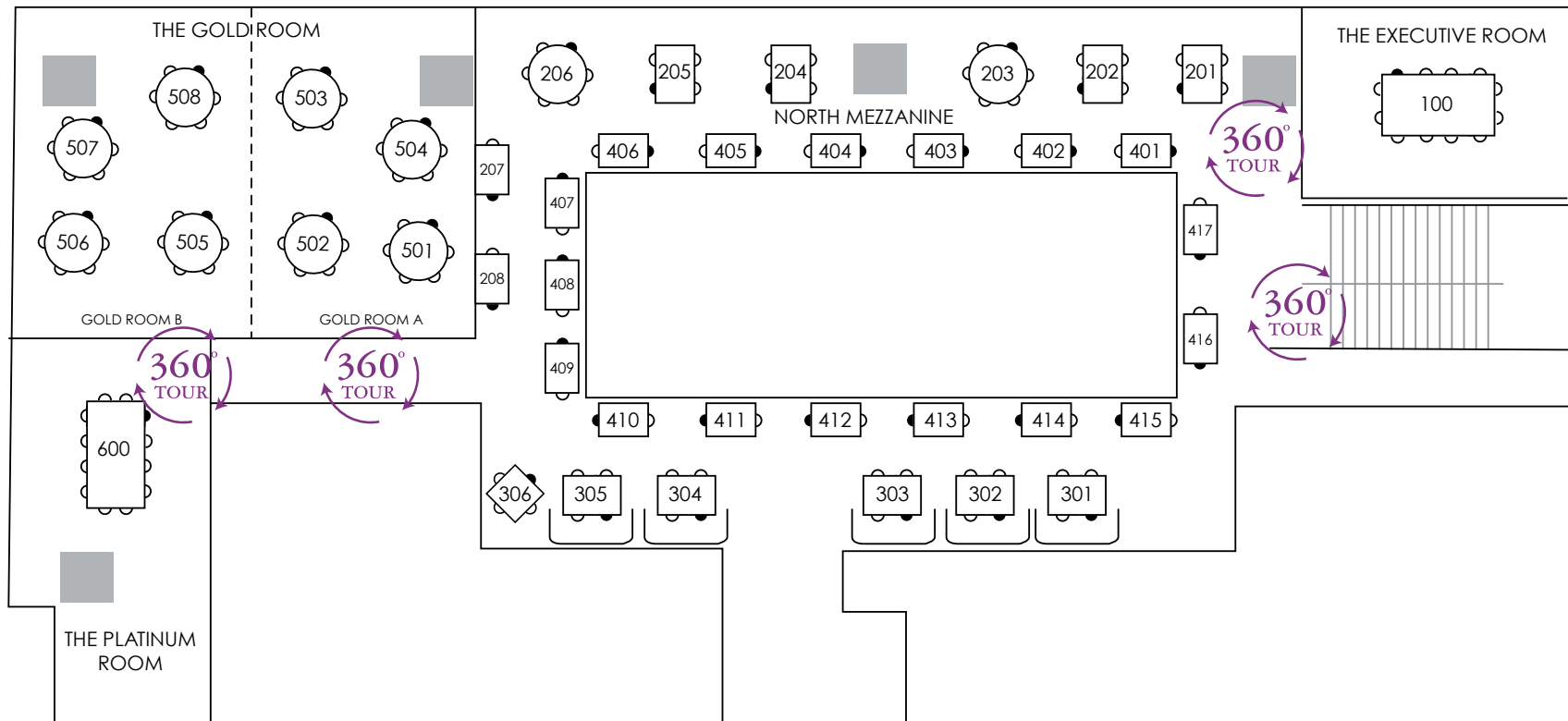
THE PATIO

MAIN LEVEL

W GEORGIA STREET



MEZZANINE



GLOWBAL

RECEPTION MENUS

2025

CANAPÉS

PASSED OR STATIONED

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

Glowbal Caesar

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

Beet & Goat Cheese GF V

organic greens, roasted beets
champagne vinaigrette, cranberry, pepitas
\$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
with grilled & marinated vegetables, pickles, olives
dips & spreads, house bread, crackers & condiments
\$24 PER PERSON

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DESSERTS

CANAPÉS

PASSED OR STATIONED

Cheesecake Bite
fresh berries
\$3.50 PER PIECE

Triple Chocolate Cake 
hazelnut mousse
\$4 PER PIECE


Caramel Chocolate Tart
chocolate, caramel
\$4 PER PIECE

Vegan Pavlova  
blueberry compote, coconut cream
\$4 PER PIECE

Mini Fruit Tart
crème pâtissière
\$3.50 PER PIECE

Choux Pastry
chef's selection of seasonal flavours
\$4 PER PIECE

Tiramisu
espresso, mascarpone
\$4 PER PIECE

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

Macarons 
assorted
\$10 PER PERSON | ADD CUSTOM LOGO: +\$2 PER PERSON

Macaron Towers 
6-TIER (100 PIECES) – \$375 | ADD CUSTOM LOGO: +\$75 10-TIER (135 PIECES) – \$475 | ADD CUSTOM LOGO: +\$100



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VEGAN



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CHEF-ATTENDED STATIONS

COLD

Oyster Shucking Station GF DF
east coast oysters
\$4 PER PIECE

Tempura Prawn Hand Roll DF
seasoned sushi rice, spicy aioli, katsu sauce
scallion, cucumber
\$12 PER PIECE

Yam Tempura Hand Roll VE
seasoned sushi rice, charred scallion aioli
sweet soy, avocado, cucumber
\$10 PER PIECE

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)

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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VE **VEGAN**

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CHEF-ATTENDED STATIONS

PASTA BAR

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 | arrabiata

ENHANCEMENTS

BAY SCALLOPS & PRAWNS | ADD \$5

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

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

ROASTED VEGETABLES | ADD \$4

AFTER DARK BITES


Truffle Fries & Garlic Aioli 
\$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 
beyond meat patty, lemon tahini, slaw
\$8 PER PIECE

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

 **VEGETARIAN**

 **VEGAN**

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GLOWBAL

FESTIVE MENUS

2025

FESTIVE BRUNCH A | \$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

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

FESTIVE LUNCH B | \$45



APPETIZER

Roasted Butternut Squash Soup

spiced pepitas, squash crisp, crème fraîche

or

Gem Lettuce Caesar

parmigiano, ciabatta crumbs, prosciutto crisps, charred lemon

ENTRÉE

Roasted Maple Hill Farm Chicken

delicata squash, fingerling potato, heirloom carrots
ras el hanout sauce

or

Pan Seared Salmon

leeks, roasted squash, broccolini, chive beurre blanc

or

Truffle Mushroom Ravioli

truffle cream, roasted mushroom, enoki fritter

UPGRADE & ADD DESSERT FOR \$7

Cheesecake

cranberry cherry compote, eggnog anglaise, meringue

PRICES DO NOT INCLUDE TAX & SERVICE CHARGE

FESTIVE LUNCH C | \$59

APPETIZER

Roasted Cauliflower Soup

cauliflower fritter, chives

or

Kale Salad

caper vinaigrette, apple, almonds, pecorino

ENTRÉE

Canadian Prime NY Striploin & Salad

8oz grilled and sliced steak, organic greens
snow peas, cucumbers, soy sesame vinaigrette

or

King Salmon

leeks, roast squash, broccolini, vadouvan velouté

or

Winter Truffle Mushroom Risotto

roasted mushrooms, parmesan
freshly shaved winter truffle

DESSERT

Carrot Cake

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

FESTIVE LUNCH D | \$72

Warm House Bread & Whipped Butter

APPETIZER

Slow-Roasted Beet Salad

local greens, okanagan goat chèvre
champagne vinaigrette, cranberry, pepitas

or

Wagyu Steak Tartare

black garlic, gribiche, kohlrabi, grilled focaccia

ENTRÉE

Beef Bourguignon

braised beef, pommes purée, heirloom carrots
mushrooms, merlot jus, crispy potato tuile

or

Haida Gwaii Sablefish & Jumbo Prawns

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

or

Chickpea Panisse

delicata squash & heirloom carrots, sweet potato purée
vadouvan vegan aioli, spiced coconut flakes, sambal vinaigrette

DESSERT

Triple Layered Chocolate Mousse

raspberry compote, macaron, honey tuile

or

Cheesecake

cranberry cherry compote, eggnog anglaise, meringue

UPGRADE YOUR ENTREES

Jumbo Prawns \$16 | Baked Scallop Gratin \$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

FESTIVE DINNER A | \$78

Warm House Bread & Whipped Butter

APPETIZER

Roasted Cauliflower Soup

cauliflower fritter, chives

or

Kale Salad

caper vinaigrette, apple, almonds, pecorino

ENTRÉE

Roasted Maple Hill Farm Chicken

delicata squash, fingerling potato, heirloom carrots
ras el hanout sauce

or

Slow Braised Beef Short Ribs

jalapeño apple purée, yukon gold potato, broccolini
caramelized shoyu jus

or

Butternut Squash Ravioli

truffle cream, roasted mushroom, enoki fritter

DESSERT

Cheesecake

cranberry cherry compote, eggnog anglaise, meringue

FESTIVE DINNER B | \$92

Warm House Bread & Whipped Butter

APPETIZER

Roasted Butternut Squash Soup

spiced pepitas, squash crisp, crème fraîche

or

Slow-Roasted Beet Salad

local greens, okanagan goat chèvre
champagne vinaigrette, cranberry, pepitas

or

Winter Spice Foie Gras Mousse

toasted brioche, hazelnut, wine gastrique

ENTRÉE

King Salmon

leeks, roasted squash, broccolini, vadouvan velouté

or

Canadian Prime Grilled New York Striploin

pommes purée, roasted winter vegetables, bordelaise jus

or

Winter Truffle Mushroom Risotto

roasted mushrooms, parmesan, freshly shaved winter truffle

DESSERT

Triple Layered Chocolate Mousse

raspberry compote, macaron, honey tuile

UPGRADE YOUR ENTREES

Jumbo Prawns \$16 | Baked Scallop Gratin \$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

FESTIVE DINNER C | \$109

Warm House Bread & Whipped Butter

APPETIZER

Slow-Roasted Beet Salad

local greens, okanagan goat chèvre
champagne vinaigrette, cranberry, pepitas
or

Crab Cakes

dungeness crab, prawn, remoulade
jicama slaw, pickled shallot
or

Wagyu Steak Tartare

black garlic, gribiche, kohlrabi, grilled focaccia

ENTRÉE

Haida Gwaii Sablefish & Jumbo Prawns

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

Canadian Prime Beef Tenderloin

pommes purée, roasted winter vegetables
bordelaise jus, compound butter
or

Chickpea Panisse

delicata squash & heirloom carrots, sweet potato purée
vadouvan vegan aioli, sambal vinaigrette

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

FESTIVE DINNER D | \$145

served family style ~ minimum 8 guests



Warm House Bread & Whipped Butter

TO START

Chilled Seafood Platter

fresh oysters, jumbo prawn cocktail, scallop crudo, tuna tataki, king salmon poke

APPETIZER PLATTERS

Gem Lettuce Caesar

parmigiano, ciabatta crumbs, prosciutto crisps, charred lemon

Burrata

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

Wagyu Steak Tartare

black garlic, gribiche, kohlrabi, grilled focaccia

Crab Cakes

dungeness crab, prawn, remoulade, jicama slaw, 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 winter vegetables

DESSERT PLATTER

Cheesecake

cranberry cherry compote, eggnog anglaise, meringue

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

UPGRADE YOUR ENTREES

Jumbo Prawns \$16 | Baked Scallop Gratin \$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



HOLIDAY SEASON ENTRÉE

Slow-Roasted Turkey

confit meat stuffing, calvados gravy, pommes purée
brussels sprouts with bacon vinaigrette, cranberry compote

Guests may enjoy the turkey as a substitute for another entrée at no additional charge.

Substituting for the vegetarian option incurs an additional charge.

You may also add the turkey as an additional entrée for \$10 per person.





CELEBRATION DESSERTS

CAKES

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

MACARON TOWER

6 TIER TOWER (100 PIECES) \$375

10 TIER TOWER (135 PIECES) \$475

ADD YOUR LOGO

6 TIER TOWER +\$75

10 TIER TOWER +\$100



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



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
HOUSE

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.