

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

”

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



GARDEN PATIO

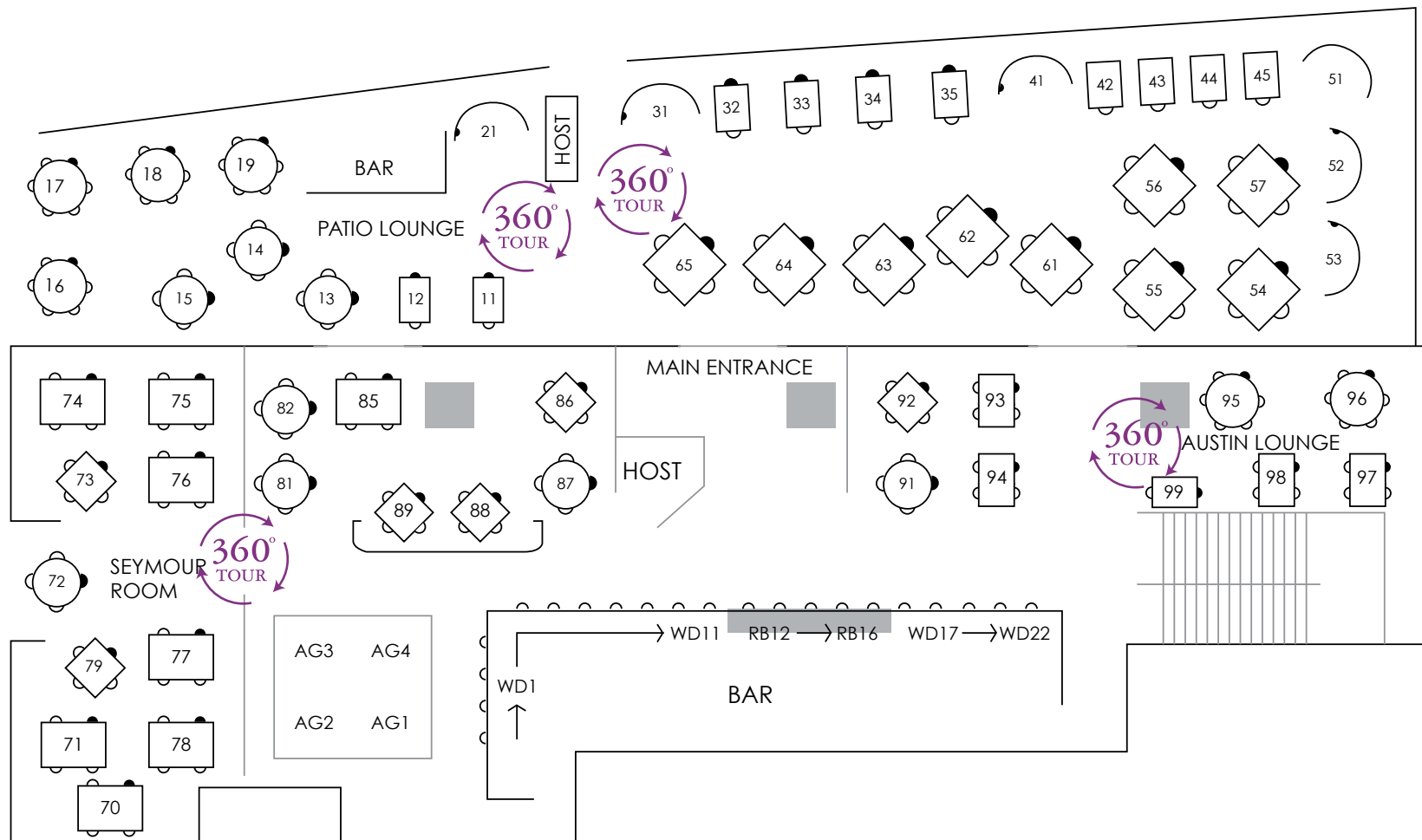


THE PATIO

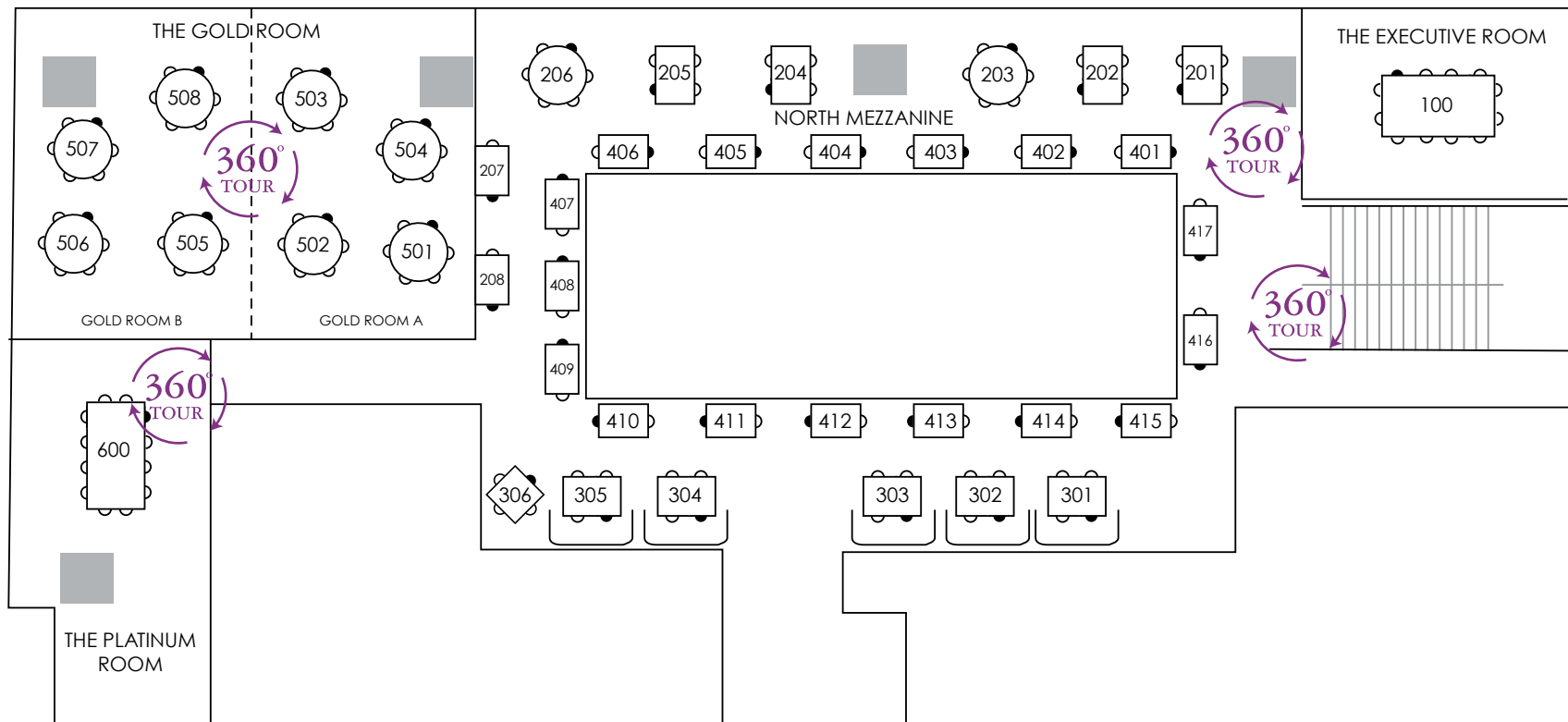


MAIN LEVEL

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

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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

pacific jumbo prawns, cocktail sauce, lemon
\$14 PER PERSON

Chilled Raw Bar

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

organic greens, roasted beets
champagne vinaigrette, cranberry, pepitas
\$12 PER PERSON

Kale & Quinoa

tahini dressing, cucumber
roasted cauliflower, almonds
\$12 PER PERSON

ARTISAN PLATTERS & BOARDS

Antipasto Platter

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 GF
hazelnut mousse
\$4 PER PIECE

Caramel Chocolate Tart
chocolate, caramel
\$4 PER PIECE

Vegan Pavlova VE GF
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 GF
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 GF
assorted
\$10 PER PERSON | ADD CUSTOM LOGO: +\$2 PER PERSON

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

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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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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 | arrabbiata

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

GROUP MENUS

2025

BRUNCH MENU 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



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

Wild Mushroom Soup

chive & thyme truffle cream, parmesan croutons

ENTRÉE

Roasted Maple Hill Farm Chicken Supreme

roast vegetables, caramelized onion & herb fingerling potatoes
sauce foyot

or

Squash Ravioli

truffle cream, roast mushrooms
enoki fritter

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

Roasted Butternut Squash Soup

spiced pepitas, crème fraîche

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

foraged mushrooms, parmesan
italian winter truffle

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

Wild Mushroom Soup

chive & thyme truffle cream, parmesan croutons

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

Squash Ravioli

truffle cream, roast mushrooms, enoki fritter

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



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

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

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