



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

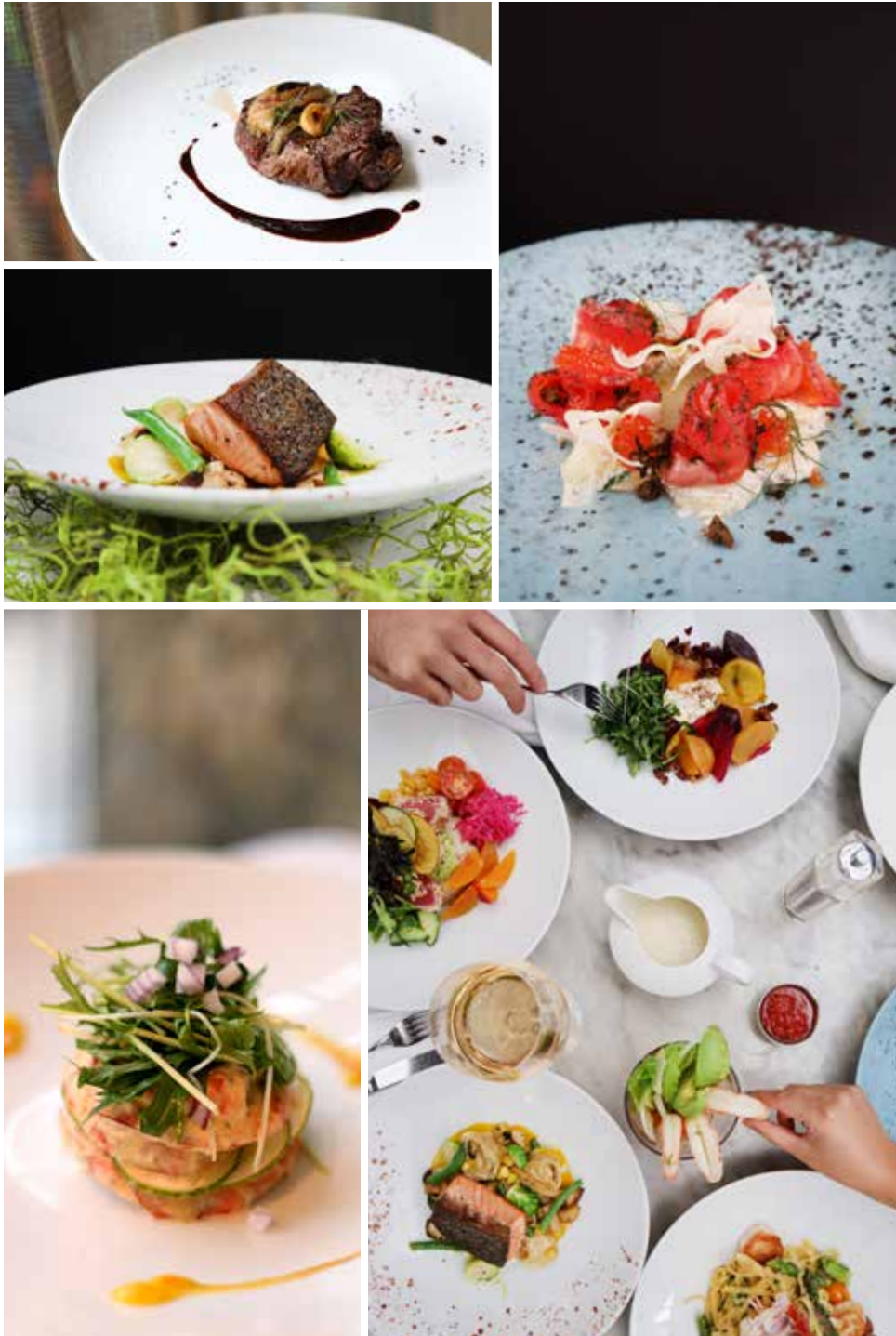
Glowbal is the namesake and flagship restaurant of Glowbal Restaurant Group. Located in Vancouver's newest architectural landmark, TELUS Garden, this is where stripped down North American cuisine lives and breathes, taking ingredients from across the continent.

## SPECIALTIES

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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.





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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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## From menu favourites, to atmosphere, to dining and seating options, the best of the best is here.

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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 PLATINUM ROOM - 12

EXECUTIVE ROOM - 14

## BUYOUT AVAILABLE

Buyout capacity & cost contingent on day of the week and time of the year.

### 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 PLATINUM ROOM



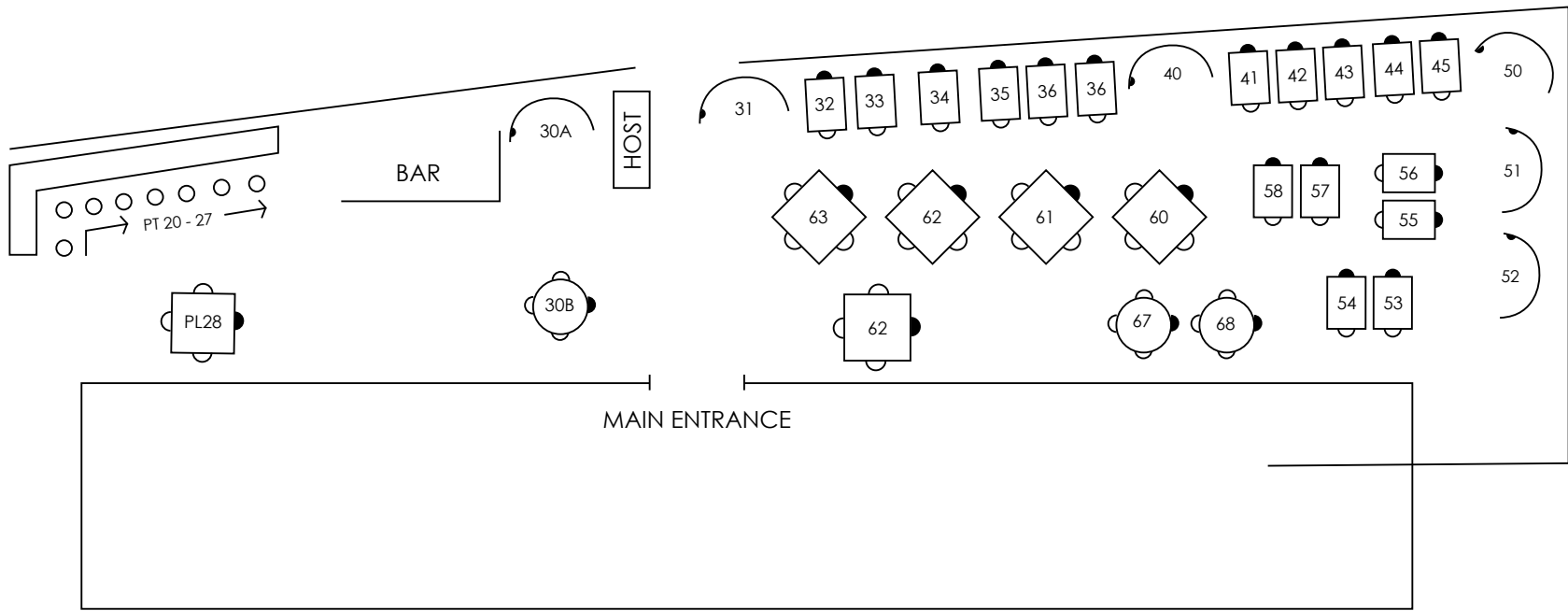
THE GOLD ROOM



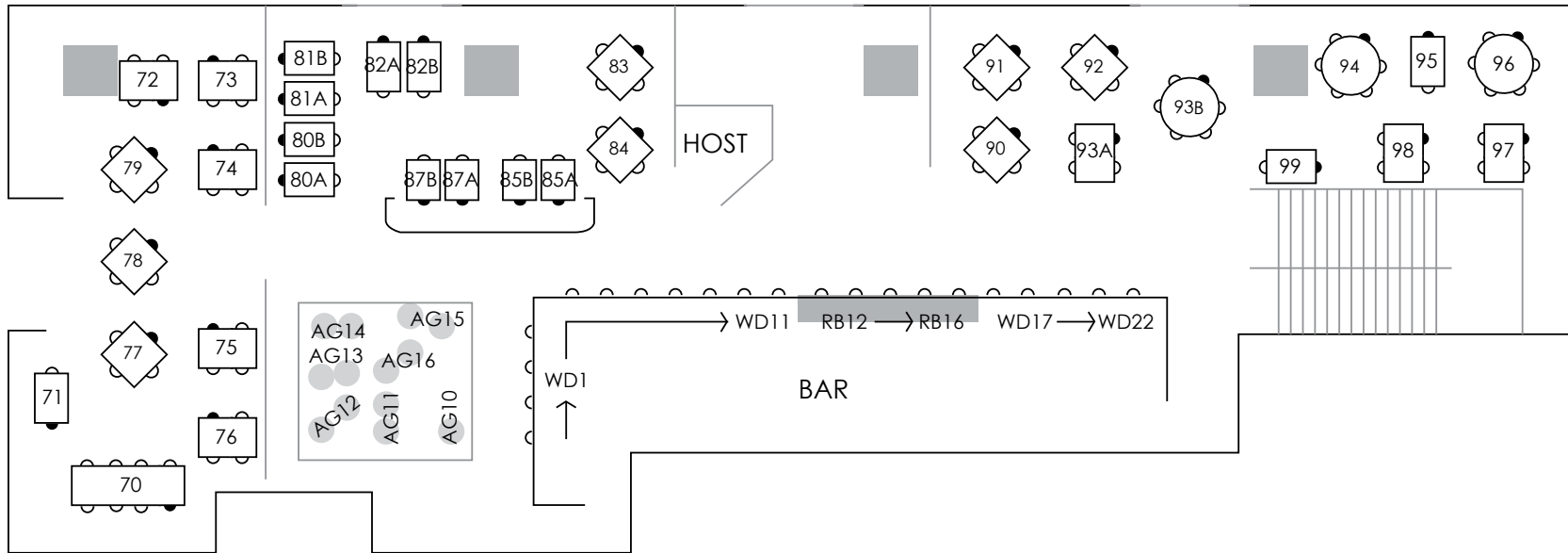
THE PATIO



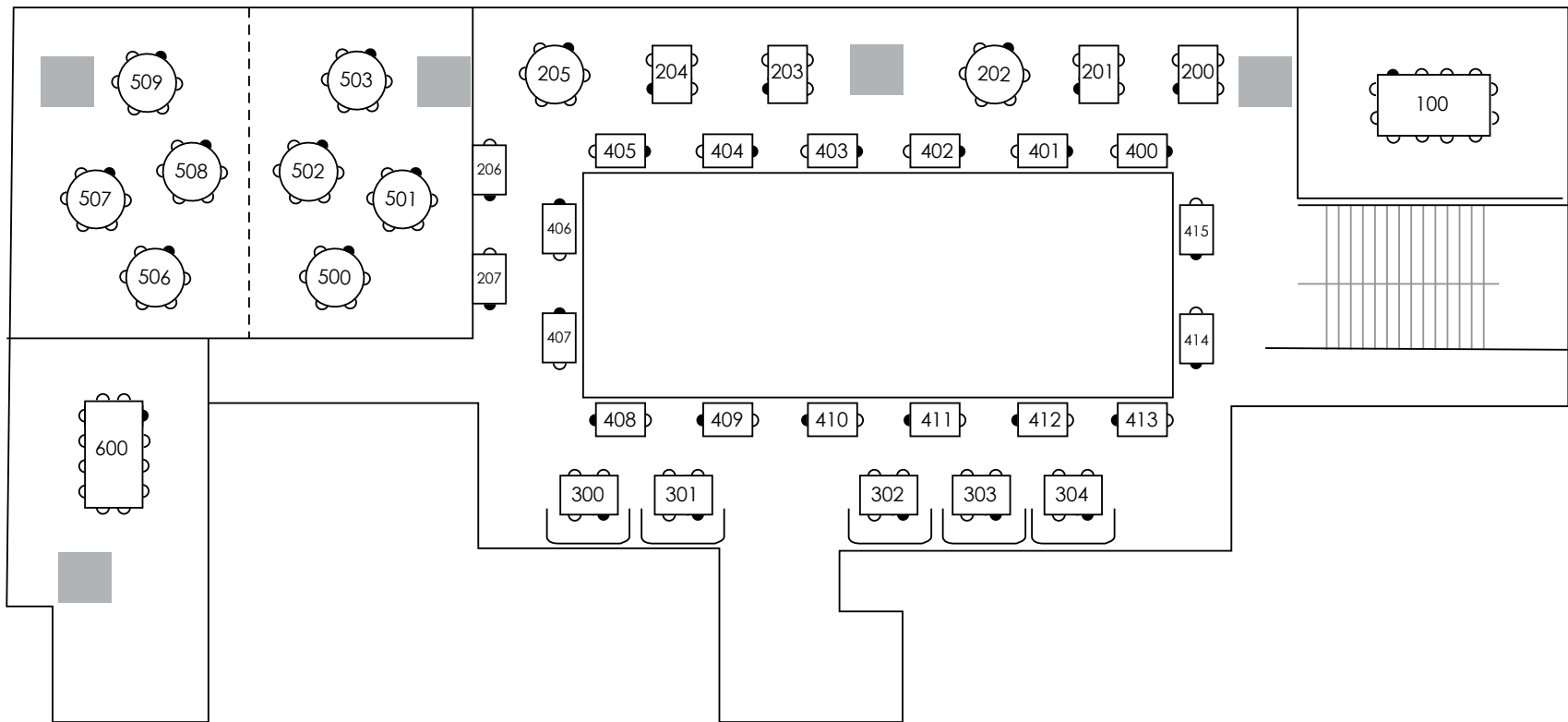
# PATIO



# MAIN FLOOR



# MEZZANINE



GLOWBAL

# GROUP MENU

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2023

## BRUNCH MENU A | \$38

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 | \$49

PLEASE PRE-SELECT:

APPETIZER + ENTRÉE OR ENTRÉE + DESSERT

### APPETIZER

#### Cauliflower Velouté

sourdough croutons, sherry gastrique

### ENTRÉE

#### Roasted Chicken Supreme

seasonal vegetables, herb mashed potatoes  
chimichurri, red wine jus

or

#### Wild Mushroom Risotto

snow peas, foraged mushrooms  
pea green salad

### DESSERT

#### Cheesecake

fresh berries, crunchy meringue

PRICES DO NOT INCLUDE TAX & GRATUITY

## LUNCH MENU C | \$57

### APPETIZER

#### Kale Salad

aged balsamic vinaigrette, manchego cheese  
almond, grapes, rye croutons

### ENTRÉE

#### Pan Seared Salmon

seasonal vegetables, herb mashed potatoes  
béarnaise

or

#### Slow Braised Beef Short Ribs

seasonal vegetables, pommes purée  
wild mushroom jus

### DESSERT

#### Cheesecake

fresh berries, crunchy meringue

PRICES DO NOT INCLUDE TAX & GRATUITY

## DINNER MENU D | \$68

### APPETIZER

#### Wild Mushroom Soup

chive & thyme truffle cream

or

#### Local Fresh Green Salad

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

### ENTRÉE

#### Roasted Chicken Supreme

seasonal vegetables, herb mashed potatoes  
chimichurri, red wine jus

or

#### Slow Braised Beef Short Ribs

seasonal vegetables, pommes purée  
wild mushroom jus

### DESSERT

#### Triple Layered Chocolate Cake

hazelnut ganache, seasonal garnish

PRICES DO NOT INCLUDE TAX & GRATUITY

## DINNER MENU E | \$85

### APPETIZER

#### Kale Salad

aged balsamic vinaigrette, manchego cheese  
almond, grapes, rye croutons

or

#### SRF Wagyu Steak Tartare

smoked egg yolk gel, parmesan tuile  
house crostinis

### ENTRÉE

#### Pan Seared Salmon

seasonal vegetables, herb mashed potatoes  
béarnaise

or

#### Grilled Prime Canadian Beef Striploin

seasonal vegetables, pommes purée  
chimichurri, bordelaise jus

### DESSERT

#### White Chocolate Mousse

black cassis gel, seasonal macarons

PRICES DO NOT INCLUDE TAX & GRATUITY

## DINNER MENU F | \$102

### TO START

#### Warm House Bread

### APPETIZER

#### Cauliflower Velouté

sourdough croutons, sherry gastrique

or

#### Local Fresh Green Salad

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

### ENTRÉE

#### Haida Gwii Sablefish & Jumbo Prawns

seasonal vegetable rice pilaf  
scallion ginger compote

or

#### Canadian Prime Beef Tenderloin

seasonal vegetables, pommes purée  
bordelaise jus & crab hollandaise

or

#### Wild Mushroom Risotto

snow peas, mushrooms  
black truffle

### DESSERT

#### Lemon Cake "A La Minute"

chef's seasonal garnishes

PRICES DO NOT INCLUDE TAX & GRATUITY

## PLATTERS

### **Charcuterie & Cheese Board | \$21 per person**

assorted premium cured meat  
tête de moine, triple cream brie, gorgonzola  
house bread and crackers

### **Cheese Board | \$17 per person**

salt spring island goat cheese, gorgonzola  
triple cream brie, farm house cheddar, tête de moine  
house bread and crackers

### **Chilled Seafood Platter | \$29 per person**

SERVED WITH COCKTAIL SAUCE, MIGNONETTE SAUCE  
HORSERADISH, LEMON WEDGES

freshly shucked west coast oysters  
jumbo prawn cocktail  
herb marinated clam salad  
snow crab legs  
albacore tuna tataki  
chef's feature bowl

#### **ADD ON**

**Fresh Atlantic Lobster \$79 per pound**

### **Petit Four Platter | \$11 per person**

miniature cheesecake, chocolate crèmeux  
seasonal fruit tart, seasonal feature





## BOOK WITH US TODAY

Contact our Restaurant Event Sales Manager, Kevin Duperron  
kduperron@glowbal.ca | 778 513 7803

GLOWBAL

COAST

Italian  
Kitchen

trattoria

BLACK+BLUE

ROOF

FIVE  
SAILS

RILEY'S  
FISH & STEAK