

RILEY'S

FISH & STEAK



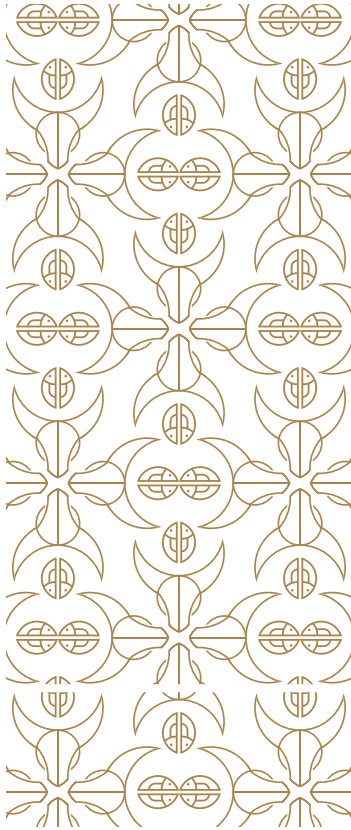


GLOWBAL RESTAURANT GROUP

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



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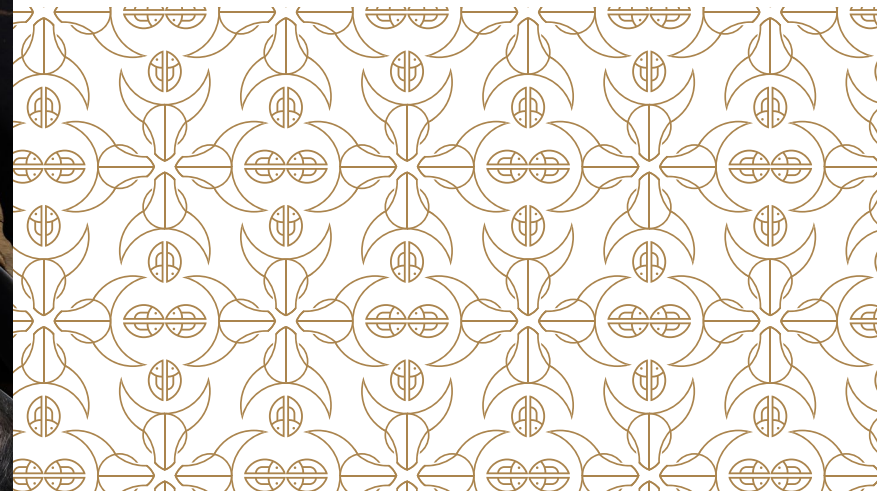
200 BARRARD ST, VANCOUVER | 604 629 8800

This is West Coast Prime at its Best

Riley's offers a signature fish and chophouse dining experience to Downtown Vancouver's waterfront. From seafood towers that surprise and delight to the highest-quality steak and chops.



Expect the best
of BC's pastures,
forests and oceans
with a classic fish
and chophouse
dining experience





In keeping with its overarching theme of 'West Coast Prime', Riley's menu showcases a wide range of timeless favourites and gourmet sides that perfectly complement magnificently marbled, choice cuts of Canadian and USDA Prime, as well as a line-up of exclusive cuts cooked to order and charred to perfection.

On the seafood side, Riley's showcases fresh catches in dishes such as Crab Cakes, Fried Fanny Bay Oysters, Lobster Risotto, Miso & Maple Sablefish and the showstopping King Seafood Tower — a feast for the senses for true seafood lovers

that features king crab, jumbo tiger prawns, snow crab legs, marinated mussels and clams, Atlantic lobster and oysters from both coasts.

Behind the pine, Riley's features a selection of local craft beer, one of the city's largest selection of wines by the glass and bottle hailing from around the world and right here in BC's backyard, and a carefully curated list of classic and contemporary cocktails available for happy hour and late-night libations for locals and visitors alike.





EVENTS & PRIVATE DINING

Riley's highlights the very best of the Pacific Northwest's farms and oceans. Our venue features an expansive yet intimate space, including a private room, an oyster lounge with a live shucking bar, a 50-seat garden patio, and the option for a full restaurant buyout with seating for up to 250 guests.



SEATING CAPACITY	SEATED	STANDING
Private Dining Room	24	30
Garden Patio	50	60
Oyster Lounge	36	100
Maximum Capacity	250	350

Buyout Available

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

*Kindly note the Oyster Lounge is an open-concept space, and therefore not suitable for noise-sensitive events or presentations during dinner service.

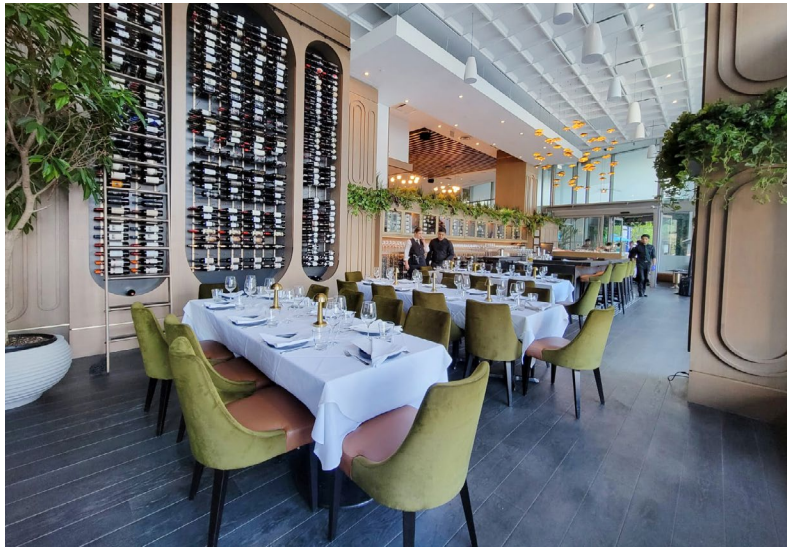
BOOKING POLICY

Set menus for groups over 10 guests. 50% deposit required. Guarantee number of guests due 72 hours before event. 18% gratuity applicable.

PRIVATE DINING ROOM



OYSTER LOUNGE



GARDEN PATIO



WATERFRONT RD

OYSTER LOUNGE
PRIVATE ENTRANCE

200 BURRARD ST
MAIN ENTRANCE

GARDEN PATIO
PRIVATE ENTRANCE

PRIVATE ROOM
ENTRANCE

BURRARD ST



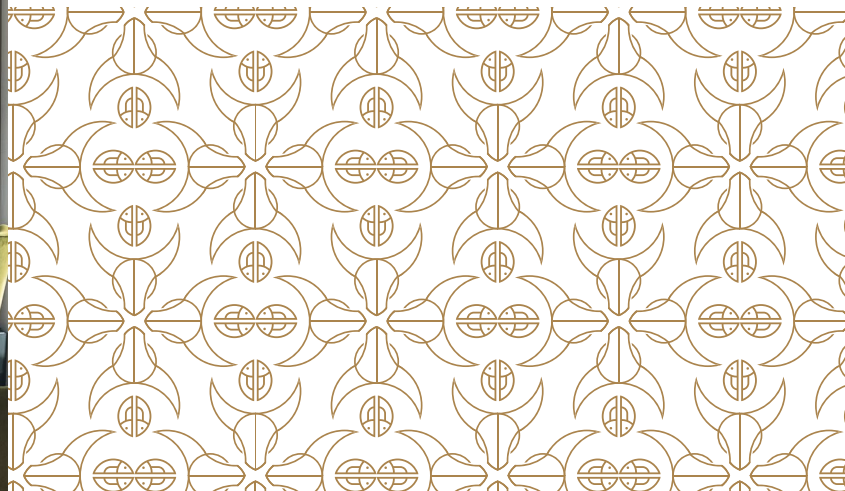
Riley's Floorplan

Table layout is subject to change

W CORDOVA ST



Interiors







Group Menu

2024





BRUNCH SET MENU \$49

FOR THE TABLE

Basket of Scones

preserves & jams, maple butter

APPETIZER

Fruit Bowl

fresh cut seasonal fruit

ENTRÉE

Smoked Salmon Benny

poached egg, dill hollandaise, crispy capers
brunch potatoes, green salad

- or -

Chicken & Waffles Benny

poached egg, cheddar & jalapeño waffle
buttermilk fried chicken, spiced maple hollandaise

- or -

French Toast

whipped cream, fruit compote, maple syrup

DESSERT

Chef's Daily Selection of Mini Desserts

PRICES DO NOT INCLUDE TAX & GRATUITY



GROUP LUNCH \$75

FOR THE TABLE

Toasted House Baguette

whipped butter, smoked maldon sea salt, roasted lobster oil

APPETIZER

Wagyu Beef Carpaccio

smoked tomato jam, onion rings, parmigiano reggiano
chimichurri toast

- or -

Dungeness Crab Croquette

spicy shrimp, apple slaw, avocado cream

- or -

Gem Lettuce Caesar

romaine hearts, riley's brioche croutons
classic caesar dressing, white anchovies

ENTRÉE

Coq Au Vin

red wine braised cornish game hen, pancetta
mushrooms, pearl onions

- or -

Roasted Salmon

heirloom cherry tomato ragout, cannellini beans
herb oil, charred lemon

- or -

Prawn Risotto

green peas, lemon brown butter, arugula

ADD ON PAN SEARED SCALLOPS \$21

DESSERT

Lemon Tart

basil oil, crème fraîche, raspberry

PRICES DO NOT INCLUDE TAX & GRATUITY



GROUP DINNER I \$90

FOR THE TABLE

Toasted House Baguette

whipped butter, smoked maldon sea salt, roasted lobster oil

APPETIZER

Gem Lettuce Caesar

romaine hearts, riley's brioche croutons, classic caesar dressing

white anchovies

- or -

Squash Velouté

maple syrup candied pistachio, cinnamon marshmallows

ENTRÉE

Grilled Prime Striploin

creamy mashed potato, seasonal vegetables, red wine jus

UPGRADE TO A 6OZ WAGYU RIBEYE \$70

- or -

Roasted Salmon

heirloom cherry tomato ragout, cannellini beans

herb oil, charred lemon

- or -

Cauliflower Steak

chickpea purée, pine nut & mint gremolata

roasted eggplant, chili oil

DESSERT

Lemon Tart

basil oil, crème fraîche, raspberry

- or -

Devil's Chocolate Cake

vanilla bean ice cream, chocolate sauce

PRICES DO NOT INCLUDE TAX & GRATUITY



GROUP DINNER II \$110

FOR THE TABLE

Toasted House Baguette

whipped butter, smoked maldon sea salt, roasted lobster oil

APPETIZER

Wagyu Beef Carpaccio

smoked tomato jam, onion rings, parmigiano reggiano

chimichurri toast

- or -

Gem Lettuce Caesar

romaine hearts, riley's brioche croutons, classic caesar dressing

white anchovies

- or -

Dungeness Crab Croquette

spicy shrimp, apple slaw, avocado cream

ENTRÉE

Grilled Prime Striploin

creamy mashed potato, seasonal vegetables, red wine jus

UPGRADE TO A 6OZ WAGYU RIBEYE \$70

- or -

Half 1.5 LB Atlantic Lobster Thermidor

mushroom, béarnaise, gruyère

ADD ON PAN SEARED SCALLOPS \$21

- or -

Miso Maple Sablefish

heirloom cherry tomato ragout, cannellini beans

herb oil, charred lemon

DESSERT

Basque Cheesecake

mango passionfruit compote, caramelized almonds

- or -

Devil's Chocolate Cake

vanilla bean ice cream, chocolate sauce

PRICES DO NOT INCLUDE TAX & GRATUITY

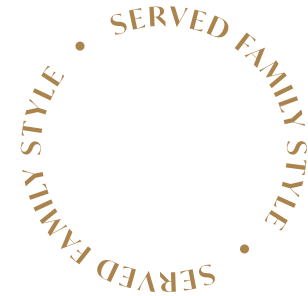


GROUP DINNER III \$156

FOR THE TABLE

Toasted House Baguette

whipped butter, smoked maldon sea salt, roasted lobster oil



FIRST COURSE

Seafood Platter

fresh shucked east & west coast oysters
poached tiger prawns, snow crab, mussels and clams
nova scotia lobster, scallop crudo

SECOND COURSE

Appetizer Platter

salt & pepper calamari, wagyu beef carpaccio
caesar salad, garlic prawns

THIRD COURSE

Steak & Seafood Platter

grilled striploin, salmon and truffle duxelles wellington
served with red wine jus & bearnaise

SIDES

butter whipped potatoes
brussels sprouts
truffle fries
sautéed wild mushrooms

DESSERT PLATTER

Mini Desserts

chef's daily selection

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.



ADD ONS

CHILLED SEAFOOD TOWERS

The Grand \$158

fresh shucked east & west coast oysters
poached tiger prawns | snow crab legs
half atlantic lobster | scallop crudo
marinated mussels & clams | fresh horseradish
cocktail sauce | red wine mignonette | lemon

The King \$269

fresh shucked east & west coast oysters
jumbo poached tiger prawns | snow crab legs
marinated mussels & clams | tuna tataki
king crab | scallop crudo | atlantic lobster
fresh horseradish | cocktail sauce
red wine mignonette | lemon

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ALL PRICES LISTED PER PERSON



RILEY'S RECEPTION MENU

SALADS

Crab Louie Salad \$29
Caesar Salad \$17

ANTIPASTO PLATTER \$18

Locally Made Cheese
Local and Imported Cured Meats
Olives
Pickled Vegetables
Crostiti
Candied Nuts & Dried Fruit

CHILLED SEAFOOD STATION \$36

Prawn Cocktail, West & East Coast Oysters
Tuna Tataki, Lobster & Crab Meat Salad Roll
Cocktail Sauce, Lemon, Mignonette, Horseradish

VEGETABLES \$12

CHOICE OF THREE
Glowbal Group's Brussels Sprouts
Whipped Potato
Charred Broccolini
Crispy Truffle Fries
Sautéed Wild Mushroom

SKEWERS \$20

Spicy Chicken Skewers - Crispy Chili Garlic
Grilled Beef Skewers - Chimichurri

DESSERT \$10

mini chocolate tart, mini lemon tart, assorted macarons



ACTION STATIONS

FRESH OYSTERS - \$45 PER DOZEN

cocktail sauce, lemon, mignonette, horseradish

STEAMERS STATION \$14

Clams & Mussels

classic white wine & shallots

CARVING STATIONS

Spring Salmon Wellington \$20

crisp puff pastry, spinach, mushroom duxelles
petite salad, chive beurre blanc

Whole Roasted Striploin \$25

red wine jus, horseradish, hot mustard, dinner roll

PASTA & RISOTTO STATIONS

Chicken Penne \$16

tomato cream sauce, herbs

Mushroom Risotto Station \$18

truffle, asparagus, brown butter, lemon

labour charges apply for action stations

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PRICES DO NOT INCLUDE TAX & GRATUITY



RILEY'S CANAPÉ MENU

PRICED PER PIECE, ORDERED BY THE DOZEN

Burrata Toast \$4.50 (V)

cherry tomato salad, gremolata

Truffle Mushroom Arancini \$4.50 (VG) (GF) (DF)

mushroom risotto, black pepper aioli

Mini Smash Burger \$6

beef patty, cheese, tomato, lettuce

Tuna Tataki Sando \$7

black pepper, black sesame, tartare sauce

Mini Crab Cake \$7 (DF)

lump crab, black pepper mayonnaise

Rice Paper Salad Roll \$4.50 (VG) (GF) (DF)

pickled cucumbers, carrots, basil, cilantro, mint
daikon, vegan ranch dressing

Buttermilk Chicken Bites \$5 (GF)

hot honey, pickles

Mini Salmon Rosti \$7

caviar, chives, crème fraîche

Beef Short Rib Bites \$7 (GF) (DF)

red wine braised short ribs, crispy shallots

Pan Seared Scallop \$8 (GF)

sweet corn crème, black truffle

Grilled Ribeye Skewer \$10 (GF)

béarnaise, smoked sea salt

Spicy Chicken Skewers \$7 (GF) (DF)

crispy chili garlic

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREINDLY

(DF) DAIRY FREE



BOOK WITH US TODAY

604 629 8800 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

