

# FIVE SAILS



**NAMED TOP 1% OF RESTAURANTS WORLDWIDE BY TRIPADVISOR**

GOLD AWARD  
OF EXCELLENCE  
DIRŌNA | CANADA WIDE

VANCOUVER'S  
TOP RESTAURANTS  
TRIP ADVISOR

BEST FRENCH  
FINALIST  
VANCOUVER MAGAZINE

FOUR DIAMOND  
AWARD  
AAA

WORLD'S MOST  
BEAUTIFUL VIEW  
HAWAIIANISLANDS.COM

BEST  
FINE DINING  
STARS OF VANCOUVER

**NAMED TOP 4 BEST FINE DINING RESTAURANT IN CANADA BY TRIPADVISOR**



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

ROOF

FIVE  
SAILS

RILEY'S  
FISH & STEAK



# FIVE SAILS

R LEVEL | 410 - 999 CANADA PLACE | 604-844-2855

Five Sails offers an unparalleled dining experience. Dine on exquisitely prepared West Coast fare while you drink in the breathtaking waterfront views.

Five Sails is located on the “R” level of the Canada Place Convention Centre adjacent to the Pan Pacific Hotel. We have a bright, contemporary space where diners are surrounded by floor to ceiling windows. Enjoy the breathtaking views of Stanley Park, Coal Harbour, Vancouver’s North Shore, the Lion’s Gate Bridge and our World Class Ski Hills.



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## Specialties

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Five Sails has award winning cuisine crafted by a team of professionals at the forefront of Vancouver’s hospitality scene. Our team delivers Vancouver’s only Four Diamond dining experience in a charming and relaxed atmosphere. Where the city meets the harbour and the land meets the sea, Five Sails creates an unparalleled dining experience.

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# AN AWARD WINNING FINE DINING EXPERIENCE

**Top 4 Best Fine Dining in Canada**  
Trip Advisor

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**Top Three Best Fine Dining**  
Stars of Vancouver

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**World's Most Beautiful View**  
Dished

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**Vancouver's Top Restaurants**  
Trip Advisor

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**Vancouver's Top Restaurants**  
Yelp

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**Four Diamond Award**  
AAA

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**Best French**  
Vancouver Magazine Finalist

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# AN ICONIC VANCOUVER LANDMARK

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Five Sails welcomes guests for lunch and dinner in its beautifully appointed dining room. Located inside the Pan Pacific Hotel at Canada Place Pier, Five Sails specializes in contemporary, chef-inspired West Coast fare and offers a sophisticated bar program featuring bespoke cocktails, local and imported beers, and sommelier-selected wines from celebrated BC vineyards and renowned labels from across the globe.

Our award-winning establishment is available for dinner service and lunch service where our approachable fine-dining menus showcase the best of land and sea from the Pacific Northwest. The elegant design features include light wood

decorative accents and striking light fixtures. A true West Coast experience, the sophisticated 110-seat space is surrounded by floor-to-ceiling windows that offer panoramic waterfront views overlooking Stanley Park, Coal Harbour and the North Shore Mountains. The spacious venue also includes an intimate private dining space for groups of up to 24 guests.

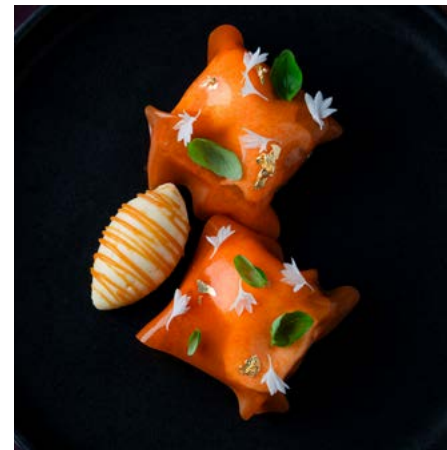
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“Now is the time to discover one of Vancouver’s favourite landmarks and experience fine West Coast cuisine while enjoying some of the best views in the city.”

**JASON HUSMILLO**  
FIVE SAILS GENERAL MANAGER







PRIVATE ROOM



PRIVATE ROOM

# Events At Five Sails

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Five Sails provides every guest a first-class dining experience, with a breathtaking panoramic waterfront view that is unrivaled in the city. We are happy to customize your special event with personalized menus, wine pairings, unique cocktails and A/V capabilities upon request. Whether you are planning an intimate dinner meeting for ten or a gala dinner for one hundred, allow the consummate professionals on the Five Sails team ensure your expectations are not only met, but exceeded.

## Main Dining Room

UP TO 130 SEATED GUEST SERVICE

UP TO 150 STANDING GUEST CANAPÉ SERVICE

## Private Dining Room

UP TO 24 GUESTS

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## Buyout Available

Buyout capacity & cost contingent on day of the week and time of the year. Contact [sales@glowbalgroup.com](mailto:sales@glowbalgroup.com) for details.

VIRTUAL TOUR

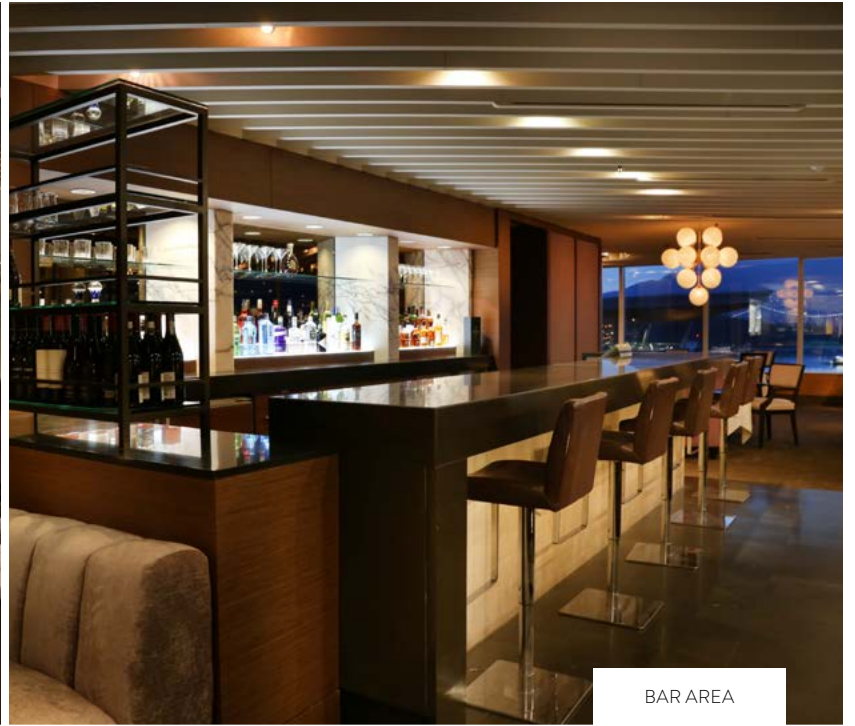
### **BOOKING POLICY**

Set menus for groups over 12 people. 50% deposit required. Guarantee number of attendees due 48 hours before event. 20% gratuity applicable





BOOTHS

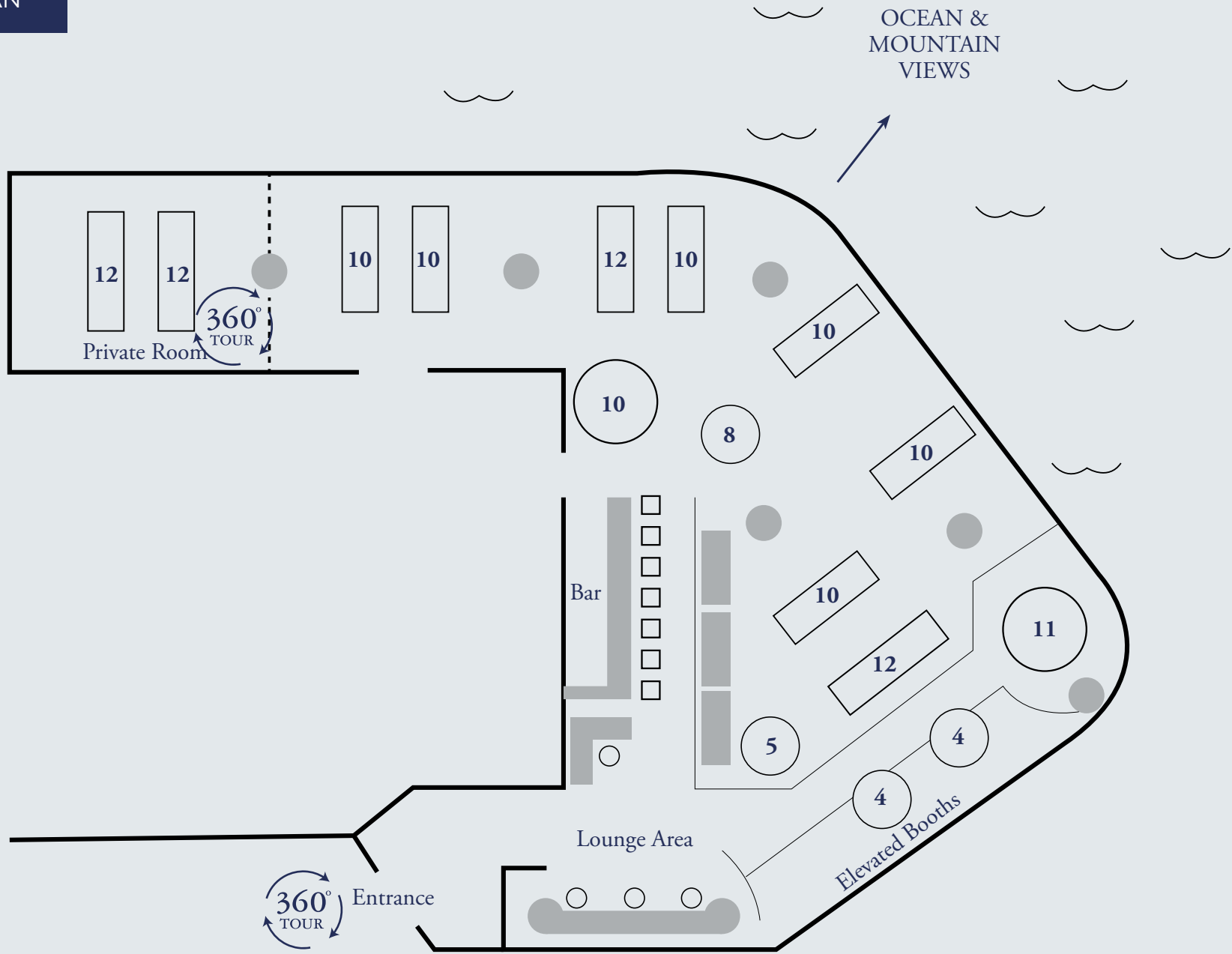


BAR AREA



MAIN DINING AREA

# FLOORPLAN





# Festive Menus

- 2024 -



## HOLIDAY SEASON ENTRÉE

Substitute or add to any menu at no additional charge.

### **Rosdown Roasted Turkey**

calvados gravy, cranberry, pommes purée  
confit meat stuffing, harvest vegetables



— | LUNCH A | —  
\$75pp

COURSE 1

**WINTER SQUASH & ONION VELOUTÉ**

canadian birch syrup, crème fraîche, roasted pepitas

- OR -

**HANNA BROOK FRESH GREENS**

manchego cheese, grapes, almonds  
lemon mustard vinaigrette

COURSE 2

**FRASER VALLEY CHICKEN SUPREME**

herb mashed potatoes, winter vegetables  
roasted mushrooms & mustard sauce

- OR -

**PERIGORD TRUFFLE RISOTTO**

parmigiano-reggiano, salt-baked celeriac  
roasted local mushrooms, thyme

COURSE 3

**CRÈME BRÛLÉE**

madagascar vanilla, earl grey  
orange marmalade

— | LUNCH B | —  
\$95pp

COURSE 1

**BISQUE**

lobster & prawn bisque, dungeness crab croquette  
claw meat salad, egg yolk gel

- OR -

**WHIPPED BURRATA**

jerusalem artichoke, endive  
candied pecans, aged modena balsamic

COURSE 2

**PERIGORD TRUFFLE RISOTTO**

parmigiano-reggiano, salt-baked celeriac  
roasted local mushrooms, thyme

- OR -

**HAIDA GWAII SABLEFISH**

dungeness crab smashed potatoes, dill beurre blanc  
roasted root vegetables

- OR -

**CANADIAN PRIME BEEF TENDERLOIN**

pommes purée, short ribs & bone marrow ragout  
winter vegetables, merlot jus

COURSE 3

**APPLE TARTE TATIN**

caramelized okanagan apple, brown butter phyllo  
crème pâtissière

- OR -

**CRÈME BRÛLÉE**

madagascar vanilla, earl grey, orange marmalade



— | **DINNER A** | —  
**\$105pp**

**COURSE 1**

**WINTER SQUASH & ONION VELOUTÉ**  
canadian birch syrup, crème fraîche, roasted pepitas

- OR -

**HAND-CUT BEEF TARTARE**  
prime-grade tenderloin, chive, mustard, cornichon  
egg yolk gel, house-baked crisps

**COURSE 2**

**PERIGORD TRUFFLE RISOTTO**  
parmigiano-reggiano, salt-baked celeriac  
roasted local mushrooms, thyme

- OR -

**Haida Gwaii Sablefish**  
dungeness crab smashed potatoes, dill beurre blanc  
roasted root vegetables

- OR -

**CANADIAN PRIME BEEF TENDERLOIN**  
pommes purée, short ribs & bone marrow ragout  
winter vegetables, merlot jus

**COURSE 3**

**TOFFEE CAKE**  
bourbon caramel, winter spiced ice cream

- OR -

**CRÈME BRÛLÉE**  
madagascar vanilla, earl grey  
orange marmalade

— | **DINNER B** | —  
**\$135pp**

**COURSE 1**

**WINTER SQUASH & ONION VELOUTÉ**  
canadian birch syrup, crème fraîche, roasted pepitas

**COURSE 2**

**WHIPPED BURRATA**  
jerusalem artichoke, herb greens  
candied pecans, aged modena balsamic

- OR -

**HAND-CUT BEEF TARTARE**  
prime-grade tenderloin, chive, mustard, cornichon  
egg yolk gel, house-baked crisps

- OR -

**PACIFIC FISH CRUDO OF THE DAY**  
avocado crème, ponzu gel  
kohlrabi pickled celery & cucumber

**COURSE 3**

**PERIGORD TRUFFLE RISOTTO**  
parmigiano-reggiano, salt-baked celeriac  
roasted local mushrooms, thyme

- OR -

**PAN SEARED PACIFIC SEABASS & POACHED PRAWNS**  
dungeness crab smashed potatoes, dill beurre blanc  
roasted root vegetables

- OR -

**CANADIAN PRIME BEEF TENDERLOIN**  
pommes purée, short ribs & bone marrow ragout  
winter vegetables, merlot jus

**COURSE 4**

**CRÈME BRÛLÉE**  
madagascar vanilla, earl grey, orange marmalade

- OR -

**APPLE TARTE TATIN**  
caramelized okanagan apple, brown butter phyllo  
crème pâtissière

— | DINNER C | —  
\$175pp

COURSE 1

**LOBSTER BISQUE**  
amuse bouche

COURSE 2

**WHIPPED BURRATA**  
jerusalem artichoke, endive  
candied pecans, aged modena balsamic

- OR -

**HAND-CUT BEEF TARTARE**  
prime-grade tenderloin, chive, mustard, cornichon  
egg yolk gel, house-baked crisps

- OR -

**SCALLOPS**  
caramelized sunchoke purée  
pickled pear & beurre blanc

COURSE 3

**PACIFIC FISH CRUDO OF THE DAY**  
avocado crème, ponzu gel  
kohlrabi pickled celery & cucumber

COURSE 4

**PERIGORD TRUFFLE RISOTTO**  
parmigiano-reggiano, salt-baked celeriac  
roasted local mushrooms, thyme

- OR -

**CANADIAN PRIME BEEF TENDERLOIN & SEARED FOIE GRAS**  
pommes purée, short ribs & bone marrow ragout  
winter vegetables, merlot jus

- OR -

**BUTTER POACHED LOBSTER & GRILLED PRAWN**  
dungeness crab smashed potatoes, dill beurre blanc  
roasted root vegetables

COURSE 5

**TOFFEE CAKE**  
bourbon caramel, winter spiced ice cream

- OR -

**APPLE TARTE TATIN**  
caramelized okanagan apple, brown butter phyllo  
crème pâtissière

- OR -

**CRÈME BRÛLÉE**  
madagascar vanilla, earl grey, orange marmalade

# CANAPÉS SELECTION

MINIMUM ORDER OF 24 PER CANAPÉ, SOLD IN INCREMENTS OF 12

## COLD

### BURRATA CROSTINI **V**

tomato & balsamic  
54

### JUMBO PRAWN COCKTAIL **GF**

cocktail sauce  
60

### PACIFIC FISH CRUDO OF THE DAY

nori crisp, avocado, rice pearls  
60

### BEEF TARTARE **GF**

on charred cucumber  
72

### SALMON TARTELETTE

smoked salmon, pepperpress  
54

### FOIE GRAS PÂTÉ

profiterole, fresh stone fruit  
72

### SMASHED AVOCADO TOAST **VE**

sea salt, olive oil, pickled peppers  
54

### DUCK RILLETTE

on focaccia, aged balsamic  
60

## HOT

### SABLEFISH CROQUETTES

maple miso aioli  
60

### ARANCINI

butternut squash, aioli  
54

### BRAISED SHORT RIBS **GF** & BONE MARROW

pommes purée  
caramelized onion  
60

### ROASTED LAMB CHOPS **GF**

mint gremolata  
120



VEGETARIAN



VEGAN



GLUTEN FRIENDLY

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.



# FOOD STATIONS & PLATTERS

## CHARCUTERIE & CHEESE PLATTER

assorted premium cured meat, local cheese selections  
Five Sails condiments & crackers  
27 | min order of 10 portions

## WHOLE ROASTED CANADIAN BEEF TOMAHAWK GF NF

red wine jus, horseradish  
39 | min order of 30 portions

## CANADIAN MAPLE GLAZED KING SALMON FILLET GF NF

fresh lemon, dill crème fraîche  
28 | min order of 10 portions

## ORGANIC GREENS VE

chef's selection of toppings & vinaigrette  
traditional accompaniments  
14 | min order of 10 portions

## YARROW MEADOWS DRY-AGED DUCK GF NF

roasted duck breast, merlot duck jus  
27 | min order of 10 portions

## RISOTTO STATION GF NF V

wild mushroom, black truffle, parmesan  
18 | min order of 10 portions

## CHILLED SEAFOOD STATION

prawn cocktail, freshly shucked oysters  
smoked sockeye salmon platter, snow crab, scallop ceviche  
35 | min order of 30 portions

ADD FRESH WHOLE LOBSTER 65/LB

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# DARIA'S DESSERT STATION

CAN BE DISPLAYED AS A DESSERT STATION OR SERVED AS PASS-AROUND | 4.50 EACH | MINIMUM 12

## HAZELNUT-BUCKWHEAT TRUFFLE VE GF

hazelnut praline, dairy free ganache  
buckwheat

## MACARONS GF

assorted seasonal flavours

## HONEY CAKE NF

apricot-sea buckthorn ganache  
honeycomb tuile

## SEASONAL TART NF

pastry cream, filo tart, fresh fruit

## PÂTÉ DE FRUIT VE GF NF

seasonal

V VEGETARIAN

VE VEGAN

GF GLUTEN FRIENDLY

NF NUT FREE



# HAPPY HOUR

SHAREABLE SNACK ITEMS | SERVES 10 PEOPLE

## **BOWL OF SALAD 90**

fresh greens, manchego cheese  
lemon mustard vinaigrette, toasted almonds

## **TRUFFLE FRIES 120**

crispy coated yukon gold fries  
black truffle, truffle aioli

## **SURF & TURF TARTARE PLATTER 140**

bowl of beef tartare & fresh ahi tuna tartare  
served with crisps

## **CHEESE PLATTER 180**

premium cheese selections  
five sails condiments & crackers



## CAKES

\$75 EACH | SERVES 8 TO 10 PEOPLE

### **NEW YORK STYLE CHEESECAKE**

lemon cheesecake, raspberry coulis, fresh berries  
micro greens, sable breton

### **MANGO-PASSION FRUIT COCONUT CAKE**

coconut cake, mango mousse  
passion fruit compôte, fresh mangos  
coconut biscuit

### **HONEY CAKE**

traditional honey cake, caramelized chocolate  
cream, fresh berries

### **CHOCOLATE-HAZELNUT CAKE**

chocolate mousse, chocolate crèmeux  
chocolate biscuit, liquid hazelnut praline  
caramelized hazelnuts

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**EACH CAKE IS HAND CRAFTED TO ORDER  
BY PASTRY CHEF, DARIA ANDRIIENKO**

Preorder 48 hours before your  
Five Sails reservation or pickup date





Book With Us Today

604-844-2855 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

GLOWBAL

COAST

Italian  
Kitchen

BY ITALIAN KITCHEN  
TRATTORIA

BLACK+BLUE

ROOF

FIVE  
SAILS

RILEY'S  
FISH & STEAK

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