

# FIVE SAILS



2022  
Best of the Best

Top 4  
Best Fine Dining  
in all of Canada



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Event & Group Menus

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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

trattoria

BLACK+BLUE

ROOF

FIVE  
SAILS

RILEY'S



# 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.

## 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.

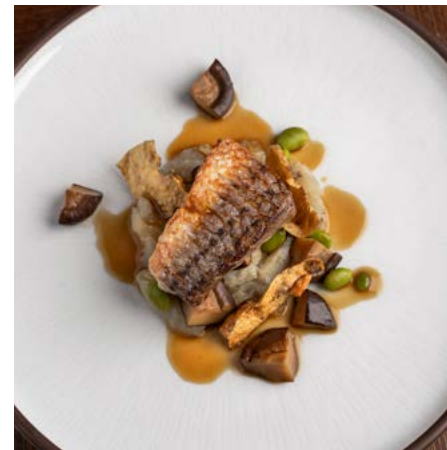
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“Now is the time to discover one of Vancouver’s favourite landmarks and experience fine West Coast cuisine while enjoying some of the best views in the city.”

**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.

#### **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

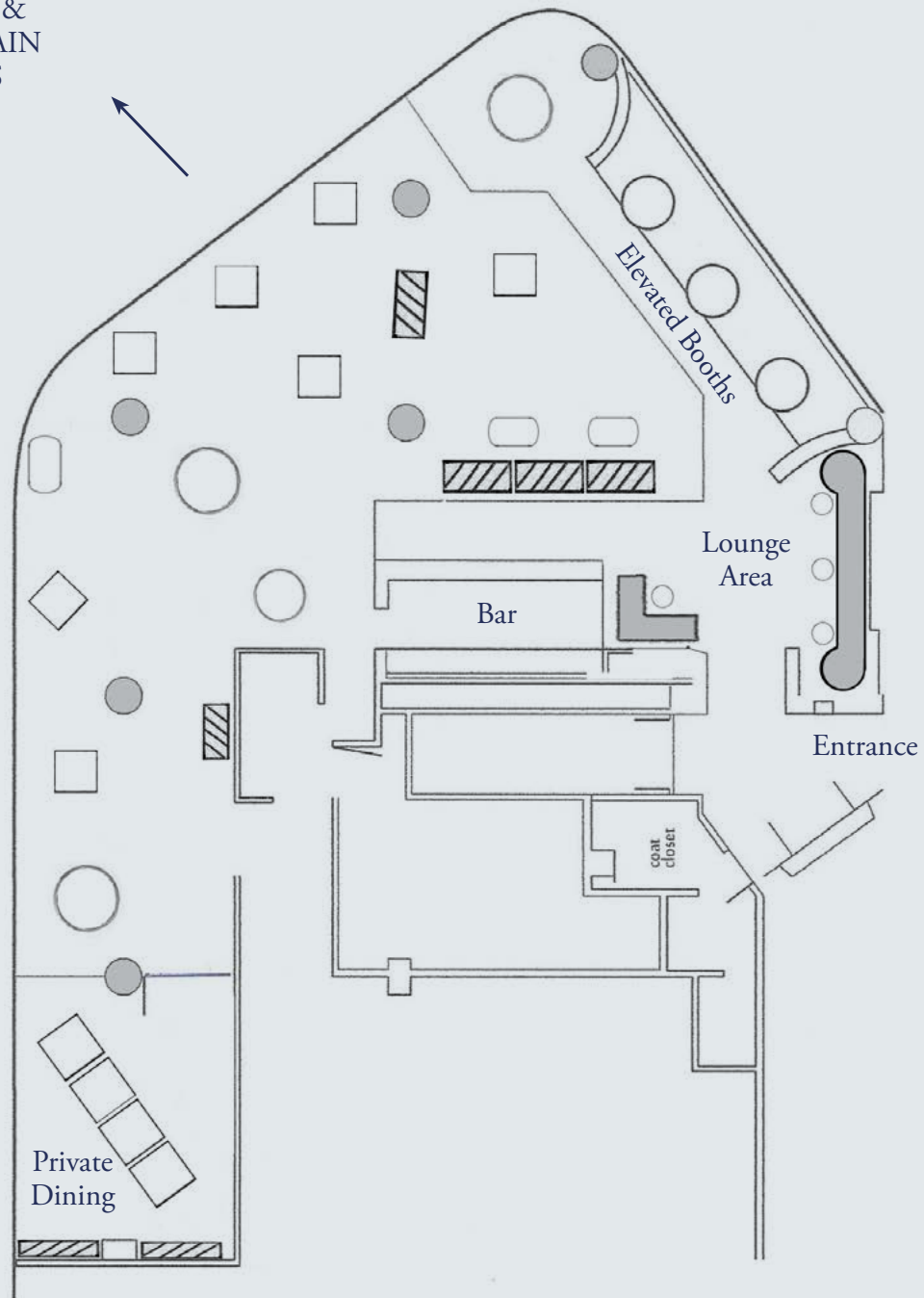


MAIN DINING AREA

FLOORPLAN

OCEAN &  
MOUNTAIN  
VIEWS

OCEAN &  
MOUNTAIN  
VIEWS





# Festive Menus

- 2023 -

—| FESTIVE LUNCH A |—  
\$75pp

COURSE 1

**BEETROOT & BURRATA**

aged modena balsamic, lillooet honey crumble  
hannah brook farm greens, toasted seeds

- OR -

**BUTTERNUT SQUASH VELOUTÉ**

crème fraîche, rye croutons, birch syrup

COURSE 2

**FRASER VALLEY CHICKEN SUPREME**

crunchy fingerling potatoes  
butter glazed pemberton roots, cranberry jus

- OR -

**WILD MUSHROOM RISOTTO**

bc roasted mushrooms, tête de moine cheese  
herb greens

COURSE 3

**OKANAGAN APPLE TATIN**

winter spices, vanilla ice cream, almond crumble

- OR -

**COCONUT CRÈME BRÛLÉE**

compressed mango, sable breton, toasted coconut

—| FESTIVE LUNCH B |—  
\$95pp

COURSE 1

**BEETROOT & BURRATA**

aged modena balsamic, lillooet honey crumble  
hannah brook farm greens, toasted seeds

- OR -

**BISQUE**

lobster & prawn broth, thyme oil  
dungeness crab croquettes

COURSE 2

**FRASER VALLEY CHICKEN SUPREME**

black winter truffle & crunchy fingerling potatoes  
butter glazed pemberton roots, raisin jus

- OR -

**WILD MUSHROOM RISOTTO**

bc roasted mushrooms, tête de moine cheese  
herb greens

- OR -

**GRILLED CANADIAN BEEF TENDERLOIN**

pommes purée, braised short ribs, broccolini  
merlot jus

COURSE 3

**DARIA'S CARROT CAKE**

mandarin marmalade, pecan praline, cream cheese chantilly

- OR -

**COCONUT CRÈME BRÛLÉE**

compressed mango, sable breton, toasted coconut

— | FESTIVE DINNER A | —  
\$105pp

COURSE 1

**HAND-CUT BEEF TARTARE**

prime-grade tenderloin, chive, mustard, cornichon  
egg yolk gel, house-baked crisps

- OR -

**BEETROOT & BURRATA**

aged modena balsamic, lillooet honey crumble  
hannah brook farm greens, toasted seeds

COURSE 2

**PACIFIC SEA BASS**

crunchy fingerling potatoes, roasted squash  
root vegetables, chive beurre blanc

- OR -

**WINTER TRUFFLE MUSHROOM RISOTTO**

bc roasted mushrooms, tête de moine cheese  
herb greens

- OR -

**GRILLED CANADIAN BEEF TENDERLOIN**

pommes purée, braised short ribs  
broccolini, merlot jus

COURSE 3

**DARIA'S CARROT CAKE**

mandarin marmalade, pecan praline, cream cheese chantilly

- OR -

**COCONUT CRÈME BRÛLÉE**

compressed mango, sable breton, toasted coconut

— | FESTIVE DINNER B | —  
\$135pp

COURSE 1

**BUTTERNUT SQUASH VELOUTÉ**

crème fraîche, rye croutons, birch syrup

COURSE 2

**BEETROOT & BURRATA**

aged modena balsamic, lillooet honey crumble  
hannah brook farm greens, toasted seeds

- OR -

**HAND-CUT BEEF TARTARE**

prime-grade tenderloin, chive, mustard, cornichon  
egg yolk gel, house-baked crisps

- OR -

**DUCK RILLETTE**

foie gras mousse, double baked brioche  
compressed okanagan pear & wine gelée

COURSE 3

**PACIFIC SEA BASS & BUTTER POACHED PRAWNS**

crunchy fingerling potatoes, roasted squash  
root vegetables, chive beurre blanc

- OR -

**WINTER TRUFFLE MUSHROOM RISOTTO**

bc roasted mushrooms, tête de moine cheese  
herb greens

- OR -

**GRILLED CANADIAN BEEF TENDERLOIN**

pommes purée, braised short ribs, broccolini  
winter truffle & merlot jus

COURSE 4

**OKANAGAN APPLE TATIN**

winter spices, vanilla ice cream, almond crumble

- OR -

**COCONUT CRÈME BRÛLÉE**

compressed mango, sable breton, toasted coconut

—| FESTIVE DINNER C |—  
\$165pp

COURSE 1

**WARM SQUASH VELOUTÉ**  
amuse bouche

COURSE 2

**BEETROOT & BURRATA**  
aged modena balsamic, lillooet honey crumble  
hannah brook farm greens, toasted seeds

- OR -

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

- OR -

**PAN-SEARED HOKKAIDO SCALLOPS**  
kennebec potato tuile, viognier gastrique  
spiced cauliflower purée

COURSE 3

**AHI TUNA**  
avocado crème, ponzu gel, rice pearls, nori chips  
lemon-sesame vinaigrette

COURSE 4

**LOBSTER TAIL**  
6oz butter poached tail,  
herb crushed fingerling potatoes  
roasted vegetables, herb butter

- OR -

**WINTER TRUFFLE MUSHROOM RISOTTO**  
bc roasted mushrooms, tête de moine cheese  
herb greens

- OR -

**CANADIAN BEEF TENDERLOIN & SEARED FOIE GRAS**  
pommes purée, braised short rib ragout  
summer vegetables, merlot jus

COURSE 5

**OKANAGAN APPLE TATIN**  
winter spices, vanilla ice cream  
almond crumble

- OR -

**COCONUT CRÈME BRÛLÉE**  
compressed mango, sable breton  
toasted coconut

- OR -

**DARIA'S CARROT CAKE**  
mandarin marmalade, pecan praline  
cream cheese chantilly

# CANAPÉS SELECTION

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

## COLD

### BURRATA CROSTINI **V**

tomato & balsamic  
4.50 each

### JUMBO PRAWN COCKTAIL **GF**

cocktail sauce  
5.00 each

### AHI TUNA CRUDO

nori crisp, avocado, rice pearls  
5.50 each

### BEEF TARTARE **GF**

charred cucumber  
6.00 each

### SALMON TARTELETTE

smoked salmon, pepperpress  
4.50 each

### FOIE GRAS PÂTÉ

profiterole, fresh stone fruit  
6.00 each

### SMASHED AVOCADO TOAST **VE**

sea salt, olive oil, pickled peppers  
4.50 each

### DUCK RILLETTE

focaccia, aged balsamic  
5.00 each

## HOT

### BC HALIBUT CROQUETTES

scallion aioli  
5.50 each

### ARANCINI **V**

garden vegetables, aioli  
5.50 each

### BRAISED SHORT RIBS **GF**

pommes purée  
caramelized onion  
5.50 each

### ROASTED LAMB CHOPS **GF**

mint gremolata  
10.00 each



VEGETARIAN



VEGAN



GLUTEN FRIENDLY

# FOOD STATIONS & PLATTERS

PRICES LISTED PER GUEST

## CHARCUTERIE & CHEESE PLATTER

assorted premium cured meat, local cheese selections  
Five Sails condiments & crackers  
27.00

## WHOLE ROASTED CANADIAN BEEF TOMAHAWK

red wine jus, horseradish, dinner rolls  
39.00

## CANADIAN MAPLE GLAZED KING SALMON FILLET

fresh lemon, dill crème fraîche  
28.00

## ORGANIC GREENS

chef's selection of toppings & vinaigrette  
traditional accompaniments  
14.00

## YARROW MEADOWS DRY-AGED DUCK

roasted duck breast, merlot duck jus, potato salad  
27.00

## RISOTTO STATION

wild mushroom, black truffle, parmesan  
18.00

## CHILLED SEAFOOD STATION

prawn cocktail, freshly shucked oysters  
smoked sockeye salmon platter, snow crab, scallop ceviche  
35.00

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

## HAZELNUT-BUCKWHEAT TRUFFLE VE GF

hazelnut praline, dairy free ganache  
buckwheat

VEGAN & GLUTEN FREE

## SEASONAL TART NF

pastry cream, filo tart, fresh fruit

NUT FREE

## MACARONS GF

chocolate or passion fruit or vanilla

GLUTEN FREE

## HONEY CAKE NF

apricot-sea buckthorn ganache  
honeycomb tuile

NUT FREE

## PATE DE FRUIT VE GF NF

seasonal

VEGAN, GLUTEN FREE, NUT FREE

V VEGETARIAN

VE VEGAN

GF GLUTEN FRIENDLY

NF NUT FREE



## 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 compote, 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

Contact our Restaurant Event Sales Manager, Tatiana Hejeily  
tatiana@glowbalgroup.com | 236 990 9199

EVENT REQUEST

GLOWBAL

COAST

Italian  
Kitchen

trattoria

BLACK+BLUE

ROOF  
THE

FIVE  
SAILS

RILEYS