

FIVE SAILS



Top 5
Best Fine Dining
in all of Canada



Event & Group Menus



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.





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

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.

Book With Us Today

sales@glowbalgroup.com | 604 685 4569





Voted One of
Vancouver's Top Restaurants
TRIPADVISOR & YELP



AN ICONIC VANCOUVER LANDMARK

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 95-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 20 guests.

“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.”

CHRISTOPHE CHABRE
FIVE SAILS GENERAL MANAGER





PRIVATE ROOM



PRIVATE ROOM

Events At Five Sails

Five Sails has successfully hosted large events including weddings, anniversaries, corporate events and Geo-Political summits. Our professional staff are consummate hosts, ensuring guests' expectations are not only met, they are exceeded. Five Sails can tailor your special event with features such as custom sound and lighting, logos and banners, playlists, themes and dining experiences. We are happy to work with guests and/or event planners to create the perfect experience for all attendees.

Main Dining Room

UP TO 100 SEATED GUEST SERVICE

UP TO 130 STANDING GUEST CANAPE SERVICE

Private Dining Room

UP TO 20 GUESTS

Buyout Available

Buyout capacity & cost contingent on day of the week and time of the year. Contact 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. 18% gratuity applicable



BOOTHS



BAR AREA

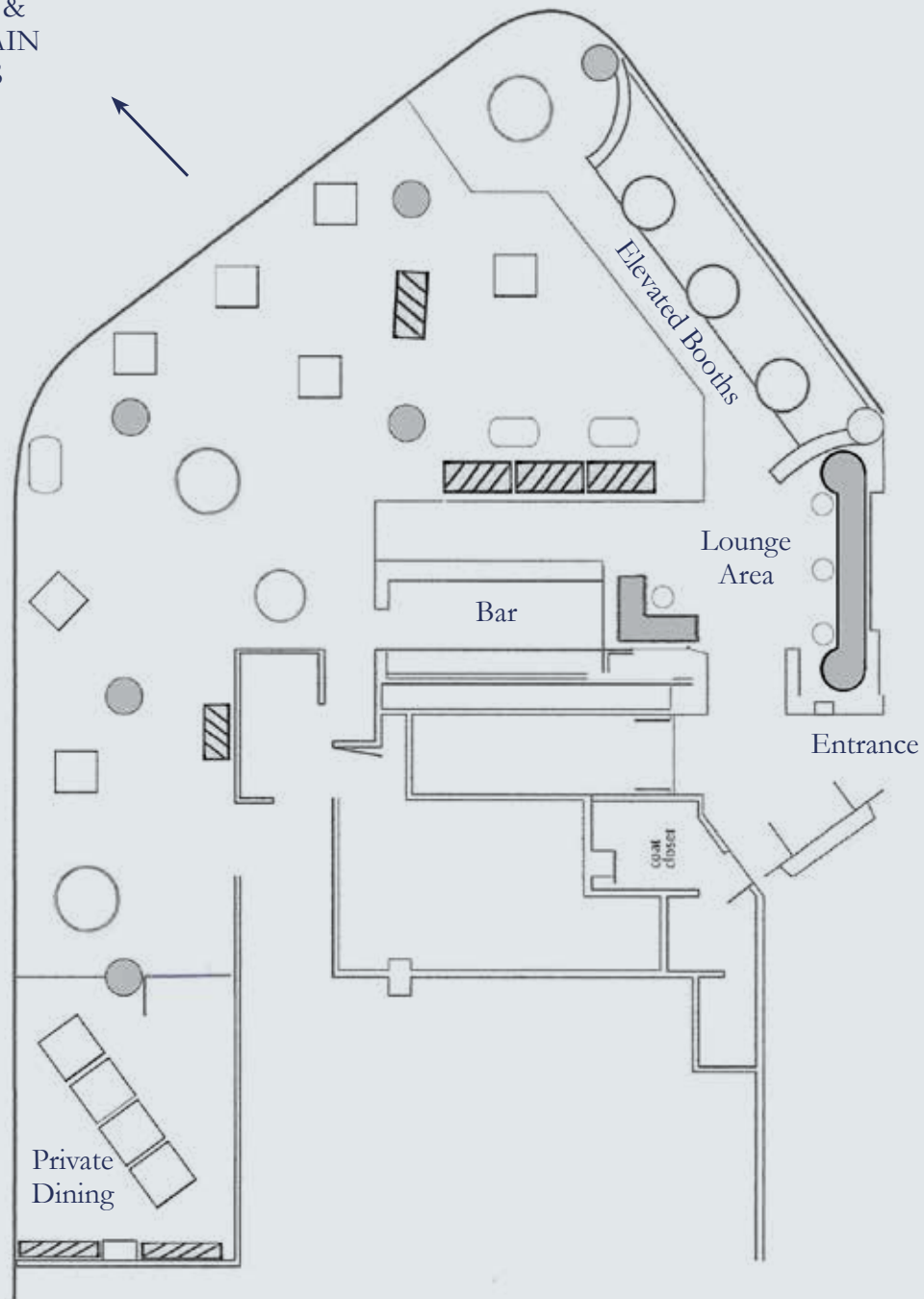


MAIN DINING AREA

FLOORPLAN

OCEAN &
MOUNTAIN
VIEWS

OCEAN &
MOUNTAIN
VIEWS



Group Menu

- 2021 -

— | LUNCH | —

\$65pp

1ST COURSE

NICOISE SALAD

torched ahi tuna, hard boiled eggs, olives, radishes
piquillo peppers, french beans, tomato, artichokes
anchovies, lemon vinaigrette

- OR -

LOBSTER BISQUE

lobster foam, fresh perigord truffle

2ND COURSE

FISH OF THE DAY

white wine and scallop espuma
beet purée, garden vegetables

- OR -

BERETTA BEEF TENDERLOIN

madeira jus, wild mushrooms, green salad, lemon vinaigrette

- OR -

WILD MUSHROOM RISOTTO

carnaroli rice, parmesan foam, parmesan tuile

3RD COURSE

VANILLA CRÈME BRÛLÉE

vanilla crème brûlée, sable breton

- OR -

DOUCEUR DE POMME VERTE

sable breton, vanilla mousse, soft caramel
apple & passion fruit compote

- ADD ONS -

tenderloin +\$12 foie gras +\$16

— | DINNER A | —

\$125pp

1ST COURSE

BURGUNDY SNAILS & SWEETBREADS

heirloom carrots, spinach purée, hazelnut tuile, tarragon jus

- OR -

VEGETABLE MEDLEY IN TARTE FEUILLETEE

seasonal vegetables, gazpacho coulis
cucumber foam, shaved truffles

- OR -

63 DEGREE EGG & CONFIT ONION TARTELETTE

green pea purée, artichoke heart, iberico ham, tarragon butter

2ND COURSE

GRAND MARNIER DUCK BREAST

seared duck breast, vegetable madeleine, parmesan espuma
fennel crème brûlée, asparagus, grand marnier reduction

- OR -

SMOKED & PAN SEARED SABLEFISH

sake marinade, garden vegetables, white wine risotto purée
saffron butter sauce

- OR -

PERIGORD TRUFFLE RISOTTO

wild mushrooms, perigord black truffles, parmesan espuma

3RD COURSE

VANILLA CRÈME BRÛLÉE

vanilla crème brûlée, sable breton

- OR -

CHOCOLATE SYMPHONY

chocolate mousse infused with coffee, chocolate & chili truffle
chocolate cremeux, passion fruit compotemichel cluizel dark
chocolate ice cream

- OR -

SORBET/ICE CREAM

3 scoops, daria's selection

— | **DINNER B** | —

\$165pp

1ST COURSE

FOIE GRAS & KING SALMON DUO

foie gras terrine, house smoked king salmon
quail's gate optima jelly, yuzu sorbet

- OR -

SCALLOPS IN A NEST

fava beans, edible flowers, sprouts, salted caramel

- OR -

VEGETABLE MEDLEY IN TARTE FEUILLETEE

seasonal vegetables, gazpacho coulis, cucumber foam
shaved truffles

2ND COURSE

RED BEETROOT CARNAROLI RISOTTO

parsnip espuma, heirloom tomato tartare
parmesan and almond tuile

- OR -

3RD COURSE

BEEF BERETTA TENDERLOIN

carrot symphony, green pea and kale purée, carrot jus
japanese black garlic, black garlic oil

- OR -

SMOKED AND PAN SEARED SABLEFISH

sake marinade, garden vegetables, white wine risotto purée
saffron butter sauce

- OR -

PERIGORD TRUFFLE TAGLIATELLE

wild mushrooms, perigord black truffles, parmesan espuma

4TH COURSE

DOUCEUR DE POMME VERTE

sable breton, vanilla mousse, soft caramel
apple & passion fruit compote

- OR -

CHOCOLATE SYMPHONY

chocolate mousse infused with coffee, chocolate & chili truffle
chocolate cremeux, passion fruit compotemichel cluizel dark
chocolate ice cream

- OR -

CITRUS PEARL

yuzu mousse, citrus and mango compote, grapefruit caviar
champagne foam, matcha sponge

— | **DINNER C** | —

\$195pp

1ST COURSE

AMUSE BOUCHE

chef's creation

2ND COURSE

FOIE GRAS & KING SALMON DUO

foie gras terrine, house smoked king salmon, quail's gate optima
jelly, yuzu sorbet

- OR -

SCALLOPS IN A NEST

fava beans, edible flowers, sprouts, salted caramel

- OR -

VEGETABLE MEDLEY IN TARTE FEUILLETEE

seasonal vegetables, gazpacho coulis, cucumber foam
shaved truffles

3RD COURSE

LANGOUSTINE & RED BEETROOT CARNAROLI RISOTTO

parsnip espuma, heirloom tomato tartare
parmesan & almond tuile

4TH COURSE

BEEF BERETTA TENDERLOIN

carrot symphony, green pea and kale purée, carrot jus
japanese black garlic, black garlic oil

- OR -

SMOKED & PAN SEARED SABLEFISH

sake marinade, summer vegetables, white wine risotto purée
saffron butter sauce

- OR -

WHOLE ATLANTIC LOBSTER 1.5LBS

citrus butter poached, garden vegetables, lobster emulsion

5TH COURSE

DOUCEUR DE POMME VERTE

sable breton, vanilla mousse, soft caramel
apple & passion fruit compote

- OR -

CHOCOLATE SYMPHONY

chocolate mousse infused with coffee, chocolate & chili truffle
chocolate cremeux, passion fruit compotemichel cluizel dark
chocolate ice cream

- OR -

CITRUS PEARL

yuzu mousse, citrus & mango compote, grapefruit caviar
champagne foam, matcha sponge



Book With Us Today

Contact our General Manager, Christophe Chabre
christophe.chabre@fivesails.ca | 604 844 2855

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE



NOSH

FIVE
SAILS