

FIVE SAILS



NAMED TOP 1% OF RESTAURANTS WORLDWIDE BY TRIPADVISOR

VANCOUVER'S
TOP RESTAURANTS
TRIP ADVISOR

BEST FRENCH
FINALIST
VANCOUVER MAGAZINE

FOUR DIAMOND
AWARD
AAA

WORLD'S MOST
BEAUTIFUL VIEW
HAWAIIANISLANDS.COM

TOP THREE
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

trattoria

BLACK BLUE

ROOF

FIVE
SAILS

RILEY'S



FIVE SAILS

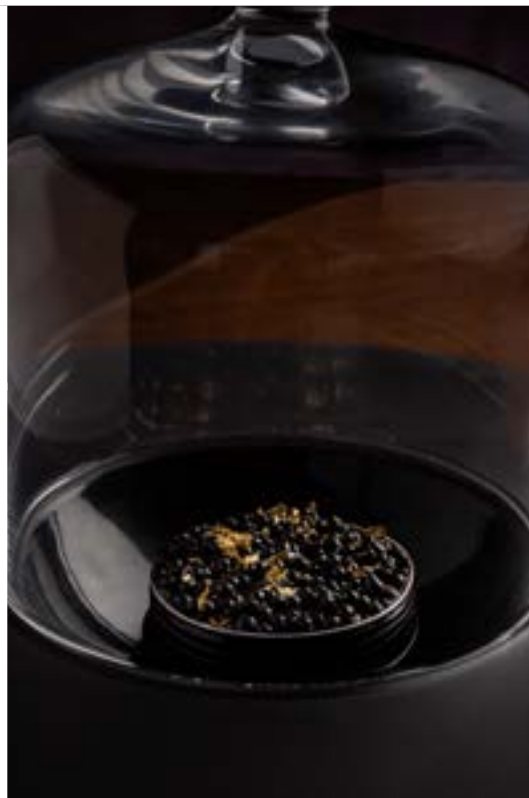
R LEVEL | 410 - 999 CANADA PLACE | 604-844-2855

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

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.





AN AWARD WINNING FINE DINING EXPERIENCE

Top 4 Best Fine Dining in Canada

Trip Advisor

Top Three Best Fine Dining

Stars of Vancouver

World's Most Beautiful View

Dished

Vancouver's Top Restaurants

Trip Advisor

Vancouver's Top Restaurants

Yelp

Four Diamond Award

AAA

Best French

Vancouver Magazine Finalist

AN ICONIC VANCOUVER LANDMARK

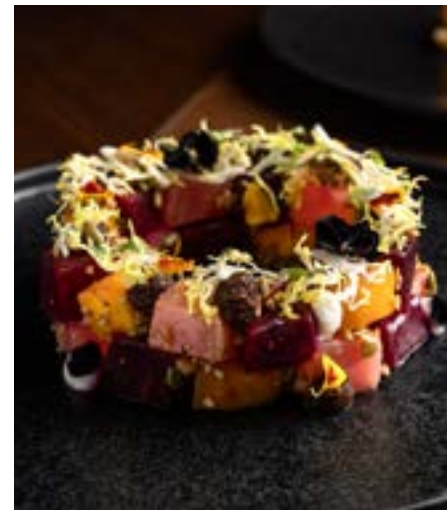
Five Sails welcomes guests for lunch and dinner in its beautifully appointed dining room. Located inside the Pan Pacific Hotel at Canada Place Pier, Five Sails specializes in contemporary, chef-inspired West Coast fare and offers a sophisticated bar program featuring bespoke cocktails, local and imported 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 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.

“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

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

Buyout Available

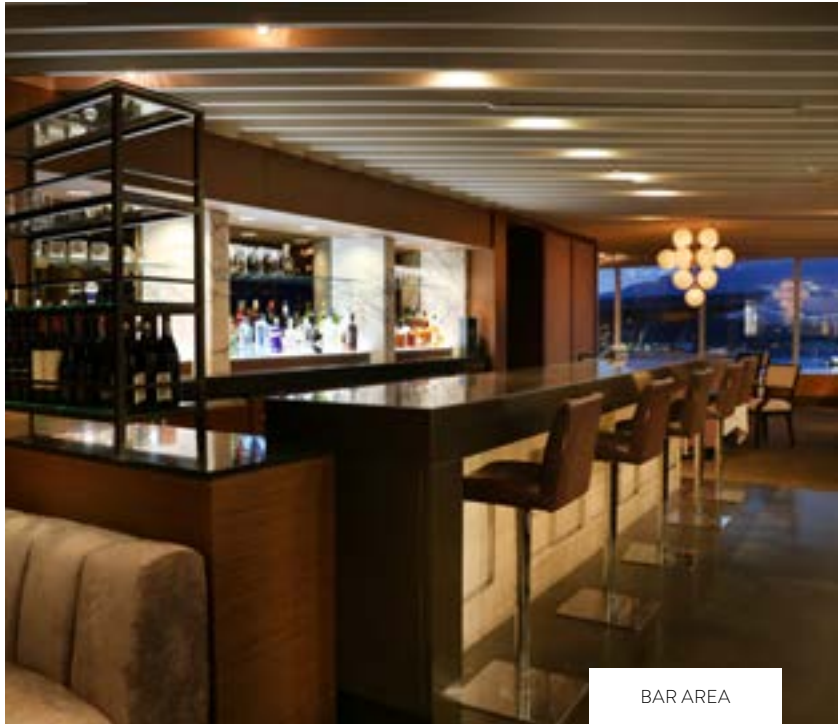
Buyout capacity & cost contingent on day of the week and time of the year. Contact sales@glowbalgroup.com for details.

BOOKING POLICY

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



BOOTHS

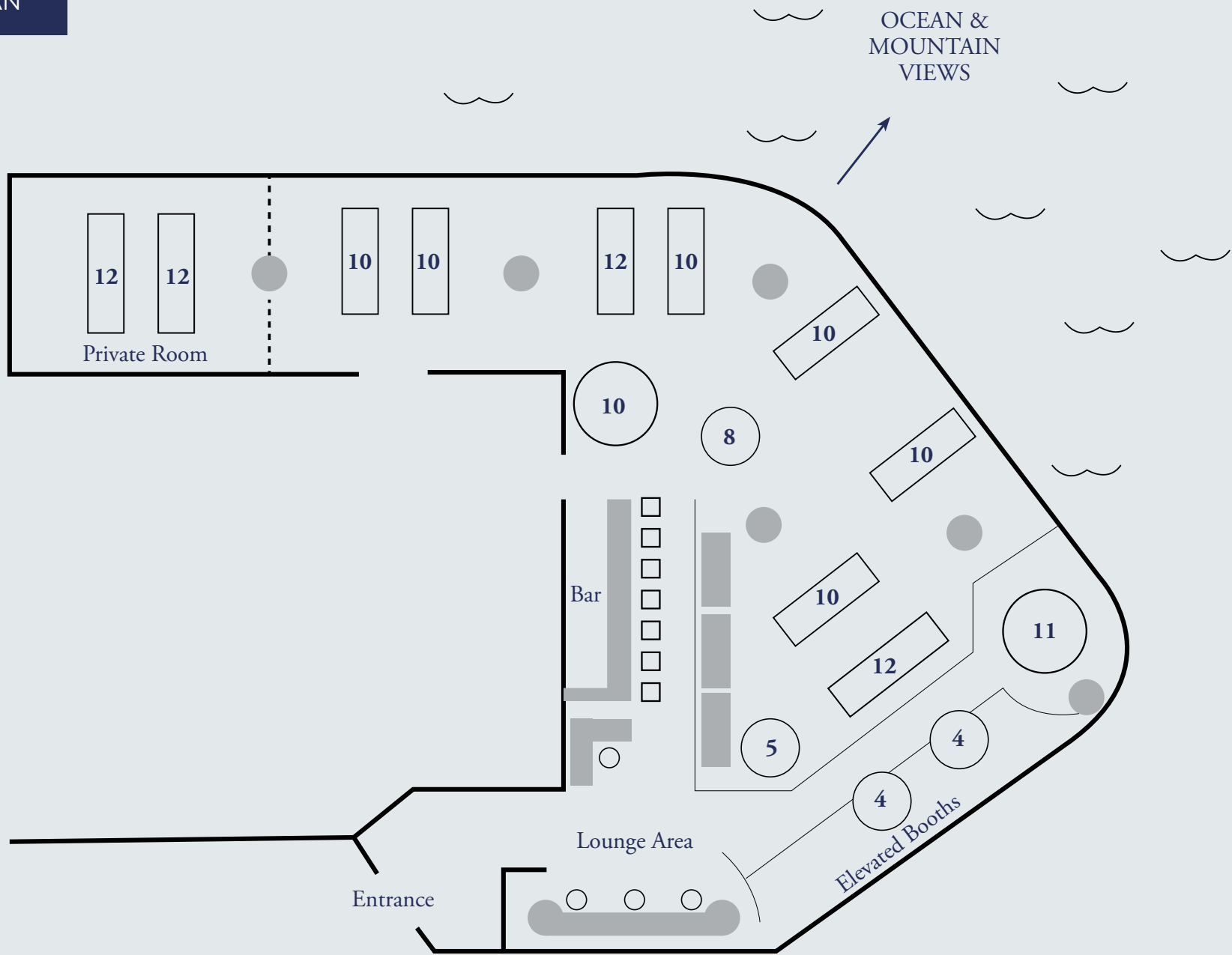


BAR AREA



MAIN DINING AREA

FLOORPLAN



Group Menus

- 2024 -

— | **LUNCH A** | —
\$75pp

COURSE 1

ROASTED SQUASH VELOUTÉ
crème fraîche & sourdough croutons

- OR -

HANNA BROOK FRESH GREENS
pecorino cheese, grapes, almonds
lemon mustard vinaigrette

COURSE 2

FRASER VALLEY CHICKEN SUPREME
crunchy fingerling potatoes, gastrique
roasted autumn vegetables, jus

- OR -

MUSHROOM RISOTTO
roasted celeriac, black truffle
parmigiano-reggiano

COURSE 3

CRÈME BRÛLÉE
earl gray, lemon crèmeux
grapefruit

— | **LUNCH B** | —
\$95pp

COURSE 1

ROASTED SQUASH VELOUTÉ
crème fraîche & sourdough croutons

- OR -

BURRATA
north arm beetroot aigre-doux
fermented pear, puffed "granola"

COURSE 2

MUSHROOM RISOTTO
roasted celeriac, black truffle
parmigiano-reggiano

- OR -

SEARED PACIFIC SEA BASS
crunchy fingerling potatoes, roasted squash
green vegetables, beurre blanc

- OR -

CANADIAN PRIME BEEF TENDERLOIN
pommes purée, braised short rib ragout
autumn vegetables, merlot jus

COURSE 3

APPLE
apple passion fruit compote, vanilla mousse
white chocolate, crème anglaise, sablé breton

- OR -

CRÈME BRÛLÉE
earl gray, lemon crèmeux
grapefruit

— | DINNER A | —

\$105pp

COURSE 1

ROASTED SQUASH VELOUTÉ

crème fraiche & sourdough croutons

- OR -

BURRATA

north arm farm beetroot aigre-doux
fermented pear, puffed "granola"

- OR -

AHI TUNA CRUDO

avocado crème, ponzu gel, pickled kohlrabi
rice pearls, nori chips

COURSE 2

MUSHROOM RISOTTO

roasted celeriac, black truffle
parmigiano-reggiano

- OR -

SEARED PACIFIC SEABASS

crunchy fingerling potatoes, roasted squash
& green vegetables, beurre blanc

- OR -

CANADIAN PRIME BEEF TENDERLOIN

pommes purée, braised short rib ragout
autumn vegetables, merlot jus

COURSE 3

DARIA'S CARROT CAKE

mandarin marmalade, pecan praline
cream cheese chantilly

- OR -

CRÈME BRÛLÉE

earl gray, lemon crémeux
grapefruit

— | DINNER B | —

\$135pp

COURSE 1

ROASTED SQUASH VELOUTÉ

crème fraiche & sourdough croutons

COURSE 2

BURRATA

north arm farm beetroot aigre-doux
fermented pear, puffed "granola"

- OR -

SCALLOPS

caramelized sunchoke & sunflower seeds
grapefruit, beurre blanc

- OR -

AHI TUNA CRUDO

avocado crème, ponzu gel, pickled kohlrab
rice pearls, nori chips

COURSE 3

MUSHROOM RISOTTO

roasted celeriac, black truffle
parmigiano-reggiano

- OR -

HAIDA GWAI SABLEFISH

dungeness crab & roasted parsnips
sauerkraut beurre fondu

- OR -

CANADIAN PRIME BEEF TENDERLOIN

pommes Purée, braised short rib ragout
autumn vegetables, merlot jus

COURSE 4

DARIA'S CARROT CAKE

mandarin marmalade, pecan praline
cream cheese chantilly

- OR -

CRÈME BRÛLÉE

earl gray, lemon crémeux
grapefruit

- OR -

APPLE

apple passion fruit compôte, vanilla mousse
white chocolate, crème anglaise, sablé breton

— | DINNER C | —

\$165pp

COURSE 1

LOBSTER BISQUE

dungeness crab croquettes
lobster & prawn salad

COURSE 2

BURRATA

north arm farm beetroot aigre-doux
fermented pear, puffed “granola”

- OR -

SCALLOPS

caramelized sunchoke & sunflower seeds
grapefruit, beurre blanc

COURSE 3

AHI TUNA CRUDO

avocado crème, ponzu gel, pickled kohlrabi
rice pearls, nori chips

COURSE 4

MUSHROOM RISOTTO

roasted celeriac, black truffle
parmigiano-reggiano

- OR -

HAIDA GWAII SABLEFISH & GRILLED PRAWNS

dungeness crab & roasted parsnips
sauerkraut beurre fondu

- OR -

CANADIAN PRIME BEEF TENDERLOIN

pommes purée, braised short rib ragout
autumn vegetables, merlot jus

COURSE 5

DARIA'S CARROT CAKE

mandarin marmalade, pecan praline
cream cheese chantilly

- OR -

CRÈME BRÛLÉE

earl gray, lemon crèmeux
grapefruit

- OR -

APPLE

apple passion fruit compote, vanilla mousse
white chocolate, crème anglaise, sablé breton

CANAPÉS SELECTION

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

COLD

FRESH WEST COAST OYSTERS

4.50 each

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, peppergrass
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

SMOKED SABLEFISH CROQUETTES

scallion aioli
5.50 each

ARANCINI **V**

roasted squash, 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

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

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

**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

trattoria

BLACK+BLUE

THE
ROOF

FIVE
SAILS

RILEY'S