

FIVE SAILS



**NAMED TOP 1% OF RESTAURANTS WORLDWIDE &
TOP 4 BEST FINE DINING RESTAURANT IN CANADA 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

GOLD | 2025 CANADIAN CULINARY CHAMPION | CHEF ALEX KIM



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.

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

Gold
Canadian Culinary Champion
Chef Alex Kim

AN ICONIC VANCOUVER LANDMARK

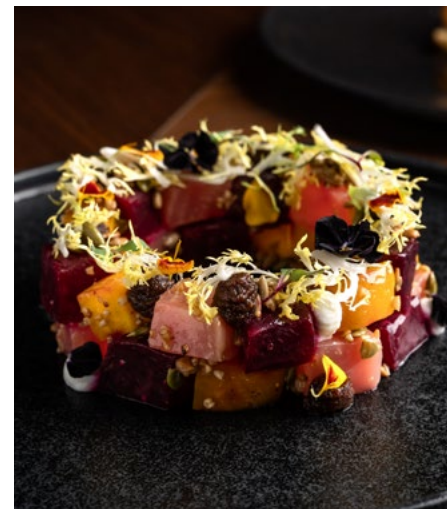
Five Sails welcomes guests for lunch and dinner in its beautifully appointed dining room. Located inside the Pan Pacific Hotel at Canada Place Pier, Five Sails specializes in contemporary, chef-inspired West Coast fare and offers a sophisticated bar program featuring bespoke cocktails, local and imported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





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.

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

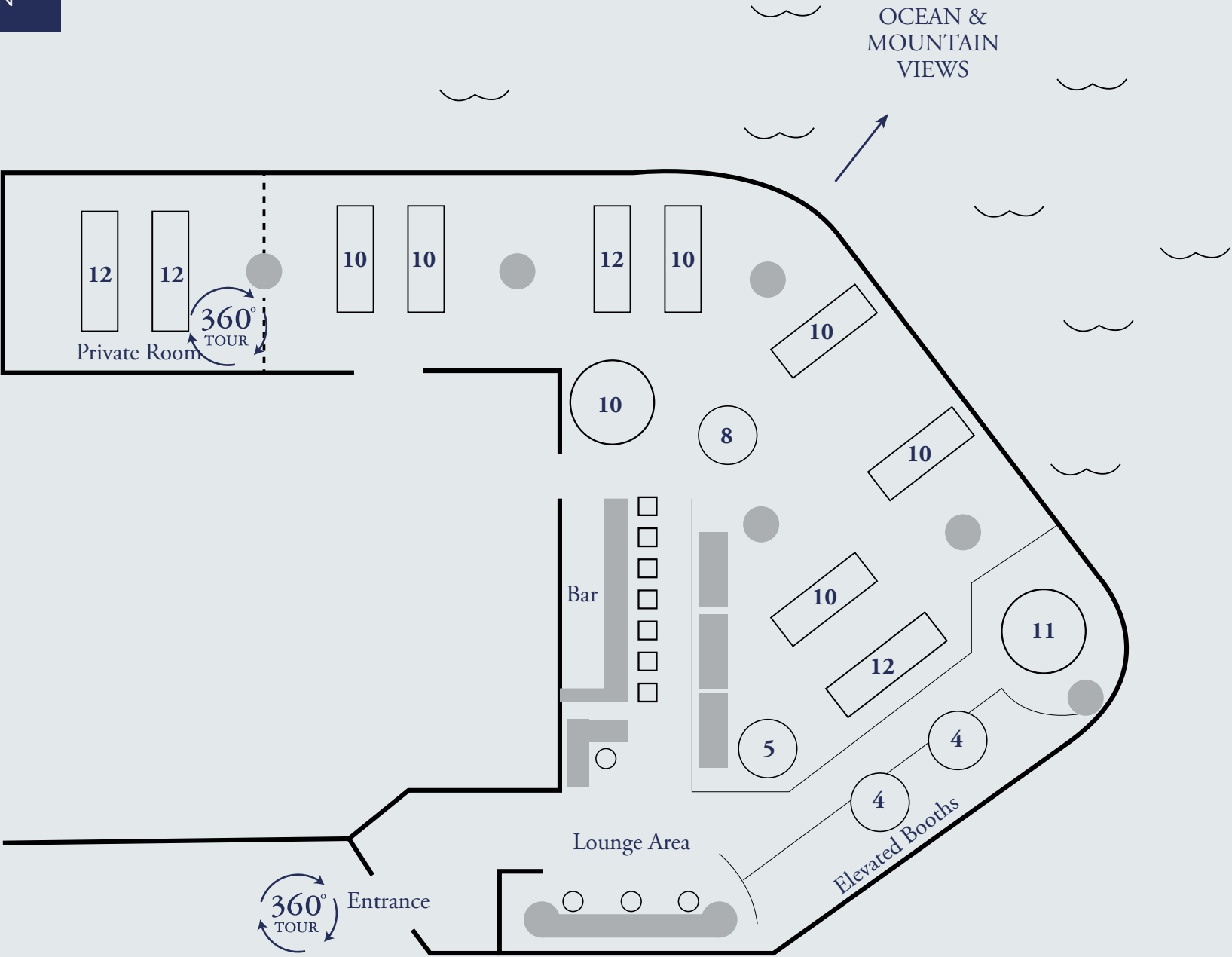


BAR AREA



MAIN DINING AREA

FLOORPLAN



Group Menus

- 2025 -

— | LUNCH | —
\$95pp

COURSE 1

LOBSTER BISQUE

dungeness crab croquettes, lobster & prawn salad

- OR -

BURRATA

chilled watermelon & cucumber vinaigrette
focaccia croutons, olive oil, modena balsamic, basil

COURSE 2

SUMMER GARDEN RISOTTO

eggplant, tomato, zucchini, pepper, parmigiano reggiano

- OR -

HAIDA GWAI HALIBUT

olive oil-smashed fingerling potatoes
roasted vegetables, beurre blanc

- OR -

CANADIAN PRIME BEEF TENDERLOIN

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

COURSE 3

APPLE

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

- OR -

VANILLA

crème brûlée, sablé breton
strawberry rhubarb compôte

— | DINNER A | —
\$105pp

COURSE 1

SUMMER TOMATO VELOUTÉ

crème fraîche, sourdough croutons

- OR -

BURRATA

chilled watermelon & cucumber vinaigrette
focaccia croutons, olive oil, modena balsamic, basil

- OR -

PACIFIC FISH CRUDO OF THE DAY

avocado crème, cucumber, radish, yuzu gel & vinaigrette

COURSE 2

SUMMER GARDEN RISOTTO

eggplant, tomato, zucchini, pepper, parmigiano reggiano

- OR -

HAIDA GWAI HALIBUT

olive oil-smashed fingerling potatoes
roasted vegetables, beurre blanc

- OR -

CANADIAN PRIME BEEF TENDERLOIN

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

COURSE 3

PISTACHIO

semifreddo, honey milk foam
elderflower cherries, crème fraîche

- OR -

VANILLA

crème brûlée, sablé breton
strawberry rhubarb compôte

— | **DINNER B** | —
\$135pp

COURSE 1

SUMMER TOMATO VELOUTÉ
crème fraîche, sourdough croutons

COURSE 2

BURRATA
chilled watermelon & cucumber vinaigrette
focaccia croutons, olive oil, modena balsamic, basil
or

HAND-CUT BEEF TARTARE
classic mustard dressing, egg yolk gel, crostinis

- OR -

PACIFIC FISH CRUDO OF THE DAY
avocado crème, cucumber, radish, yuzu gel & vinaigrette

COURSE 3

SUMMER GARDEN RISOTTO
eggplant, tomato, zucchini, pepper, parmigiano reggiano

- OR -

HAIDA GWAII SABLEFISH
shoyu-miso glaze, whipped fingerling potatoes
roasted vegetables, beurre blanc

- OR -

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

COURSE 4

PISTACHIO
semifreddo, honey milk foam
elderflower cherries, crème fraîche

- OR -

VANILLA
crème brûlée, sablé breton
strawberry rhubarb compôte

- 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
chilled watermelon & cucumber vinaigrette
focaccia croutons, olive oil, modena balsamic, basil

- OR -

SEARED SCALLOPS
chilliwack corn purée, fermented tomato gel & beurre blanc

COURSE 3

PACIFIC FISH CRUDO OF THE DAY
avocado crème, cucumber, radish, yuzu gel & vinaigrette

COURSE 4

SUMMER GARDEN RISOTTO
eggplant, tomato, zucchini, pepper, parmigiano reggiano

- OR -

BUTTER-POACHED CANADIAN LOBSTER TAIL
olive oil-smashed fingerling potatoes, roasted vegetables, beurre blanc
or

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

COURSE 5

PISTACHIO
semifreddo, honey milk foam
elderflower cherries, crème fraîche

- OR -

VANILLA
crème brûlée, sablé breton
strawberry rhubarb compôte

- OR -

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

CANAPÉS SELECTION

MINIMUM ORDER OF 24 PER CANAPÉ | PRICED PER PERSON

COLD

FRESH SHUCKED OYSTERS

4.50 each

BURRATA CROSTINI V

tomato & balsamic

4.50

JUMBO PRAWN COCKTAIL GF

cocktail sauce

5

PACIFIC FISH CRUDO OF THE DAY

nori crisp, avocado, rice pearls

5

BEEF TARTARE GF

on charred cucumber

6

SALMON TARTELETTE

smoked salmon, peppercress

4.50

FOIE GRAS PÂTÉ

profiterole, fresh stone fruit

6

SMASHED AVOCADO TOAST VE

sea salt, olive oil, pickled peppers

4.50

DUCK RILLETTE

on focaccia, aged balsamic

5

HOT

SABLEFISH CROQUETTES

maple miso aioli

5

ARANCINI

spring peas, herb aioli

4.50

BRAISED SHORT RIB GF

& BONE MARROW

pommes purée

caramelized onion

5

ROASTED LAMB CHOPS GF

mint gremolata

10

V

VEGETARIAN

VE

VEGAN

GF

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

LABOUR FEE APPLIES FOR LIVE STATIONS

CHARCUTERIE & CHEESE PLATTER

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

ORGANIC GREENS

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

WHOLE ROASTED CANADIAN BEEF TOMAHAWK

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

YARROW MEADOWS DRY-AGED DUCK

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

CANADIAN MAPLE GLAZED KING SALMON FILLET

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

RISOTTO STATION

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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SIGNATURE DESSERTS

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

HAZELNUT-BUCKWHEAT TRUFFLE

hazelnut praline, dairy free ganache
buckwheat

MACARONS

assorted seasonal flavours

HONEY CAKE

apricot-sea buckthorn ganache
honeycomb tuile

SEASONAL TART

pastry cream, filo tart, fresh fruit

PÂTÉ DE FRUIT

seasonal

 VEGETARIAN

 VEGAN

 GLUTEN FRIENDLY

 NUT FREE



AFTERNOON TEA MENU

\$95 PER PERSON | MINIMUM OF 40 GUESTS REQUIRED

SWEETS

BUTTERMILK SCONE

served with seasonal preserve and chantilly

RASPBERRY FRANGIPANE TART

almond frangipane, raspberry jam

HONEY CAKE

caramelized honey sponge, honeycomb tuile, buckwheat

DARK CHOCOLATE MOUSSE

chocolate sponge, dark chocolate ganache glaze, whipped milk chocolate chantilly

STRAWBERRY PARFAIT

strawberry preserve, honey chantilly, elderflower jello

SAVOURY

TRUFFLE BRIOCHE

served with cultured butter

CRISPY HAM & CHEESE SANDWICH

brioche, gruyère cheese, jambon

SMOKED SALMON TOAST

salmon roe, dill crème fraîche, lemon

CUCUMBER SALAMI TOAST

focaccia, black truffle aioli

BURRATA TART

seasonal fruit compôte, modena balsamic, herbs

DEVILED EGG

sour cream, mustard, chive



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

vanilla coconut sponge, mango lime compôte
mango mousse, vanilla chantilly

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

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COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

THE
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