



FIVE SAILS

WHERE MOUNTAINS MEET OCEAN



NAMED TOP 1% OF RESTAURANTS WORLDWIDE AND TOP 10 BEST FINE DINING RESTAURANT IN CANADA BY TRIPADVISOR
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

GLOWBALGROUP.COM



FIVE SAILS

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

Widely acclaimed as one of Vancouver's premier dining destinations, our restaurant is helmed by Canadian Culinary Champion, Chef Alex Kim. Our philosophy is inspired by the remarkable bounty of British Columbia's pristine Pacific waters to lush farmlands, mountain forests, and beyond. Every dish is a tribute to Canadian culinary craftsmanship.

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

**GOLD
CANADIAN CULINARY CHAMPION**

Chef Alex Kim

AN ICONIC VANCOUVER LANDMARK



Five Sails welcomes guests 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.

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.

At Five Sails, our culinary philosophy is deeply rooted in respect, for nature, for seasonality, and for the extraordinary bounty found across Canada.

Situated where mountains meet ocean, we are constantly reminded of the delicate balance between land and sea. This awareness guides our approach to sourcing, menu development, and mindful operations.

We believe that exceptional dining experiences can also be responsible ones. Led by Culinary Director Alex Kim, our team is committed to reducing our environmental footprint and supporting a more sustainable future for our industry and our guests.





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

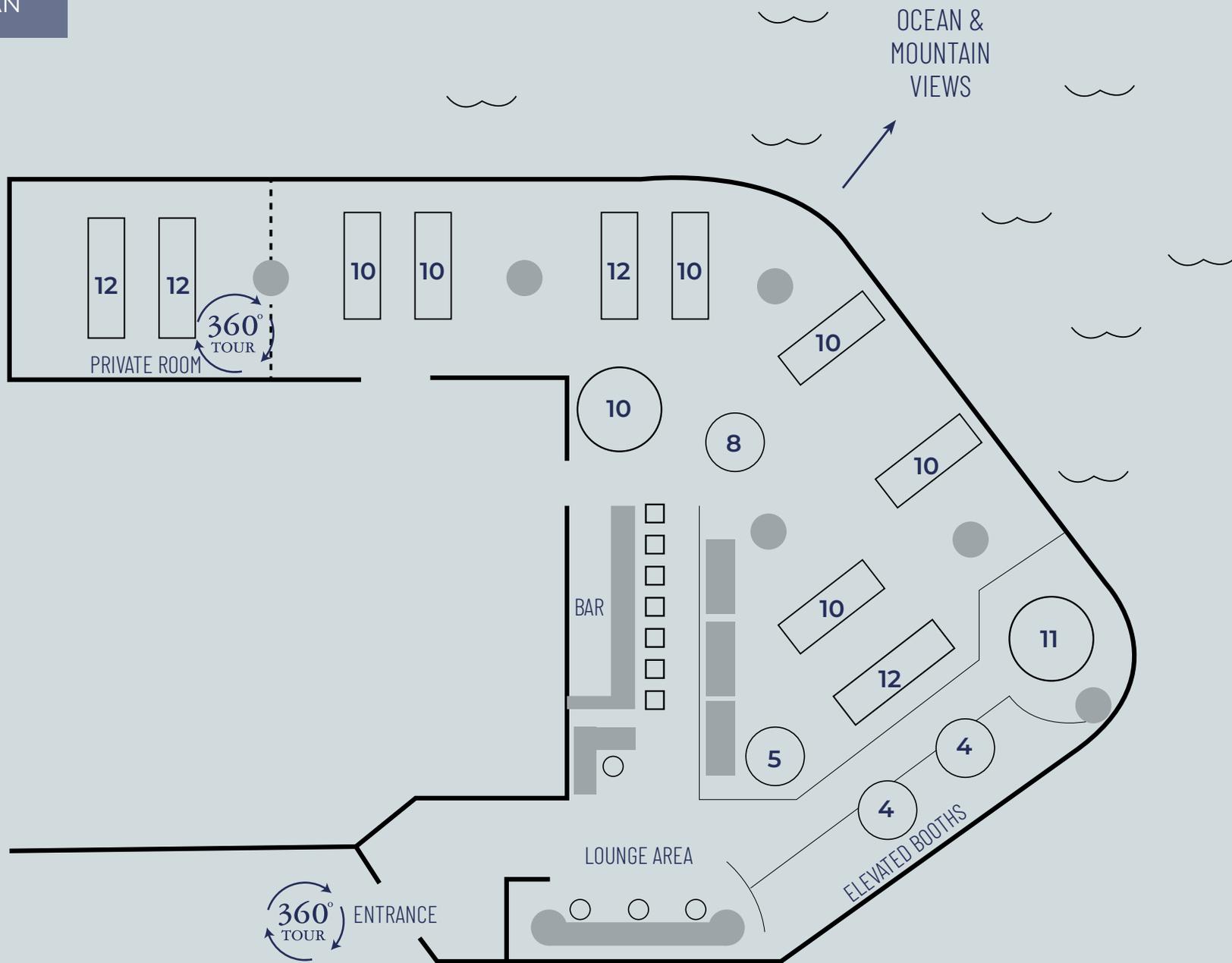


BAR AREA



MAIN DINING AREA

FLOORPLAN





GROUP MENUS

- 2026 -



LUNCH

\$95PP

COURSE 1

PEMBERTON WINTER SQUASH VELOUTÉ

canadian birch syrup, crème fraîche, roasted pepitas

OR

BURRATA

roasted root vegetables, endive, pear
candied pecans, aged modena balsamic

COURSE 2

PÉRIGORD 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 ragoût
winter vegetables, merlot jus

COURSE 3

APPLE TARTE TATIN

caramelized okanagan apple, brown butter crumble
puff pastry, crème pâtissière

OR

MANGO-PASSION FRUIT DESSERT

chiffon sponge, mango compote, mascarpone espuma



DINNER A

\$105PP

COURSE 1

PEMBERTON WINTER SQUASH 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

OR

BURRATA

roasted root vegetables, endive, pear
candied pecans, aged modena balsamic

COURSE 2

PÉRIGORD 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 ragoût
winter vegetables, merlot jus

COURSE 3

CHOCOLATE GÂTEAU

chocolate mousse, milk chocolate ganache
joconde sponge, caramelized bananas

OR

MANGO-PASSION FRUIT DESSERT

chiffon sponge, mango compote, mascarpone espuma



DINNER B

\$135PP

COURSE 1

PEMBERTON WINTER SQUASH VELOUTÉ

canadian birch syrup, crème fraîche, roasted pepitas

COURSE 2

PACIFIC FISH CRUDO OF THE DAY

avocado crème, ponzu gel, cucumber
winter radish & greens

OR

BURRATA

roasted root vegetables, endive, pear
candied pecans, aged modena balsamic

OR

HAND-CUT BEEF TARTARE

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

COURSE 3

PÉRIGORD TRUFFLE RISOTTO

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

OR

PAN-SEARED PACIFIC SEABASS

dungeness crab smashed potatoes, dill beurre blanc
roasted root vegetables

OR

CANADIAN PRIME BEEF TENDERLOIN

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

COURSE 4

MANGO-PASSION FRUIT DESSERT

chiffon sponge, mango compote, mascarpone espuma

OR

APPLE TARTE TATIN

caramelized okanagan apple, brown butter crumble
puff pastry, crème pâtissière



DINNER C

\$165PP

COURSE 1

LOBSTER BISQUE

dungeness crab croquette, dill oil

COURSE 2

SCALLOPS

caramelized sunchoke purée, pickled pear & beurre blanc

OR

HAND-CUT BEEF TARTARE

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

COURSE 3

PACIFIC FISH CRUDO OF THE DAY

avocado crème, ponzu gel, cucumber, winter radish & greens

COURSE 4

PÉRIGORD TRUFFLE RISOTTO

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

OR

BUTTER-POACHED LOBSTER TAIL

dungeness crab smashed potatoes, dill beurre blanc
roasted root vegetables

OR

CANADIAN PRIME BEEF TENDERLOIN

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

COURSE 5

SIGNATURE APPLE

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

OR

MANGO-PASSION FRUIT DESSERT

chiffon sponge, mango compote, mascarpone espuma

OR

CHOCOLATE GÂTEAU

chocolate mousse, milk chocolate ganache
joconde sponge, caramelized bananas

CANAPÉS SELECTION

MINIMUM ORDER OF 24 PER CANAPÉ

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, pepperpress

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

butternut squash, aioli

4.50

BRAISED SHORT RIB & BONE MARROW GF

pommes purée
caramelized onion

5

ROASTED LAMB CHOPS GF

mint gremolata

10



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

LABOUR FEE APPLIES FOR LIVE STATIONS | PRICED PER PERSON

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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SIGNATURE DESSERTS

AVAILABLE AS A DESSERT STATION OR SERVED AS PASSED SELECTIONS | 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



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

Preorder 48 hours before your
Five Sails reservation or pickup date



BOOK WITH US TODAY

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BOOKING REQUEST

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