



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

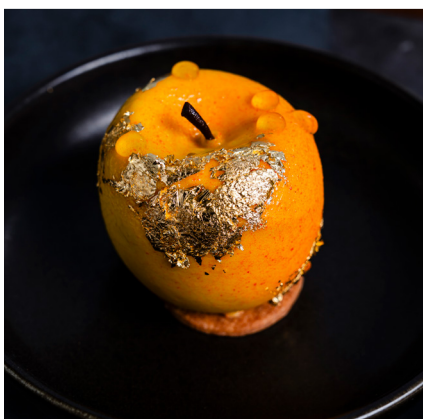
BLACK+BLUE

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

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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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## 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](mailto: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

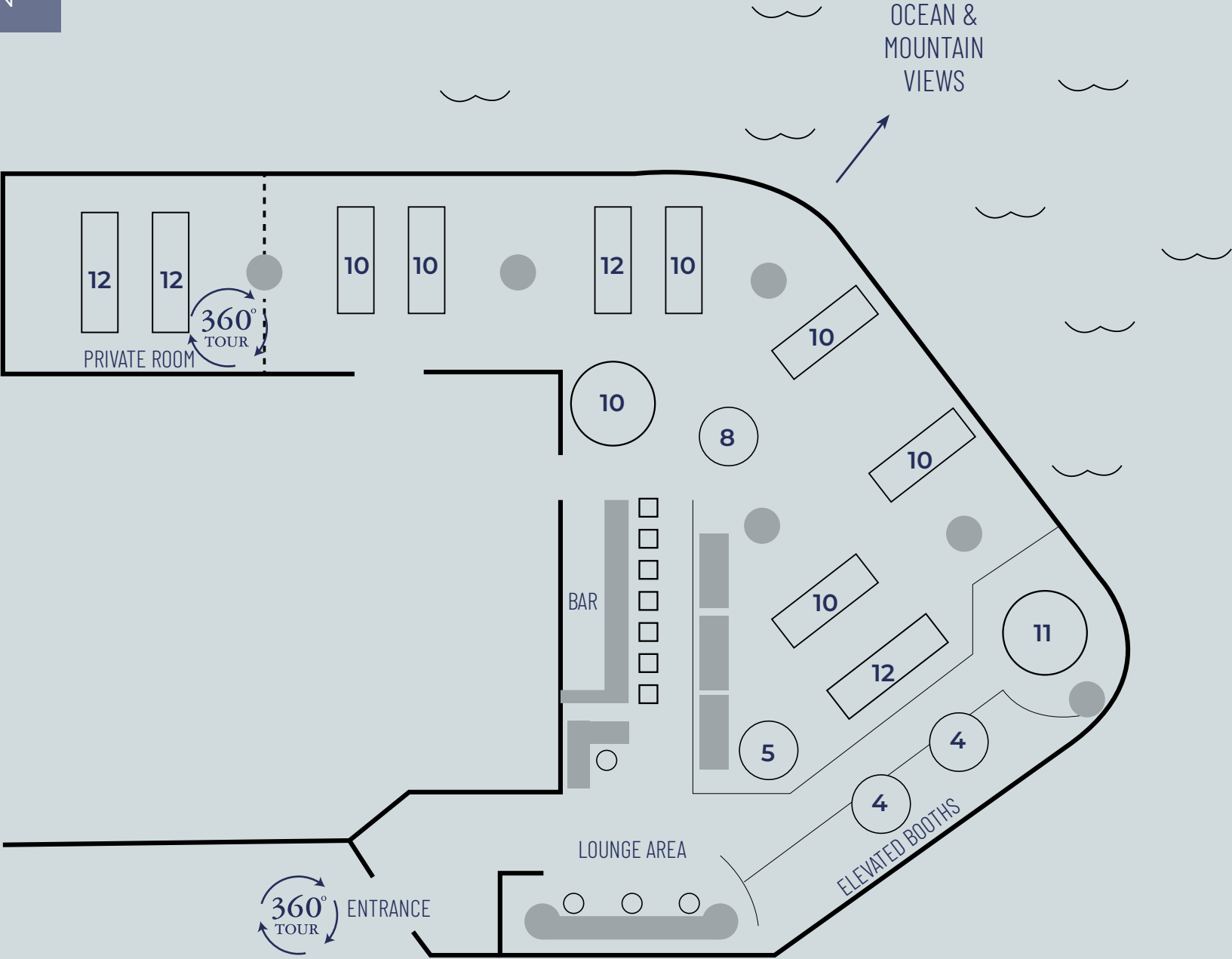


BAR AREA



MAIN DINING AREA

FLOORPLAN





# GROUP MENUS

- 2026 -



## LUNCH

**\$95PP**

### COURSE 1

#### **ASPARAGUS VELOUTÉ**

chive oil, crème fraîche, crispy shallots

OR

#### **HAND-CUT BEEF TARTARE**

prime fillet mignon, mustard, cornichon, egg yolk gel

### COURSE 2

#### **ARTICHOKE RISOTTO**

parmigiano-reggiano, chervil, lemon, capers

OR

#### **HAIDA GWAI SABLEFISH**

shoyu glaze, herb smashed potatoes, beurre blanc

OR

#### **BEEF BOURGUIGNON**

roasted vegetables, mushrooms, pommes purée

### COURSE 3

#### **RHUBARB STRAWBERRY CAKE**

mascarpone, genoise cake, white chocolate

OR

#### **LEMON PANNA COTTA**

sable cookies, elderflower strawberries  
chantilly cream



## DINNER A

**\$105PP**

### COURSE 1

#### **ASPARAGUS VELOUTÉ**

chive oil, crème fraîche, crispy shallots

OR

#### **HAND-CUT BEEF TARTARE**

prime fillet mignon, mustard, cornichon, egg yolk gel

OR

#### **BURRATA CHEESE**

arbequina olive oil, balsamic, spring greens, tomato

### COURSE 2

#### **ARTICHOKE RISOTTO**

parmigiano-reggiano, chervil, lemon, capers

OR

#### **HAIDA GWAI SABLEFISH**

shoyu glaze, herb smashed potatoes, beurre blanc

OR

#### **CANADIAN PRIME BEEF TENDERLOIN**

pommes purée, short ribs ragout  
spring vegetables, madeira jus

### COURSE 3

#### **RHUBARB STRAWBERRY CAKE**

mascarpone, genoise cake, white chocolate

OR

#### **LEMON PANNA COTTA**

sable cookies, elderflower strawberries  
chantilly cream



## DINNER B

**\$135PP**

### COURSE 1

#### **ASPARAGUS VELOUTÉ**

chive oil, crème fraîche, crispy shallots

### COURSE 2

#### **PACIFIC FISH CRUDO OF THE DAY**

avocado crème, ponzu gel, cucumber, radish

OR

#### **HAND-CUT BEEF TARTARE**

prime fillet mignon, mustard, cornichon, egg yolk gel

OR

#### **BURRATA CHEESE**

arbequina olive oil, balsamic, spring greens, tomato

### COURSE 3

#### **ARTICHOKE RISOTTO**

parmigiano-reggiano, chervil, lemon, capers

OR

#### **PACIFIC HALIBUT**

roasted vegetables, herb smashed potatoes, beurre blanc

OR

#### **CANADIAN PRIME BEEF TENDERLOIN**

pommes purée, short ribs ragout  
spring vegetables, madeira jus

### COURSE 4

#### **RHUBARB STRAWBERRY CAKE**

mascarpone, genoise cake, white chocolate

OR

#### **CHOCOLATE GÂTEAU**

chocolate mousse, milk chocolate ganache  
joconde sponge, raspberries



## DINNER C

**\$165PP**

### COURSE 1

#### **BISQUE**

canadian lobster, dungeness crab, dill

### COURSE 2

#### **SCALLOPS**

textures of spring allium, champagne beurre blanc

OR

#### **PACIFIC FISH CRUDO OF THE DAY**

avocado crème, ponzu gel, cucumber, radish

### COURSE 3

#### **HAND-CUT BEEF TARTARE**

prime fillet mignon, mustard, cornichon, egg yolk gel

### COURSE 4

#### **ARTICHOKE RISOTTO**

parmigiano-reggiano, chervil, lemon, capers

OR

#### **BUTTER POACHED LOBSTER TAIL**

roasted vegetables, herb smashed potatoes, beurre blanc

OR

#### **CANADIAN PRIME BEEF TENDERLOIN**

pommes purée, short ribs ragout, spring vegetables, madeira jus

### COURSE 5

#### **SIGNATURE APPLE**

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

OR

#### **RHUBARB STRAWBERRY CAKE**

mascarpone, genoise cake, white chocolate

OR

#### **LEMON PANNA COTTA**

shortbread cookies, elderflower strawberries, chantilly cream

# 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, 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

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

## 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

AVAILABLE AS A DESSERT STATION OR SERVED AS PASSED SELECTIONS | 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

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## EACH CAKE IS HAND CRAFTED TO ORDER

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

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