

# 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.



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## Specialties

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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.

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# 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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**Best French**  
Vancouver Magazine Finalist

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**Gold**  
**Canadian Culinary Champion**  
Chef Alex Kim

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# AN ICONIC VANCOUVER LANDMARK

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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.

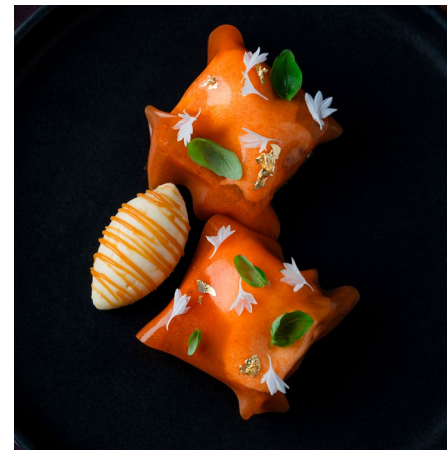
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“Now is the time to discover one of Vancouver’s favourite landmarks and experience fine West Coast cuisine while enjoying some of the best views in the city.”

**JASON HUSMILLO**  
FIVE SAILS GENERAL MANAGER





PRIVATE ROOM



PRIVATE ROOM

# Events At Five Sails

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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

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## 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.

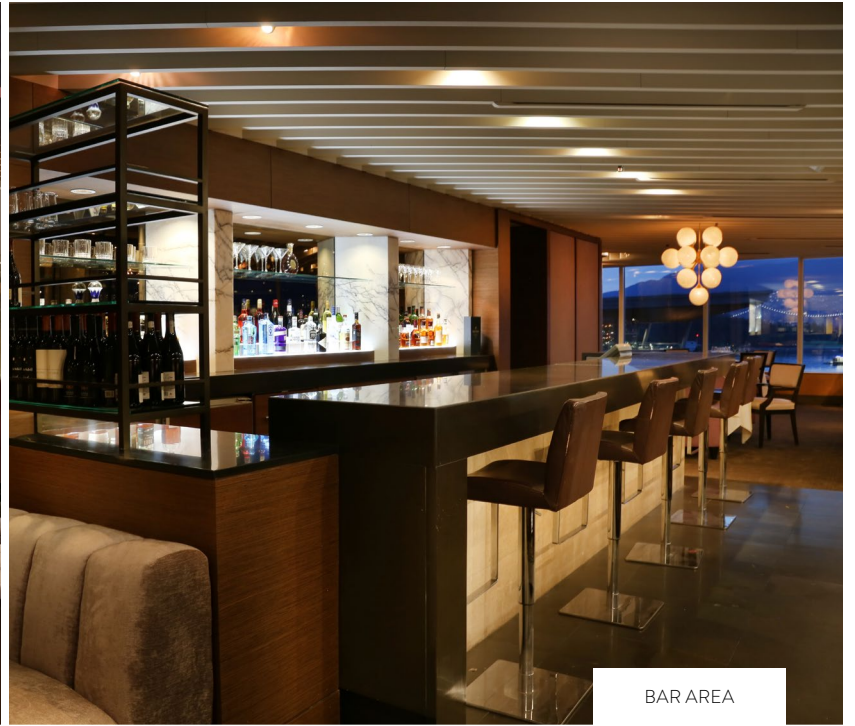
VIRTUAL TOUR

### 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

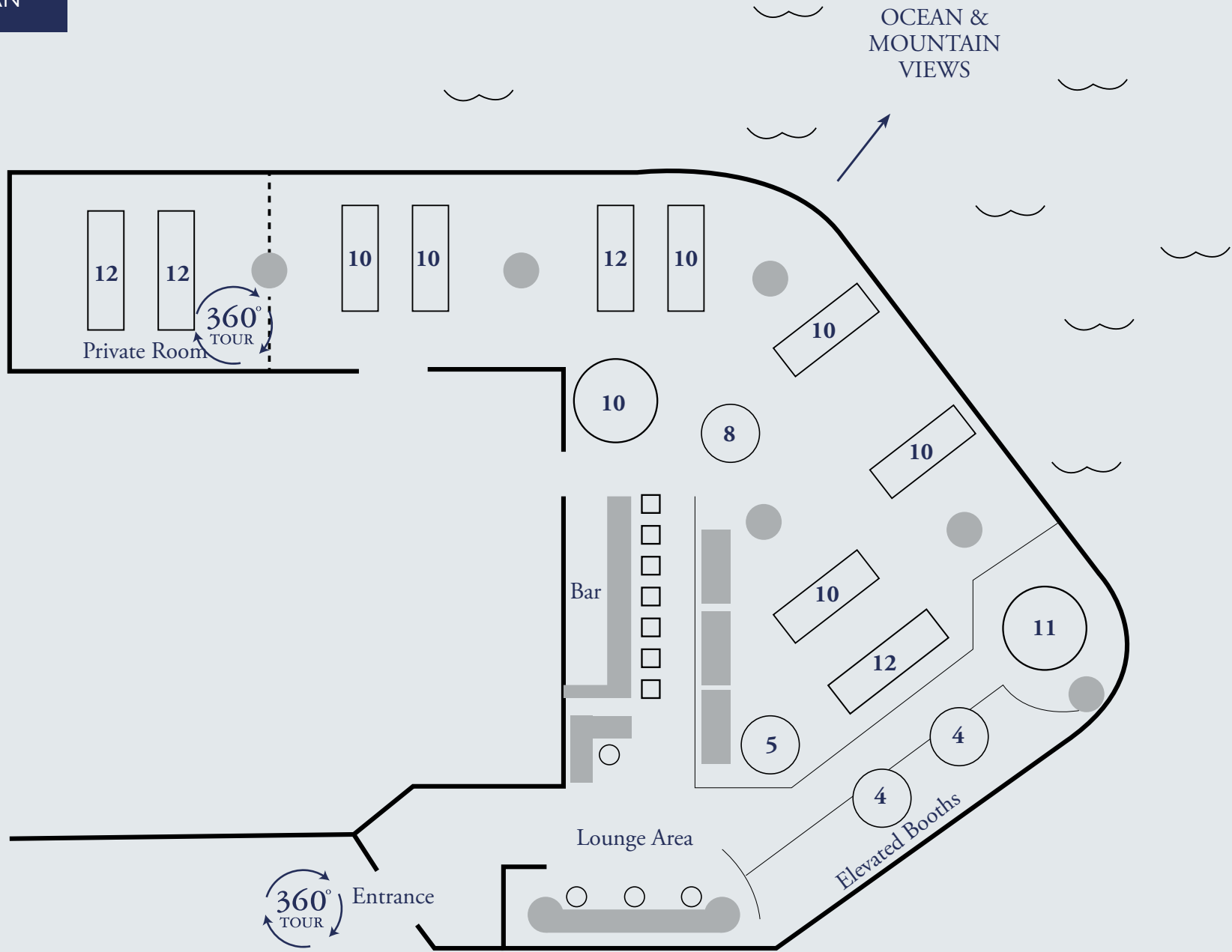


BAR AREA



MAIN DINING AREA

# FLOORPLAN





# Group Menu

- 2025 -

— | LUNCH A | —  
\$75pp

COURSE 1

**SPRING PEA & SPINACH VELOUTÉ**

local brie, crispy shallots, herb oil

- OR -

**HANNA BROOK FRESH GREENS**

pecorino cheese, grapes, almonds  
lemon mustard vinaigrette

COURSE 2

**FRASER VALLEY CHICKEN SUPREME**

herb mashed potatoes, spring vegetables, mustard jus

- OR -

**BC MOREL MUSHROOM RISOTTO**

parmigiano-reggiano, kale  
roasted local mushrooms, thyme

COURSE 3

**DARK CHOCOLATE GÂTEAU**

hazelnut crèmeux, caramelized chocolate

— | LUNCH B | —  
\$95pp

COURSE 1

**BISQUE**

lobster & prawn bisque, dungeness crab croquette  
claw meat salad, egg yolk gel

- OR -

**WHIPPED BURRATA**

artichoke chutney, toasted pistachio  
aged balsamic, lemon, chervil, brioche crumbs

COURSE 2

**BC MOREL MUSHROOM RISOTTO**

parmigiano-reggiano, kale  
roasted local mushrooms, thyme

- OR -

**Haida Gwaii Halibut**

olive oil & herb smashed potatoes  
beurre blanc, roasted garden vegetables

- OR -

**CANADIAN PRIME BEEF TENDERLOIN**

pommes purée, short ribs & bone marrow ragout  
spring vegetables, merlot jus

COURSE 3

**RHUBARB MASCARPONE CAKE**

rhubarb compôte, vanilla sponge, white chocolate

- OR -

**DARK CHOCOLATE GÂTEAU**

hazelnut crèmeux, caramelized chocolate

— | DINNER A | —  
\$105pp

COURSE 1

**SPRING PEA & SPINACH VELOUTÉ**

local brie, crispy shallots, herb oil

- OR -

**WHIPPED BURRATA**

artichoke chutney, toasted pistachio  
aged balsamic, lemon, chervil, brioche crumbs

- OR -

**PACIFIC FISH CRUDO OF THE DAY**

avocado crème, ponzu gel, pickled celery & cucumber

COURSE 2

**BC MOREL MUSHROOM RISOTTO**

parmigiano-reggiano, kale  
roasted local mushrooms, thyme

- OR -

**Haida Gwaii Halibut**

olive oil & herb smashed potatoes  
beurre blanc, roasted garden vegetables

- OR -

**CANADIAN PRIME BEEF TENDERLOIN**

pommes purée, short ribs & bone marrow ragout  
spring vegetables, merlot jus

COURSE 3

**RHUBARB MASCARPONE CAKE**

rhubarb compôte, vanilla sponge, white chocolate

- OR -

**DARK CHOCOLATE GÂTEAU**

hazelnut crèmeux, caramelized chocolate

— | **DINNER B** | —

**\$135pp**

**COURSE 1**

**SPRING PEA & SPINACH VELOUTÉ**

local brie, crispy shallots, herb oil

**COURSE 2**

**WHIPPED BURRATA**

artichoke chutney, toasted pistachio  
aged balsamic, lemon, chervil, brioche crumbs

- OR -

**HAND-CUT BEEF TARTARE**

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

- OR -

**PACIFIC FISH CRUDO OF THE DAY**

avocado crème, ponzu gel, pickled celery & cucumber

**COURSE 3**

**BC MOREL MUSHROOM RISOTTO**

parmigiano-reggiano, kale  
roasted local mushrooms, thyme

- OR -

**HAIDA GWAI HALIBUT**

olive oil & herb smashed potatoes  
beurre blanc, roasted garden vegetables

- OR -

**CANADIAN PRIME BEEF TENDERLOIN**

pommes purée, short ribs & bone marrow ragout  
spring vegetables, merlot jus

**COURSE 4**

**RHUBARB MASCARPONE CAKE**

rhubarb compôte, vanilla sponge, white chocolate

- OR -

**APPLE**

apple compôte, crème anglaise, sable breton

— | **DINNER C** | —

**\$165pp**

**COURSE 1**

**BISQUE**

lobster & prawn bisque, dungeness crab croquette  
claw meat salad, egg yolk gel

**COURSE 2**

**WHIPPED BURRATA**

artichoke chutney, toasted pistachio  
aged balsamic, lemon, chervil, brioche crumbs

- OR -

**SEARED SCALLOPS**

caramelized caper emulsion, green olives  
toasted almonds, beurre blanc

**COURSE 3**

**PACIFIC FISH CRUDO OF THE DAY**

avocado crème, ponzu gel, pickled celery & cucumber

**COURSE 4**

**BC MOREL MUSHROOM RISOTTO**

parmigiano-reggiano, kale, roasted local mushrooms, thyme

- OR -

**BUTTER POACHED LOBSTER & GRILLED PRAWN**

herb smashed fingerling potatoes, lemon butter, roasted vegetables

- OR -

**CANADIAN PRIME BEEF TENDERLOIN**

pommes purée, short ribs & bone marrow ragout  
spring vegetables, merlot jus

**COURSE 5**

**DARK CHOCOLATE GÂTEAU**

hazelnut crèmeux, caramelized chocolate

- OR -

**RHUBARB MASCARPONE CAKE**

rhubarb compôte, vanilla sponge, white chocolate

- OR -

**APPLE**

apple compôte, crème anglaise, sable 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  
54

#### SALMON TARTELETTE

smoked salmon, pepperpress  
54

#### JUMBO PRAWN COCKTAIL **GF**

cocktail sauce  
60

#### FOIE GRAS PÂTÉ

profiterole, fresh stone fruit  
72

#### PACIFIC FISH CRUDO OF THE DAY

nori crisp, avocado, rice pearls  
60

#### SMASHED AVOCADO TOAST **VE**

sea salt, olive oil, pickled peppers  
54

#### BEEF TARTARE **GF**

on charred cucumber  
72

#### DUCK RILLETTE

on focaccia, aged balsamic  
60

## HOT

#### SABLEFISH CROQUETTES

maple miso aioli  
60

#### ARANCINI

spring peas, herb aioli  
54

#### BRAISED SHORT RIB & BONE MARROW **GF**

pommes purée  
caramelized onion  
60

#### ROASTED LAMB CHOPS **GF**

mint gremolata  
120



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

## 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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# DARIA'S DESSERT STATION

CAN BE DISPLAYED AS A DESSERT STATION OR SERVED AS PASS-AROUND | 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



# HAPPY HOUR

SHAREABLE SNACK ITEMS | SERVES 10 PEOPLE

AVAILABLE FROM 2PM – 4PM

## **BOWL OF SALAD 90**

fresh greens, manchego cheese  
lemon mustard vinaigrette, toasted almonds

## **TRUFFLE FRIES 120**

crispy coated yukon gold fries  
black truffle, truffle aioli

## **SURF & TURF TARTARE PLATTER 140**

bowl of beef tartare & fresh ahi tuna tartare  
served with crisps

## **CHEESE PLATTER 180**

premium cheese selections  
five sails condiments & crackers



## 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  
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

BY ITALIAN KITCHEN  
TRATTORIA

BLACK+BLUE

THE  
ROOF

FIVE  
SAILS

RILEY'S  
FISH & STEAK

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.