

FIVE SAILS



NAMED TOP 1% OF RESTAURANTS WORLDWIDE 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

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

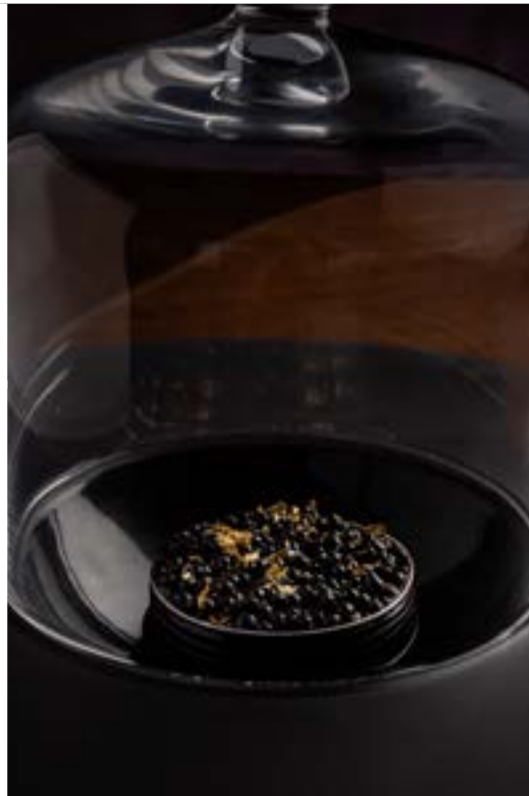
R LEVEL | 410 - 999 CANADA PLACE | 604-844-2855

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

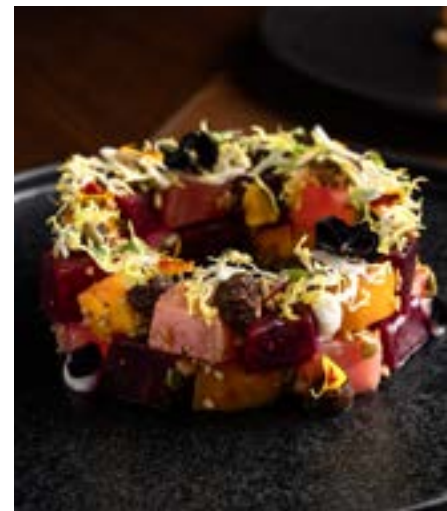
Five Sails welcomes guests for lunch and dinner in its beautifully appointed dining room. Located inside the Pan Pacific Hotel at Canada Place Pier, Five Sails specializes in contemporary, chef-inspired West Coast fare and offers a sophisticated bar program featuring bespoke cocktails, local and imported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

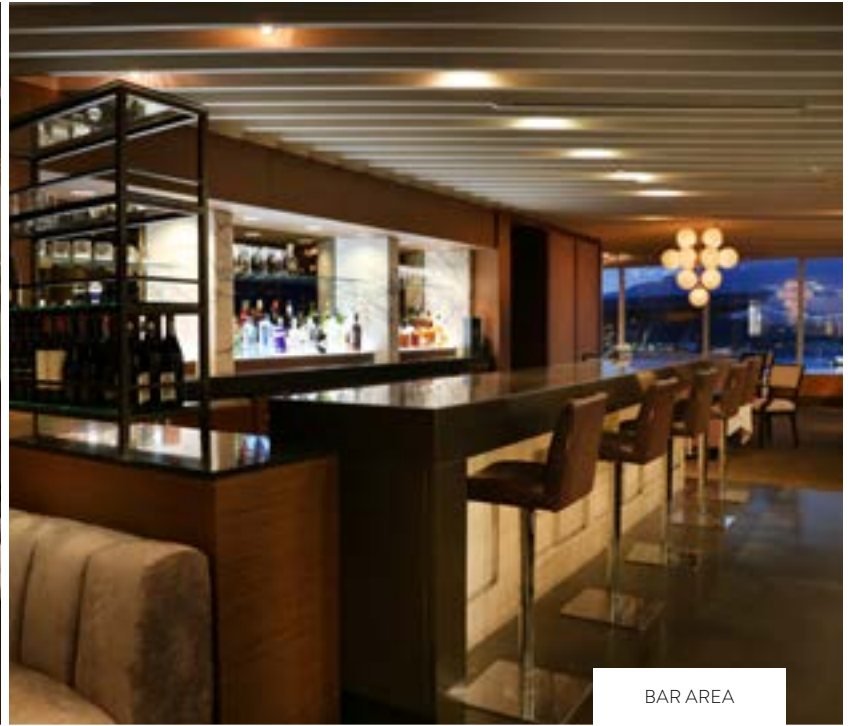
Buyout capacity & cost contingent on day of the week and time of the year. Contact sales@glowbalgroup.com for details.

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

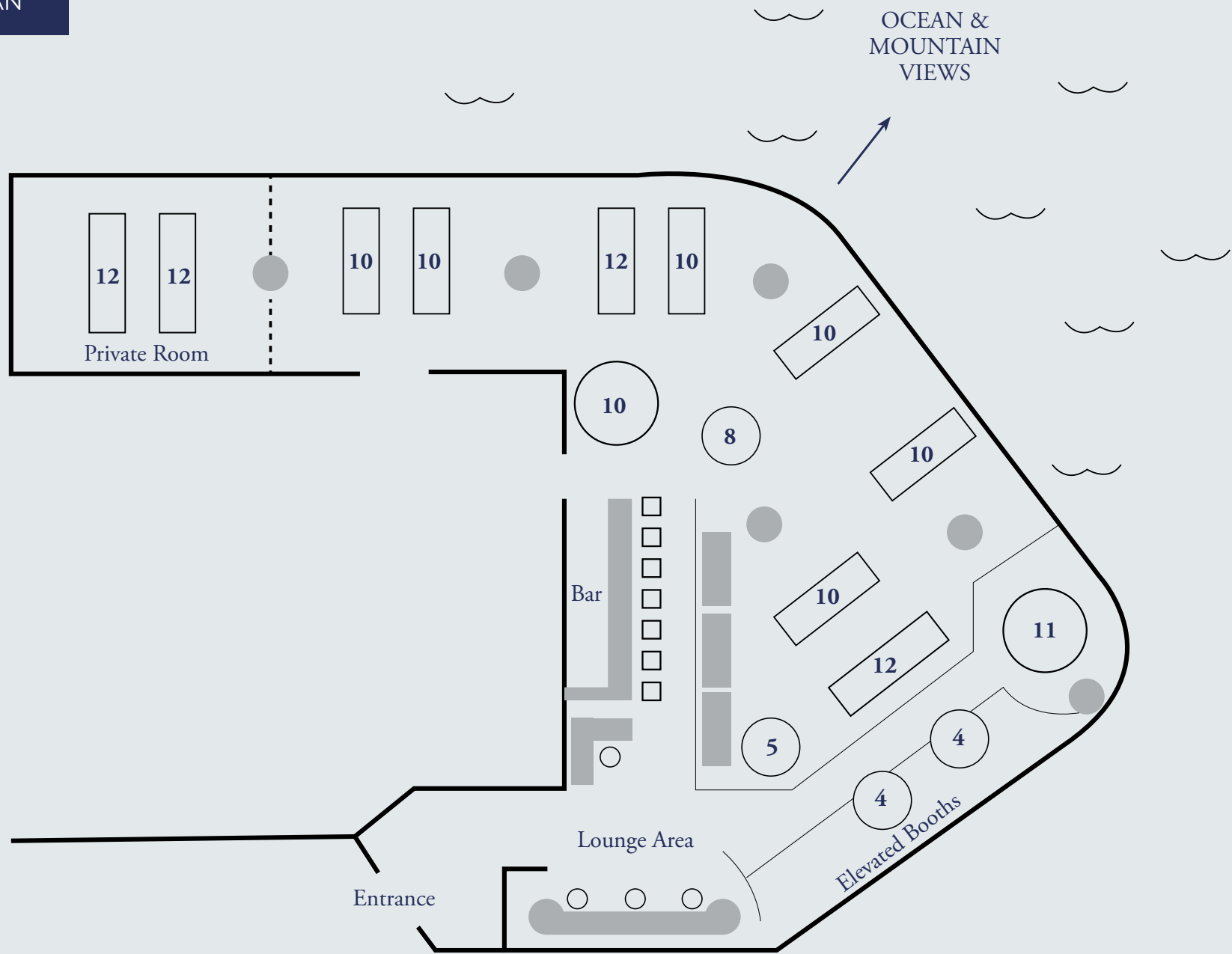


BAR AREA



MAIN DINING AREA

FLOORPLAN



Group Menus

- 2024 -

— | EXPRESS LUNCH | —

\$55pp

COURSE 1

SPRING PEA & ONION VELOUTÉ
crispy shallots & dill crème

COURSE 2

FRASER VALLEY CHICKEN SUPREME
herb mashed potatoes, merlot jus
spring vegetables

COURSE 3

SORBET
seasonal flavour

— | LUNCH A | —

\$75pp

COURSE 1

SPRING PEA & ONION VELOUTÉ
crispy shallots & dill crème

- OR -

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

COURSE 2

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

- OR -

MOREL MUSHROOM RISOTTO
spring peas, parmigiano-reggiano
pickled shallot

COURSE 3

CRÈME BRÛLÉE
madagascar vanilla
strawberry

— | LUNCH B | —

\$95pp

COURSE 1

BISQUE

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

- OR -

WHIPPED BURRATA

jerusalem artichoke, herb greens
candied pecans, aged modena balsamic

COURSE 2

MOREL MUSHROOM RISOTTO
spring peas, parmigiano-reggiano
pickled shallot

- OR -

Haida Gwaii Halibut

crunchy fingerling potatoes, lemon butter
roasted spring vegetables

- OR -

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

COURSE 3

APPLE

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

- OR -

CRÈME BRÛLÉE

madagascar vanilla, strawberry

— | **DINNER A** | —

\$105pp

COURSE 1

SPRING PEA & ONION VELOUTÉ

crispy shallots & dill crème

- OR -

WHIPPED BURRATA

jerusalem artichoke, herb greens
candied pecans, aged modena balsamic

- OR -

AHI TUNA CRUDO

avocado crème, ponzu gel, radish & cucumber
nori chips

COURSE 2

MOREL MUSHROOM RISOTTO

spring peas, parmigiano-reggiano
pickled shallot

- OR -

HAIDA GWAI HALIBUT

crunchy fingerling potatoes, lemon butter
roasted spring vegetables

- OR -

CANADIAN PRIME BEEF TENDERLOIN

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

COURSE 3

RASPBERRY & ALMOND TART

almond frangipane, raspberry-elderflower coulis, vanilla chantilly

- OR -

CRÈME BRÛLÉE

madagascar vanilla, strawberry

— | **DINNER B** | —

\$135pp

COURSE 1

SPRING PEA & ONION VELOUTÉ

crispy shallots & dill crème

COURSE 2

WHIPPED BURRATA

jerusalem artichoke, herb greens
candied pecans, aged modena balsamic

- OR -

BEEF TARTARE

classic dressing, egg yolk gel, cornichon
crème fraîche, crostinis

- OR -

AHI TUNA CRUDO

avocado crème, ponzu gel, radish & cucumber
nori chips

COURSE 3

MOREL MUSHROOM RISOTTO

spring peas, parmigiano-reggiano, pickled shallot

- OR -

PAN SEARED PACIFIC SEABASS

crunchy fingerling potatoes, lemon butter
roasted spring vegetables

- OR -

CANADIAN PRIME BEEF TENDERLOIN

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

COURSE 4

CRÈME BRÛLÉE

madagascar vanilla, strawberry

- OR -

APPLE

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

— | DINNER C | —

\$165pp

COURSE 1

BISQUE

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

COURSE 2

WHIPPED BURRATA

jerusalem artichoke, herb greens
candied pecans, aged modena balsamic

- OR -

SCALLOPS

fermented tomato beurre blanc
corn croquettes, nduja sausage, melon

COURSE 3

AHI TUNA CRUDO

avocado crème, ponzu gel, radish & cucumber
nori chips

COURSE 4

MOREL MUSHROOM RISOTTO

spring peas, parmigiano-reggiano
pickled shallot

- OR -

BUTTER POACHED LOBSTER & GRILLED PRAWNS

crunchy fingerling potatoes, lemon butter
roasted spring vegetables

- OR -

CANADIAN PRIME BEEF TENDERLOIN

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

COURSE 5

RASPBERRY & ALMOND TART

almond frangipane
raspberry-elderflower coulis, vanilla chantilly

- OR -

CRÈME BRÛLÉE

madagascar vanilla, strawberry

- OR -

APPLE

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

— | SEASONAL TASTING MENU | —

DAILY FROM 5:00PM | 120pp

COURSE 1

PACIFIC SCALLOP

crudo, yuzu, avocado, finocchionaa crispsm, bc caviar

COURSE 2

BC PORK BELLY

westcoast oyster fritter, green apple tarragon

COURSE 3

HAIDA GWAI HALIBUT

herb crust, morel mushrooms, dashi foam, chive

COURSE 4

PEACE RIVER LAMB LOIN

sweet peas & sweetbreads tart, merlot jus

COURSE 5

DARIA'S CREATION

ask your server for today's selection

WINE PAIRINGS ARE AVAILABLE

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

AHI TUNA CRUDO

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

HALIBUT CROQUETTES

sauce verte, aioli
60

ARANCINI

green peas, aioli
54

BRAISED SHORT RIB **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

chocolate or passion fruit or vanilla

HONEY CAKE NF

apricot-sea buckthorn ganache
honeycomb tuile

SEASONAL TART NF

pastry cream, filo tart, fresh fruit

PATE DE FRUIT VE GF NF

seasonal

V VEGETARIAN

VE VEGAN

GF GLUTEN FRIENDLY

NF NUT FREE



HAPPY HOUR

SHAREABLE SNACK ITEMS | SERVES 10 PEOPLE

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

coconut cake, mango mousse
passion fruit compôte, 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

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