



**Write your next story at the
Rex. Be part of the
contemporary classics.**

Meetings and Events at the Hotel Rex

The Rexroth Boardroom

Theater: n/a

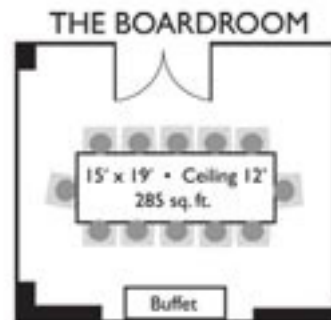
Classroom: n/a

U-Shape: n/a

Reception: 20

Banquet (rounds): 14

Boardroom: 12



The Salon

Theater: 75

Classroom: 40

U-Shape: 40

Reception: 120

Banquet (rounds): 56

Boardroom: 30

Hollow Square: 40



● = Pedestal and Column

Creative Event Space



The Parlor

Seats up to 30 in a bistro like setting with natural lighting. Great for lunches, after work get togethers, book readings. Corporate workshops and more...



The Library Bar is available for Private parties during the day and on select evenings .



Artist Suites

Two one bedroom suites are available for private receptions up to 15 , small meetings or sales presentations

IT IS A HOTEL, YET IT IS NOT

I think being different, going against the grain
of society is the greatest thing in the world.

Elijah Wood



SALON, set classroom



SALON, set reception



SALON, set cabaret



REXROTH BOARDROOM



BREAKFAST

What nicer thing can you do for
somebody than make them
breakfast?

Anthony Bourdain

BUFFET OPTIONS

Continental

Assorted pastries
Sliced seasonal fruit
Orange and grapefruit juice
Freshly brewed coffee and assorted teas

\$18 per person

American

Assorted pastries
Sliced seasonal fruit
Soft scrambled eggs
Breakfast potatoes with herbs & sweet peppers
Applewood smoked bacon or sausage
Whipped butter and fruit preserves
Orange and grapefruit juice
Freshly brewed coffee and assorted teas

\$30 per person

15 person minimum

Breakfast Additions *

Bacon, Sausage or Ham	\$7
Scrambled Eggs / 15 person minimum	\$5
Hard Boiled Eggs / 15 person minimum	\$3
Yogurt Parfait	\$9
Plain yogurt, granola, fresh fruit, berries & honey	
Fresh house made smoothies	\$9
DIY Belgian Waffle Bar	\$10
Assorted berries, nuts, chocolate chips, and brandied blueberry syrup	
Croissant Sandwich	\$10
Scrambled egg, cheddar cheese, ham or bacon	



Feed the soul and the mind

Lunch Buffet Selections - Cold

10 person minimum

Deli Buffet

\$30

Baby greens with blonde balsamic vinaigrette
 Sliced turkey, ham, roast beef & roasted vegetables
 Sliced sourdough, whole wheat & soft rolls
 Swiss, Havarti & Mozzarella cheese
 Lettuce, tomatoes, mustard & mayonnaise
 House-made potato chips
 Freshly baked Chocolate Chip cookies

Deluxe Assorted Sandwiches

\$35

Smoked pork loin torta with queso fresco on pain rustique
 Grilled Portobello mushroom with smoked mozzarella on focaccia
 Grilled lemon chicken on focaccia with havarti
 Herb roasted Yukon Gold potatoes
 Romaine salad with manchego, balsamic onions and creamy lemon garlic dressing
 Lemon bars & Chocolate Chip cookies

Assorted Wraps

\$28

Chicken Teriyaki wrap
 Club wrap
 Ham & cheese wrap
 Grilled vegetable wrap
 Couscous salad
 Mixed greens with Dijon vinaigrette
 Lemon bars & Chocolate Chip cookies

The most important question in American cinema, I've learned, is
'When is lunch?'

Tommy Lee Jones

Lunch Buffet Selections - Hot

15 person minimum

West Coast Lunch Buffet

\$39

Grilled free range chicken, baby spinach, mushroom Marsala sauce

Poached pacific salmon, citrus beurre blanc, rice pilaf

Pan roasted seasonal vegetables

Bread rolls and butter

Fresh coffee, hot tea & iced tea

Mediterranean Lunch Buffet

\$39

Romaine salad with shaved parmesan and Caesar dressing

Antipasto platter with cured meats, grilled vegetables, olives and artichoke hearts

Baked pasta with grilled eggplant, ricotta, mozzarella and marinara sauce

Chicken scaloppini

Roasted garlic focaccia

Fresh coffee, hot tea & iced tea

Far East Lunch Buffet

\$39

Asian chopped salad

Mixed baby greens with sesame ginger vinaigrette

Sweet and sour chicken

Beef stir fry with Asian vegetables

Shrimp fried rice

Vegetable lo mein

Fresh coffee, hot tea & iced tea

Chef Elvin Sanchez

“Success is having
someone smile after
their first bite”



Plated Lunch Selections

10 person minimum (Meal counts needed 14 days prior to event)

Chicken or Vegetarian selection \$35 / Beef or Seafood selection \$40

Choice of 1 starter, 2 entrées and 1 dessert

Served with fresh bread rolls & butter, chef's choice of starch and vegetables, freshly brewed coffee & tea

Starters- Select one of the following

Baby field greens with toasted pine nuts, red onions and dried cranberries, Dijon vinaigrette

Baby spinach salad with crumbled blue cheese, applewood bacon, cherry tomatoes, gorgonzola vinaigrette

Baby romaine salad with parmesan croutons and Caesar dressing

Entrée options- Select two of the following

Chicken Picatta

Egg batter dipped breast of chicken, sautéed and topped with a lemon caper sauce

Free range breast of chicken

Stuffed with mushrooms, sun dried tomatoes and gruyere cheese

Fresh Seafood Linguini

Rock shrimp, calamari and scallops in a white wine tomato basil broth. Served with garlic bread

Grilled Salmon Filet

White truffle risotto, tomato beurre blanc

Seared Flat iron steak

Marinated in chimichurri sauce served with smoked tomato salsa and crispy onion rings

Dessert- Select one of the following

Warm chocolate molten cake

Fresh fruit tartlet

Crème brulee



Dinner Buffet Selections

15 person minimum

Italian dinner buffet

\$48

Caprese salad
Antipasto platter
Mixed greens with white beans, cucumber and olives
Homemade three cheese beef lasagna
Chicken picatta with capers and lemon butter
Steamed seasonal vegetables
Creamy white truffle polenta
Tiramisu and Cannoli
Freshly brewed coffee, tea and iced tea

Californian Dinner buffet

\$48

Organic greens with balsamic vinaigrette
Potato and artichoke salad
Grilled free range chicken
Baby spinach and mushroom marsala sauce
Poached Pacific salmon with citrus beurre blanc
Rice pilaf
Seasonal vegetable
Crème brulee
Freshly brewed coffee, tea and iced tea



Plated Dinner Selections

10 person minimum (Meal counts needed 14 days prior to event)

Chicken or Vegetarian selection \$45 / Beef or Seafood selection \$50

Choice of 1 starter, 2 entrées and 1 dessert

Served with fresh bread rolls & butter, chef's choice of starch and vegetables, freshly brewed coffee & tea

Starters- Select one of the following

Baby field greens with toasted pine nuts, red onions and dried cranberries, Dijon vinaigrette

Baby spinach salad with crumbled blue cheese, applewood smoked bacon, cherry tomatoes, gorgonzola vinaigrette

Baby romaine salad with parmesan croutons and Caesar dressing

Seasonal soup

Entrée options- Select two of the following

Free range breast of chicken

Stuffed with mushrooms, sun dried tomatoes and gruyere cheese

Grilled Salmon Filet

White truffle risotto, tomato beurre blanc

Fresh Seafood Linguini

Rock shrimp, calamari and scallops in a white wine tomato basil broth. Served with garlic bread

Grilled Center Cut Pork Chop

Grilled mascarpone polenta cake, baby vegetables, caramelized apple calvados reduction

Grilled Peppered Ahi Tuna

Soba noodle salad, ginger ponzu sauce, wakame seaweed salad

Grilled Tenderloin of Beef

Garlic mashed potatoes, baby vegetables and demi-glace

Desserts- Select one of the following

Tiramisu

Fresh fruit tartlet

Crème brûlée

Warm Chocolate molten cake



BREAKS

"There is more to life
than increasing its
speed."

--Mahatma Gandhi

Coffee & Snack Breaks

The Pastry Chef

\$16

Freshly baked brownies
Cookies
Lemon Bars
Freshly brewed Coffee and assorted teas

The Personal Trainer

\$18

Energy Bars
Fresh Sliced Fruit
Fruit Smoothies
Freshly brewed Coffee and assorted teas

The Cinco De Mayo

\$16

Tortilla Chips and Salsa
House made Guacamole
Fresh Baked Brownies
Assorted Sodas & Waters

A La Carte Breaks (30 minute service)

Morning Breaks

-Bagels and Cream Cheese	\$38/dozen
-Assorted Pastries	\$38/dozen
-Yogurt Granola Parfait	\$9 per person

Afternoon Breaks

-Brownies	\$36/dozen
-Chocolate Chip Cookies	\$36/dozen
-Lemon Bars	\$36/dozen
-Granola Bars	\$40/dozen
-Fruit Kabobs	\$36/dozen
-Fresh Sliced Seasonal Fruit	\$5 per person
-Whole Fresh Fruit	\$4 per piece
-Peanuts/ Cashews/ Pistachios	\$7 per person

Freshly Brewed Ritual Coffee & Tea by Art of Tea

\$7 per person

Assorted Sparkling Mineral Water & Soda

\$4 each

Assorted Chilled Juices

\$4 each

All Day Coffee Break

\$18 per person