

GROUP DINING & SPECIAL EVENTS







THE MISFIT, AT HOME IN THE HISTORIC 1929 CLOCK TOWER BUILDING IN DOWNTOWN SANTA MONICA, IS A HIGH ENERGY FARM TO TABLE RESTAURANT AND BAR. THE ICONIC SPACE IS ONLY STEPS AWAY FROM THE BEACH AND THIRD STREET PROMENADE.

THE MISFIT REPRESENTS A "BACK TO THE BAR" IDEA OF CA-SUAL DESTINATION DINING, SERVING ACCESSIBLE COMFORT FOOD. OUR CHEFS TAKE TRIPS TWICE A WEEK TO ONE OF THE COUNTRY'S LEADING FARMERS MARKETS TO ENSURE THE MENU IS DEDICATED TO OFFERINGS OF CALIFORNIA'S GROWERS AND PRODUCERS.





THE MEZZANINE

Dine above the rest and enjoy the Mezzanine as your private space. The semi-private balcony overlooks the restaurant and enjoys being in the kitchen! The perfect location for your reception or dinner for groups of up to 22 guests seated and 25 guests reception style.

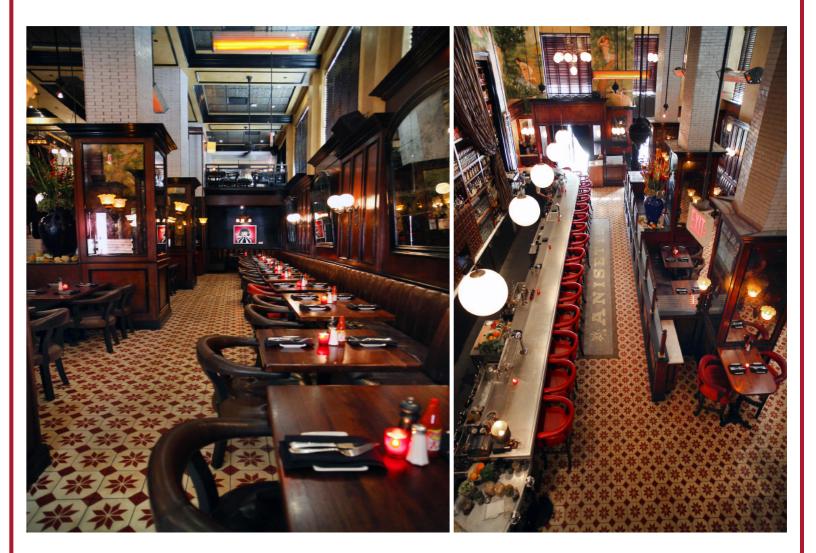


225 Santa Monica Blvd., Santa Monica, CA 90401 / 310.656.9800 / misfitgroup@lgohospitality.com / themisfitbar.com



MAIN DINING ROOM

Enjoy the fun and inviting ambiance of the main dining room. The main level is centered on our Library Bar. We can also offer patio seating to enjoy the vibe of Third Street Promenade. This is the ideal location for group of 8-65 guests. We can accommodate separate tables or one long table for your dining experience.

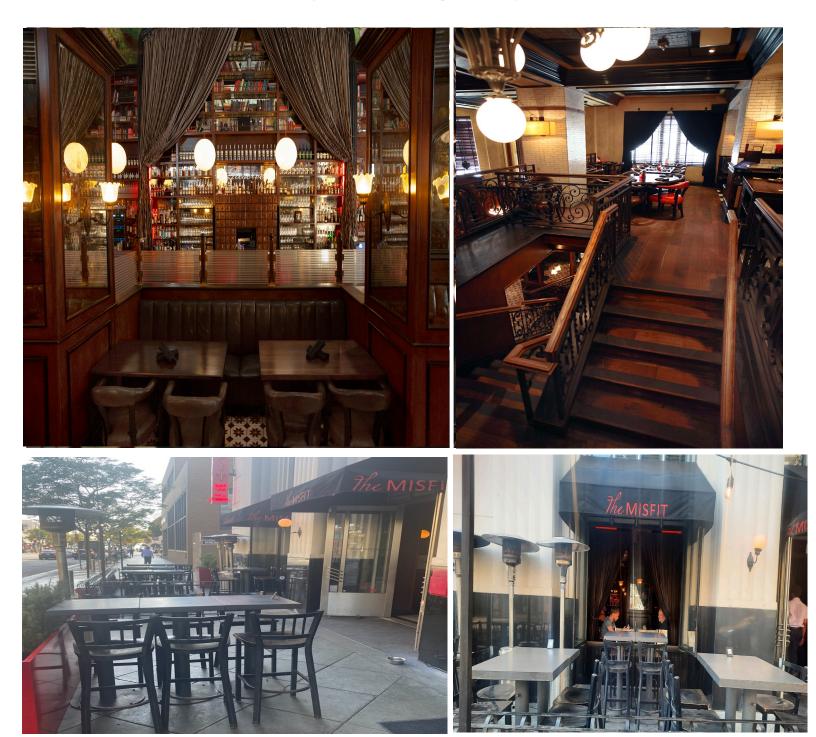


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RESTAURANT BUYOUT

Take it all with a buyout of the entire restaurant! Enjoy the iconic library bar with seating in the main dining room, outside patio and the upstairs mezzanine. Maximum capacity is 100 guests seated and up to 140 reception style. The patio can accommodate up to 28 guests, weather permitting.









Chefs: Max Anderson Gilberto Ramirez Gloria Vergara

<u>\$65рр</u>

(before tax, gratuity, service fee)

Family Style Starters

Avocado Toast (*can be gf*) burrata. tutti frutti farms cherry tomatoes. herbs. bub & grandma's sourdough

> Mokpo Chicken Wings (cannot be modified) double fried. gochujang. sesame

> > Entrée (choice of one)

Prime Rib Nik Niks (can be gf) medium rare & sliced to order. au jus. horseradish mayo. king's hawaiian roll

Pan Roasted Half Jidori Chicken (gf)

braised kale. white beans. cascabel chile

Smash Burger (can be gf) double patty. tillamook cheddar. red onion. pickles. lettuce. tomato. secret sauce

> Ora King Salmon (gf) braised fennel. green lentils. house bbq

Falafel Lettuce Wraps (*vegan+gf*) little gem lettuce. pickled vegetables. harissa. tahini.

Family Style Sides

Misfit Mac & Cheese (gf) gluten free. green chile

Hand Cut Kennebec Fries (gf house-made honey mustard



Chefs: Max Anderson Gilberto Ramirez Gloria Vergara

\$<u>75pp</u>

(before tax, gratuity, service fee)

Family Style Starters

Ora King Salmon Crudo (gf

ponzu. scallion. sesame

Ahi Tuna Crudo (gf) ponzu. kohlrabi

Yellow Tail Crudo (gf) avocado. citrus. chilies. togarashi

Entrée (choice of one) Chorizo Mussels & Clams chorizo. fennel. spinach. ginger. garlic. tomato

Lobster Nik Niks (can be gf

house bacon. tomato. secret sauce. king's hawaiian roll

Smash Burger (can be gf) double patty. tillamook cheddar. red onion. pickles. lettuce. tomato. secret sauce

> Ora King Salmon(gf) braised fennel. green lentils. house bbq

Falafel Lettuce Wraps (vegan + gf)

little gem lettuce. pickled vegetables. harissa. tahini

Family Style Sides

Crispy Brussels Sprouts (gf) cabernet gastrique. lebni

Misfit Mac & Cheese (gf) gluten free. green chile



Chefs: Max Anderson Gilberto Ramirez Gloria Vergara

<u>\$80pp</u>

(before tax, gratuity, service fee)

Family Style Starters

Hummus (can be gf

garlic. tahini. zata'ar. housemade flat bread

Spicy Red Pepper & Walnut Dip (cannot be modified)

roasted red peppers. walnuts. pomegranate molasses. housemade flat bread

Choice of Entree (select one) Prime NY Strip Frites (gf)

10 oz ny strip. handcut fries. small salad. red wine jus

Crispy Chicken Sandwich (can be gf)

jidori chicken breast. fennel slaw. granny smith apple. spicy mayo

Smash Burger(can be gf)

double patty. tillamook cheddar. red onion. pickles. lettuce. tomato. secret sauce

Pan Seared Striped Bass(g)

grilled asparagus. tomato confit. house italian salsa verde

Zucchini Pesto Pasta (vegetarian)

lumache. pine nuts. parmesan. cherry tomato.

Family Style Sides

Baby Cauliflower(gf) poblano romesco. dried figs. cotija cheese.

Crispy Brussels Sprouts (gf cabernet gastrique. lebni

GROUP DINING & SPECIAL EVENT INFORMATION

FOOD & BEVERAGE MINIMUM

We are excited to collaborate with you on a food and drink menu that is carefully curated for you and your guests. The food & beverage minimum (excludes tax, gratuity, service fee) will be established prior to your event. If the food & beverage minimum is not met, then the Host will be charged the remainder as an "unmet minimum" to make up the difference.

DEPOSIT

Our best servers, bartenders, and chefs are ready to take the lead to ensure your satisfaction. In order to secure the date and time of your event, a credit card authorization form and/or deposit is required at the time the contract is signed.

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-Remaining balance 3 days prior

GUARANTEE POLICY

So that our culinary team may properly plan your event, a final guest count is due by noon 3 business days prior to the scheduled event date. After this time, the guest count may be increased but not decreased. All communications must be in writing and any adjustments will be considered a request and acknowledgement of the new guarantee count. Should a count not be received at the above time and date, guest counts per the contract will become the guaranteed number.

ARRIVAL & DEPARTURE

Once your reservation is made, we will set your tables aside, assign special staffing, and procure additional products to ensure your happiness. Please make sure every confirmed member of your party arrives on time so that we may honor your reservation. In order to respect the time of other guests waiting to enjoy themselves at The Misfit, we are unable to change your departure time the day of the event. If you end more than 15 minutes past your contracted time, you will be billed 10% of the minimum every 15 minutes.

GRATUITY

The Misfit adds an automatic gratuity of 20%. Any additional compensation left for the Service Staff is at the Guest's discretion.

SERVICE FEE

The final bill is subject to a 8% service fee and 10.25% sales tax. The service fee is not a gratuity but help cover administrative & kitchen costs associated with parties.

FINAL BILL

One final check will be presented to the Host or listed contact at the completion of your event unless otherwise noted prior to the event. Payment can be collected at the conclusion or will be charged to the credit card on file.

CANCELLATION & NO SHOW POLICY

Please keep in mind that we are scheduling dedicated staff for your event and are blocking out other groups from booking the same. Most large party's book well in advance, so cancelling even a week before an event represents a lost opportunity for others. In the unfortunate situation that you must cancel or reschedule your event, kindly give 14 days' advanced notice of your contracted reservation.

Cancellation must be made in writing. Should you cancel your event without proper notice, a fee based on the food & beverage minimum will apply as outlined below.

*3 – 7 days in advance: 50% of food/beverage minimum *2 days to event date: 100% of food/beverage minimum

Minimums of \$10,000 or more:

*3 - 21 days in advance: 50% of food/beverage minimum *2 days in advance to event date: 100% of food/beverage minimum

If you do not cancel or arrive for your event as scheduled, the balance of your food & beverage minimum (plus service fee and tax) is due by the end of the day of your confirmed reservation and will be charged to the credit card provided.

Although unlikely, circumstances outside of our control may alter the careful planning and structuring of your event. Weather conditions and other Acts of God, governmental restrictions, civil commotion, etc., may require that we improvise an alternate accommodation. We will work with you and make every effort to plan the best alternative by rescheduling, restructuring, or moving the event at our discretion, although any necessary changes shall not otherwise void this agreement.

Kim Rowe, Director of Events | 310.341.2302 krowe@lgohospitality.com