

*CALL 925-373-7223*

UMIGO  
INDOOR  
KART  
RACING

EVENT PLANNING



**Groups of 6 or more racers:** All events include safety briefing, optional race suits, use of helmets and high performance go karts. If using a Umigo Helmet there is a fee of \$5 for clean head sock purchase. Track racing sessions will be exclusive for your group of racers

***Shoot Out Race***

\$30 per person  
Qualify Heat: 5 minutes  
Championship Race: 12 Laps

***Mini Grand Prix***

\$50 per person  
Qualify Heat: 8 minutes  
Race To Win: Up to 16Laps

***Grand Prix***

\$70 per person  
***Your Choice- Pick One!***  
Practice Session: 8 minutes  
Qualify Session: 8 minutes  
Race to Win: Up to 16 Laps  
~ ***OR*** ~  
Qualify Session: 8 minutes  
Race to Win: Up to 35 Laps

***Add on:***

***Room rental:*** For meetings, dining, parties, or just hanging out. Two rooms to choose from 640 sq ft, or 1700 sq ft. Both equipped with meeting tables, chairs, A/V equipment.

***Catering:*** Umigo proudly works with Checkers Catering and Special Events for all your dining needs. Whether it's a continental breakfast for ten, an hors d'oeuvre reception for your top executives or gourmet or boxed lunches for 3,000, you can relax when your corporate team has Checkers on their side.

***Pizza/Pasta:*** Ask about Mountain Mikes Pizza or Melos Pizza and Pasta options.

***Put on Your Race Face at Umigo.....***

Rent the track by the hour for private events where you are in the driver seat. Umigo will work with you to design the perfect racing event for your group. Based on the number of racers and format you want to race we will recommend the number of hours for you to own the track. Included in hourly track rental is everything needed to race and use of a private room for your dining and conversation/meeting needs (free room hours based on hours of track rental with additional hours for a fee).

**Team Relay**

- Warm up
- Team Up (by Umigo)
- Qualify (one team member)
- Strategy session
- Team Relay Race
- Non racers can help with strategy, racer changes, cheering squad.

**Open Racing**

- Open hot lap sessions
- Every starts with first session
- Racers then sign up with Umigo team member
- Umigo checks the pulse and offers additional race options as the event progresses.
- Very flexible event.

**Team Grand Prix**

- Team Up (by Umigo or you)
- Racers rack up points each time they race.
- Warm up – random set up
- Qualify – based on times
- Race – based on position
- Team with most points wins.
- Umigo keeps track of points.

Time for each session and number of sessions based on number of people and hours track is rented for. Track Rental \$1200 per hour peak/ \$1000 per hour non-peak. Peak hours - M-F after 7 pm, all day Saturday, Sunday 12pm-5 pm

**Add Some Post Racing Cheer.....**Umigo Indoor Kart Racing Alcohol policy: Umigo has a zero tolerance policy for alcohol consumption prior to racing, so bar package must be enjoyed after racing. Umigo takes alcohol service seriously and reserves the right to refuse service to any guest that appears to be intoxicated. Small Groups should ask about adding a server to your catering with Checkers Catering and Special Events. Ask us for more information.

For Larger Groups, we can coordinate Bar Service with Best Beverage Catering with the following packages:

**TRACK 1:** Three Hours – \$12 per person

Moderate Bar to include the following: SPIRITS: Seagram's Vodka & Gin, Clan MacGregor Scotch, Early Times Bourbon, Appleton Rum, Zarco Silver Tequila, Canadian Mist Whiskey, Korbel Brandy. BEER: Selections similar to Budweiser, Bud-Light, Miller Genuine Draft. BAR WINE: House level Chardonnay & Cabernet; No Dinner Wine Requested. NON-ALCH: Assorted sodas, RED BULL, mineral & spring water.

**TRACK 2:** Three Hours – \$13 per person

Premium Bar to include the following: SPIRITS: Skyy Vodka, Bombay Gin, Dewar's Scotch, Jack Daniel's Bourbon, Seagram's 7 Whiskey, Bacardi Rum, El Jimador Silver Tequila, Korbel Brandy. BEER: Anchor Steam, Gordon Biersch Marzen & Stella Artois. BAR WINE: Avalon Cabernet Sauvignon & Concannon Chardonnay; No Dinner Wine Requested. NON-ALCH: Assorted sodas, RED BULL, mineral and spring water.

**TRACK 3:** Three Hours – \$15 per person

Deluxe Bar to include the following: SPIRITS: Ketel One Vodka, Tanqueray Gin, Chivas Regal Scotch, Maker's Mark Bourbon, Crown Royal, Sailor Jerry Rum, Milagro Tequila, Hennessy. BEER: Anchor Steam, Gordon Biersch Marzen & Stella Artois. BAR WINE: Hayman & Hill Napa Cabernet Sauvignon & Benzinger Carneros Chardonnay; No Dinner Wine Requested. NON-ALCH: Assorted sodas, RED BULL, mineral and spring water

**TRACK 4:** Three Hours – \$18 per person

Top Shelf Bar to include the following: SPIRITS: Grey Goose Vodka, Hendricks Gin, Glenfiddich 12 year Scotch, Woodford Reserve Bourbon, Crown Royal Whiskey, Mount Gay XO Rum, Corralejo Silver Tequila, Remy Martin VS. BAR WINE: Napa Cellars Chardonnay & Alexander Valley Cabernet Sauvignon; No Dinner Wine Requested. BEER: Anchor Steam, Gordon Biersch Marzen & Stella Artois. NON-ALCH: Assorted sodas, RED BULL, mineral and spring water.

ALL packages include labor, set up, breakdown, equipment, tables, linens, all product, compostable cups, use of BBC's liquor license and insurance coverages (\$10m). OPTIONS: Additional hours – \$3pp; Additional staffing – \$200; Specialty Cocktails – TBD; Glassware – \$2pp; BYOB Packages – \$10pp. Event minimums: Mon-Fri – \$750; Sat – Sun – \$900. Cash bar options are available as well.

***Dining out with Simply Fondue of Livermore.....Three and Four Course Special Event Menu Options***

**Option 1**

Three Courses –\$36 per person

**The Combination**

Our three-course *combination fondue*, which includes an appetizer cheese fondie or our famous chocolate fondue dessert, a dinner salad, and a main entree with the following:

- beef tenderloin
- six pepper beef
- roasted garlic chicken breast
- chicken breast
- coconut crusted shrimp
- black tiger shrimp
- stuffed mushrooms w/traditional
- three cheese jumbo ravioli
- assorted fresh vegetables

**Option 2**

Four Courses – \$44 per person

**The Original**

Our four-course *original fondue*, which includes an appetizer cheese fondue, a dinner salad, chocolate fondue dessert, and a main entree with the following:

- Bacon wrapped beef tenderloin
- teriyaki beef tenderloin
- roasted garlic chicken breast
- honey almond chicken
- coconut crusted shrimp
- pecan crusted mahi-mahi
- stuffed mushrooms w/traditional
- three-cheese jumbo ravioli
- assorted fresh vegetables

**option 3**

Four Courses – \$52 per person

**The Extravaganza**

Our four-course *extravaganza fondue*, which includes an appetizer cheese fondue, a dinner salad, chocolate fondue dessert, and a main entree with the following:

- 5 oz. cold-water lobster tail
- bacon wrapped beef tenderloin
- six pepper beef
- roasted garlic chicken breast
- coconut crusted shrimp
- pecan crusted mahi-mahi
- salmon filet
- stuffed mushrooms w/traditional
- three –cheese jumbo ravioli
- assorted fresh vegetables

Prices include all selected courses, coffee, tea, and soda. Gratuity and Tax are not included in price.

Simple Fondue  
2300 First St., Suite 110  
Livermore  
(925) 443-6638  
Events Fax (925)583-1399

[events@simplyfonduelivermore.com](mailto:events@simplyfonduelivermore.com)

