

INVITATION TO QUOTE INFORMATION SHEET HIGH VOLUME FOOD PROVISION WORLD PIPE BAND CHAMPIONSHIPS 2026

INTRODUCTION

The World Pipe Band Championships are seeking competent and suitably qualified high-volume caterers to deliver high-quality, high-volume catering at this year's event.

EVENT INFORMATION

For the past seven decades, Glasgow has been a global meeting place for pipe band competitions. Every year over 8,000 of the world's best pipers and drummers and an audience of up to 30,000 assemble for the World Pipe Band Championships. Glasgow will once again host this exciting event in 2026, the largest of its kind in the world. The Championships, which will take place over two days, and feature a Food & Trader Village. The event is covered by the BBC on television, radio and on-line with live web streaming around the globe.

High volume units will trade **both days** within the Grade 1 Area which has the highest volume of footfall. There will also be bespoke catering applications for the Food Village which will trade on the Saturday only.

The event will take place on Friday 14th and Saturday 15th August 2026 at Glasgow Green. The Grade 1 qualifiers and the World Youth Championship will be held on **Friday 14th** with the site open from **0700hrs – 2000hrs** and the competition starting at 0900hrs with up to 8,000 people expected to attend.

The competition continues on **Saturday 15th** with the full site open **0700hrs – 1930hrs** and the competition starting at 0900hrs. Up to 30,000 people are expected to attend the event on Saturday 16th, and the event will draw to a close with a spectacular march-past of all pipe bands in the main arena for the presentations from the day's competition.

REQUIREMENTS

Applications will be evaluated on how well caterers demonstrate a sustainable approach to food delivery. Caterers are required to demonstrate that their food is fresh, in season and meets the appropriate quality assurance standards, with consideration for food safety, Fair Trade, sustainable fisheries and animal welfare. Applicants should adhere to the following principals:

1. Provide food that offers value for money.
2. Build relationships and work with Scottish producers and suppliers to support the local economy.
3. Ensure food providers have a food offering that makes the most of the produce in season using fresh, local or Scottish, sustainable and nutritionally balanced produce highlighting healthy options where available.

4. Ensure food providers describe the provenance of food on the menus and in marketing materials, highlighting healthy options where available.
5. Ensure food providers highlight regional specialities and traditional Scottish dishes, so that visitors to events know that they are enjoying a uniquely Scottish experience.
6. Ensure food providers use food that is sourced from sustainable stocks.
7. Ensure food provided meets European Union legal standards for food hygiene standards and strive for excellence by implementing standards such as the Eat Safe Award.
8. Aim for zero waste by recycling food waste and packaging.

SUSTAINABILITY

All caterers are required to ensure that ALL disposables – e.g., plates, cups, cutlery, bin bags etc. MUST be fully compostable. It is a condition of being allowed to trade that caterers use products that can be composted along with food waste.

This policy includes, but is not limited to takeaway boxes, paper plates, cutlery, hot cups, cold cups, and straws. When purchasing disposables from another manufacturer, the key thing to ensure is that the disposables are certified as being BSI Pass 100 Compliant, which means they are fully compostable. **Any caterer that uses polystyrene takeaway boxes and/or plastic cutlery will be stopped from trading until they can provide suitable alternatives.**

PROVISION

All caterers must provide at least one choice for each of the following within any Lot:

- Breakfast option
- Vegetarian/Vegan
- Gluten free
- Children's portions

All caterers are required to clearly signpost Halal, vegetarian/vegan & gluten free options within their menu and are expected to offer children's portions at reduced prices.

No food caterer is permitted to sell alcohol

It is requested that caterers ensure they offer an equal service to audience members with accessibility requirements. The Event Organisers will work with caterers to create accessible routes to and from caterer' locations, consider variable counter heights at concessions and assist in the provision of caterers' information in alternative formats

Given the importance and stature of the World Pipe Band Championships, the look and feel and general aesthetic appeal of the units in this area must be of the highest standard and therefore will be important criteria when assessing the quality of submissions.

LOTS

Below are the Lots available for High Volume Food Providers, prices are based on two days trading, **Friday 14th & Saturday 15th August 2026** and financial fees are based on an offer over basis. Space in this area is limited, and Lots will be allocated in accordance with the evaluation system detailed below.

All World Pipe Band Championship caterers must provide the required Health & Safety documentation as specified in the Document Checklist. Should you have any specific questions, please contact Glasgow Life for more information.

World Pipe Band Championships requires a number of caterers on site therefore no caterer holds exclusive rights for the sale of any food product.

Lot	Cuisine Type	Suggested Menu Items	Offers Over
Lot 1	Chicken & Chips	Fried chicken, Piri Piri chicken, grilled chicken burgers	£3850
Lot 2	Fish & Chips	Fish, scampi, seafood	£4600
Lot 3	Burger & Chips	Angus beef burgers, steak sandwiches etc	£3900
Lot 4	World Foods	Gyros, Falafels, Pasta, Pizza, Kebabs, etc	£3500
Lot 5	Vegetarian/Vegan	Salads, Soups, Baked Potatoes, Vegetarian and Vegan options	£1000
Lot 6	Ice Cream	Ice cream	£2300
Lot 7	Tea & Coffee	Wide range of coffees & specialty teas	£2300

All caterers are liable for a litter fee of £200 per day if any rubbish is left at the catering pitch following the conclusion of the event.

Caterers are permitted to submit proposals for any individual or combination of Lots. If you are submitting a proposal for more than one Lot, please ensure a separate proposal is provided for each Lot.

LOCATION & FACILITIES

Glasgow Life Event Organisers will provide:

- Power, 32amp single phase, **for hired marquees only**– on approval of power specification and associated paperwork.
- Additional power available and will be charged per outlet based on the guide prices below:
 - £165 excl VAT for 32amp single phase
 - £330 excl VAT for 32amp three phase
- Polyjohns for staff use.
- Eurobins for back of house waste separation in line with Glasgow Life's waste policy

- Adequate standpipe provision. Caterers should bring their own trolley to assist with carrying water as the standpipe is located at the main vehicle entrance to the park.
- Waste Water – shared IBC's for water disposal

PASSES FOR CATERERS

Caterers will be allocated 6 Caterer Passes per unit. Additional Caterer Passes are available at a cost of £8 each. Please indicate on your application how many additional Caterer Passes you require.

One Caterer car par pass will be allocated to each Unit for the Caterer Car Park

Caterers must supply:

- Appropriate fire extinguisher products
- Sink – if plumbed water is required.
- Two Hand wash facilities
 - Both with hot & cold water
 - One for pot wash
 - One for hand washing

Draft layout of High Volume Catering Units location



Applications should be made using the online application form. All applications must be submitted in full by the closing date of **1200hrs on Tuesday 28th April 2026.**

If you have any questions relating to the application form please contact:

0141 287 8985 or email: theworlds@glasgowlife.org.uk