

# **WOMAD Glasgow & Glasgow Mela 2026**

## **OUTDOOR CATERERS / HIGH VOLUME FOOD PROVISION**

### **INFORMATION SHEET**

#### **INTRODUCTION**

Glasgow Life are seeking skilled and experienced High Volume mobile caterers who can provide a varied, high demand menu for WOMAD Glasgow and Glasgow Mela, taking place in Kelvingrove Park between Friday 3<sup>rd</sup> and Sunday 5<sup>th</sup> July 2026.

#### **Key Dates:**

Applications Open	Monday 23 <sup>rd</sup> March 2026
Applications Close	1200hrs, Monday 13 <sup>th</sup> April 2026
Pitch Confirmed	Tuesday 28 <sup>th</sup> April 2026

#### **EVENT INFORMATION**

Kelvingrove Park in the heart of Glasgow's west end will host **WOMAD Glasgow** and **Glasgow Mela** on consecutive days, providing a unique opportunity for caterers to be part of an exciting 3-day programme of exotic global food experience.

Food is a key programming strand for both events and our ambition is to create an experience for attendees which showcases the most delicious food from all corners of the globe.

WOMAD Festival first took place in 1982, when former Genesis frontman Peter Gabriel and a group of like-minded and musically curious Bristolians put on the original festival in Shepton Mallet, Somerset. Today, WOMAD is a global phenomenon and over the past three decades, the festival has taken place in 30 countries with events held in Spain, Santiago in Chile, Taranaki in New Zealand and Australia.

The inaugural **WOMAD Glasgow** will be held in **Kelvingrove Park** on **Friday 3<sup>rd</sup> and Saturday 4<sup>th</sup> July 2026**.

- WOMAD is a ticketed festival and has a capacity of up to **9,000 per day**.
- The event is for **all ages** and will attract a demographic between 35-60yr olds and families with young children
- Gates open at 1200hrs and close at 2300hrs with a phased closure of caterers by 2245hrs
- 3 main food trading areas around the event space
- Space for approx. 6 High Volume caterers

The festival will host 3 stages, workshops, insightful talks, wellness and kids activities. Music and entertainment will be programmed by WOMAD International and Celtic Connections, Glasgow's annual folk, roots and world music festival, and promises an eclectic line-up of artists performing global music including pop, dance, folk, jazz and hip-hop and beyond.

**Glasgow Mela** will be held in Kelvingrove Park on **Sunday 5<sup>th</sup> July 2026**.

Glasgow Mela is Scotland's largest **free to attend** multicultural festival, based on the traditions of the Indian sub-continent. Glasgow Mela is an important event in Glasgow's cultural calendar showcasing

local talent and global acts, attracting up to 30,000 people over the course of the day. Glasgow Mela embraces the many cultures that make Scotland such a diverse nation.

- Mela is free to attend and attracts footfall of up to **30,000** people
- Trading begins at 1200hrs and closes at 2000hrs

## REQUIREMENTS

Applications should be made using the [online form](#) and must be submitted in full by the closing date of **1200hrs on Monday 13<sup>th</sup> April 2026**.

Applications will be evaluated on submissions that prioritise quality, experience, originality, and how well service providers demonstrate a sustainable approach to food delivery.

The look, feel and general aesthetic appeal of the stalls or food trucks at the event must be of the highest standard and therefore will be important criteria when assessing the quality of submissions.

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 principles:

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 menus 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 caterers describe the provenance of food on the menus and in marketing materials.
5. Ensure caterers meet European Union legal standards for food hygiene and strive for excellence by implementing standards such as the Eat Safe Award.
6. Aim for zero waste by recycling food waste and packaging.

## SUSTAINABILITY

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

Menus and prices must be submitted with your application and provide at least one choice for each of the following within any Lot:

- Vegetarian/Vegan
- Gluten free / Coeliac
- Children's portions
- Soft Drinks & Water

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.

**Caterers are not permitted to sell alcohol, cigarettes or vapes, or any item unless permitted by Glasgow Life in advance.**

Caterers are expected to provide an inclusive service for disabled customers and those with access requirements. This includes considering variable counter heights and providing information in accessible formats where required.

## DOCUMENTATION

All caterers must provide the required safety documentation as specified in the Document Checklist by the relevant deadline. Should you have any specific questions please contact Glasgow Life for more information – [womadglasgow@glasgowlife.org.uk](mailto:womadglasgow@glasgowlife.org.uk)

Caterers must be set up and in attendance for Environmental Health Officer inspection at the agreed time.

## AVAILABLE HIGH VOLUME LOTS

The table below provides an example of the types of cuisine we wish to feature at WOMAD Glasgow and Glasgow Mela.

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 application** is provided for each Lot.

Prices are the minimum amount to be offered based on 3 days of trading.

**No caterer holds exclusive rights for the sale of any food product.**

Lot	Cuisine Type	Suggested Menu Items	Minimum Offers Over for 3 days
Lot 1	High Volume Asian Mains – <b>COVERED CATERER</b>	Meat or Vegetarian Curries, Vegetable Dishes, Rice, Kebabs, Hot Jalebi, Gulab Jamun	£7,500 <i>(includes a 12mx6m marquee and power supplied by the event)</i>
Lot 2	High Volume Asian Mains	Meat or Vegetarian Curries, Vegetable Dishes, Rice, Kebabs, Hot Jalebi, Gulab Jamun	£6,000

Lot 3	High Volume Japanese, Thai and Chinese	Noodles, stir-fry, veg, chicken, pork, satay, sweet and sour, curries, salt and chili dishes.	£6,000
Lot 4	High Volume Hot Dog and Burgers	Hot dog, burger, chips	£6,000
Lot 5	High Volume 'Chippy'	Battered Fish, Battered Sausage, etc and chips	£6,000
Lot 6	High Volume European	Pizza, pasta, German bratwurst, paella, shawarma, gyros, falafel	£6,000
Lot 7	High Volume Ice Cream	Ice Cream, ice lollies, slushies etc.	£3,900
Lot 8	High Volume Hot Drinks and Desserts	Tea, Coffee, Hot Chocolate, Donuts, Crepes, Muffins, Cookies, Sweets, Candy Floss, Popcorn	£2,700
Lot 9	High Volume Pick and Mix	Sweets and Confectionary Items	£1,800
Lot 10	High Volume Soft Drinks	Non Alcoholic drinks – bottled or draft	£2,700

## FACILITIES

Event Organisers will provide:

- Small marquee with specialist caterfloor cover if required (for an additional charge)
- 12mx6m marquee with specialist caterfloor cover with power (only applicable to LOT 1)
- 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
- Polyjohn toilets 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
- Only one car park pass will be allocated to each Catering unit. This will allow you to park in the designated event parking.
- There will be no parking adjacent to your catering unit while the event is open to the public and no overnight parking is available.
- Deliveries time will be allocated by the site manager between 0700hrs – 1000hrs

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

## **Waste Management**

The caterer must ensure:

- All cardboard a flat packed and disposed in the appropriate container for recycling which will be clearly identified within the event site.
- All liquid waste is stored in drums provided.
- Cooking oil is stored appropriately and removed from site by the Provider for recycling.
- All litter and recycling are placed in the appropriate waste stream receptacle provided by the company with all boxes crushed flat.

The caterer is responsible for ensuring that their unit and the surrounding area is always free from rubbish. All waste must be placed in the designated area for collection. If the caterer leaves any items behind within their pitch or surrounding areas, including but not limited to, waste furniture, structures, or equipment the caterer will be charged a Litter Fee.

**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.**

## **FINANCIAL INFORMATION & EVALUATION**

Applications will be evaluated on the following elements:

- Commercial – Projected event income (50%)
- Quality & Offer - Originality, brand fit, visual presentation and menu suitability (20%)
- Operational - Capability & Experience (20%)
- Sustainability - Ethics & Alignment (10%)

### **Quality & Offer**

When submitting your application, caterers are recommended to consider the following:

- Originality & Menu Suitability
- Menu pricing and value for customers
- Speed of service & quality
- Presentation and stall condition
- Sustainability practices
- Operational experience

### **Commercial Structure**

#### **Pitch Fee:**

**Financial proposals should consist of:**

- An offers over Fee as per the guidance relating to each Lot indicated in the table above
- The offers over Fee will be the total payable to Glasgow Life for 3 days of trading at WOMAD Glasgow and Glasgow Mela

Proposals that appear commercially unrealistic or unsustainable may be queried or declined. The organiser reserves the right to request clarification on any financial submission.

### **Turnover forecasting model**

A proposed model of 'projected transactions per hour × average spend × trading hours' is recommended

Caterers are encouraged to consider:

- Service speed per hour
- Staffing levels
- Average transaction value
- Menu complexity
- Queue management
- Stock storage capacity
- Weather sensitivity of products

### **Sales Reporting Requirements**

All caterers must operate a digital point of sale system and provide daily gross sales reports.

Caterers will be required to submit 2 sales summaries for each trading day. The organiser reserves the right to inspect point of sale records and supporting financial documentation for verification purposes.

**Gross Turnover** All cash, card and mobile sales before discount  
**Sales Data** Z-read / X-read reports submitted twice per day via method as agreed with Event Manager.

### **Hire of Marquee (floored & includes 32-amp single phase power)**

If required, the organizer can provide a marquee to use as your catering unit. These pitches are floored, are available in a variety of sizes and come with 32-amp single phase power. Should you require additional power, it is possible to arrange this in advance of the event. Please ensure you complete the power request table on the application form.

<b>Pitch Size</b>	<b>Pitch Cost</b>
3 metres X 3 metres	£600
6 metres X 3 metres	£900
Other sizes	Prices available on request

### **SUBMISSION TIMELINE**

Applications should be made using the online application. All applications must be submitted in full by the closing date of **1200hrs on Monday 13<sup>th</sup> April 2026**.

Please contact [womadglasgow@glasgowlife.org.uk](mailto:womadglasgow@glasgowlife.org.uk) if you are having issues accessing the form or required the form in a different format.

## Catering Documentation Checklist

Please note that catering documents are required (if applicable) at the time of submission.

If any of your documentation is out of date, please still upload as proof of last inspection/process and leave a note at the bottom of the application detailing when the document will be renewed.

	Document	Available	Not Applicable
<b>Insurance</b>	Public Liability (5mil)		
	Employers Liability (10m)		
	Product Liability (5mil)		
<b>Health and Safety</b>	Gas Safety Certificate (Gas Safe Register) – Including renewal Date.		
	Electrical Installation Certificates) – Including renewal Date.		
	Portable Appliance testing certificates (PAT) – Including renewal Date.		
	Fire Risk Assessments		
	Health and Safety Risk Assessment		
<b>Food Safety</b>	HACCP Documentation including hazard analysis and house rules.		
	Food Hygiene Certificates for all staff working at the event.		
	Completed Allergen Matrix for your event menu.		
<b>General</b>	Glasgow City Council (or equivalent) Compliance Certificate for your mobile unit or Details of your registration as a food business with your local authority.		
	Copy of most recent Food Safety Inspection Report (if applicable).		
	Layout plan of your catering setup, detailing hand wash facilities		
	Pressure Test Certificate for Cappuccino Machine if applicable (MUST comply with Pressure System Safety Regulations 2000)		
	Any additional certification e.g. Halal Certification, Approved Animal Welfare Scheme etc.		