

## **INVITATION TO QUOTE INFORMATION SHEET FOOD VILLAGE WORLD PIPE BAND CHAMPIONSHIPS 2026**

### **INTRODUCTION**

The World Pipe Band Championships are seeking competent and suitably qualified specialist caterers to deliver high quality, specialist and artisan 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.

The event will take place on Friday 14th and Saturday 15th August 2026 at Glasgow Green. On Friday 14th the full site will be in operation from 0800hrs – 1800rs. The Grade 1 qualifiers and the inaugural World Youth Championship will be held on Friday 14th August and will take place from 0900hrs – 1730hrs with up to 8,000 people expected to attend. This will take place on a restricted part of the site. The Food Village **will not** operate on **Friday 14th**.

On **Saturday 15th** the full site will be in operation from **0700hrs – 1900hrs** with the competition starting at 0900hrs. Up to 30,000 people are expected to attend on the day. The Food Village will be the main food area at the event. The entire event site will be licensed.

The Food Village has been designed to maximise customer dwell time offering picnic bench seating so customers can enjoy eating and drinking.

### **REQUIREMENTS**

Applications will be evaluated on how well service providers 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 service providers 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 service providers 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 service provider that uses polystyrene takeaway boxes and/or plastic cutlery will be stopped from trading until they can provide suitable alternatives.**

## **PROVISION**

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

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

All service providers 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 service provider is permitted to sell alcohol**

It is requested that service providers ensure they offer an equal service to audience members with accessibility requirements. The Event Organisers will work with service providers to create accessible routes to and from service provider locations, consider variable counter heights at concessions and assist in the provision of service providers' 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 the Food Village, prices are based on one days trading, Saturday 15th August 2026 only and financial fees are based on an offers 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 service providers 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.

Glasgow Life can provide a marquee, if required, at an additional cost. Please note if you are bringing your own marquee, it must have the following safety documentation:

- Method Statement
- Wind Management Plan
- Risk Assessments (incl. fire)
- Fire Retardancy Certificate

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

Lot	Cuisine Type	Suggested Menu Items	Offers Over
Lot 1	Tea & Coffee	Specialty teas and coffees	£480
Lot 2	Italian	Pasta, Pizza, Piada, Risotto	£515
Lot 3	Greek	Gyros, Falafels, Mousakka, Souvlaki	£515
Lot 4	Mexican	Burritos, Fajitas, Corn, Chili, Tacos, Nachos	£515
Lot 5	Specialty Scottish	Traditional & contemporary Scottish cuisine e.g., stovies, haggis	£515
Lot 6	Specialty Fish	Hot smoked salmon, cullen skink, fish pie, mussels, Arbroath smokies	£515
Lot 7	Desserts	Churros, Cakes, Crepes, Donuts	£515
Lot 8	Vegetarian & Vegan Foods	Salads, soups, baked potatoes, Vegetarian and Vegan options.	£440
Lot 9	Asian Foods	Meat or Vegetarian Curries, Rice, Kebabs, Pakora	£590
Lot 10	Japanese, Thai and Chinese	Dim Sum, Gyozas, Spring Rolls, Sushi	£590

Lot 11	Chicken & Chips	Fried chicken, Piri Piri chicken, grilled chicken burgers	£635
Lot 12	Burger & Chips	Angus beef burgers, steak sandwiches etc	£635
Lot 13	Pork	Specialty sausages, pulled pork - at least 50% of the menu should be pork	£635
Lot 14	Specialty Meats	Hog roast, Venison, Pheasant, Bison, Buffalo, Ostrich - at least 50% of menu should be exotic meat	£635
Lot 15	Pick and Mix	Sweets and Confectionary Items	£400
Lot 16	Compact Units (Max 6sqm area)	Any Cuisine	£300
Lot 17	Other (please specify)	Any other type of cuisine not listed above	Dependent on products sold

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

Glasgow Life can provide a marquee, 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.

Pitch Size	Pitch Cost
3 X 3 Metres	£600
6 X 3 Metres	£900
Larger Pitch	Price available on request

All service providers 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.

Service providers 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. Traders 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 3 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

Service providers 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

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

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

0141 287 8985 or email: [theworlds@glasgowlife.org.uk](mailto:theworlds@glasgowlife.org.uk)