

WOMAD Glasgow 2026 & Glasgow Mela 2026

OUTDOOR CATERERS / SPECIALIST FOOD PROVISION

INFORMATION SHEET

INTRODUCTION

Glasgow Life are seeking skilled and experienced specialist mobile caterers to deliver high quality, exotic, diverse and artisan catering for WOMAD Glasgow and Glasgow Mela, taking place in Kelvingrove Park between Friday 3rd and Sunday 5th July 2026.

Key Dates:

Applications Open	Monday 23 rd March 2026
Applications Close	1200hrs, Tuesday 7 th April 2026
Pitch Confirmed	Tuesday 21 st 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 3rd and Saturday 4th 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 traders by 2245hrs
- 3 main food trading areas around the event space
- Space for approx. 14 specialist 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 5th 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 over the course of the day
- 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 Tuesday 7th 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 catering units 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

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

AVAILABLE 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.

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

Lot	Cuisine Type	Suggested Menu Items
Lot 1	African	Tagine, Couscous, Okra, Stews
Lot 2	Asian Main Meals	Curries, Rice dishes, Kebabs, Hot Jalebi
Lot 3	Asian Snacks	Pakora, Samosas, Chana Pann
Lot 4	BBQ Grill	Hog Roast, Exotic meats and Speciality Burgers
Lot 5	Caribbean	Seafood, Jerk chicken, stews, Rice & peas

Lot 6	East Asian	Pho, Curry, stir-fry, Pad Thai, Satay, Sweet and Sour
Lot 7	East Asian Snacks	Bao Buns, Dim Sum, Gyozas
Lot 8	Greek / Turkish / Middle Eastern	Gyros, Falafels, Moussaka, Souvlaki
Lot 9	Italian	Pasta, Pizza, Piada, Risotto
Lot 10	Japanese	Sushi, Ramen, Tempura, Rice Bowls
Lot 11	Mexican	Burritos, Fajitas, Corn, Chili, Tacos, Nachos
Lot 12	Polish	Pierogi, Goulash, Pancakes
Lot 13	Scottish	Seafood, Shell fish/Oysters, Stovies, Haggis, Venison
Lot 14	South American	BBQ / Grills, Ceviche, Empanadas
Lot 15	South Asian	Dahl, Dosa, Roti, Vadai, Idly, Samber, Uttapam
Lot 16	Spanish	Tapas, Paella, Seafood
Lot 17	Speciality Sweets & cold non-alcoholic drinks	Smoothies, bubble tea, Kombucha, Milk Shakes and speciality sweets
Lot 18	Specialist Hot Drinks	Exotic hot and cold non-alcoholic beverages
Lot 19	Other (please specify)	Any other speciality type of cuisine not listed above

FACILITIES

Event Organisers will provide:

- Small marquee with specialist caterfloor cover if required (for an additional charge)
- Power, 32amp single phase, for hired marquees only – on approval of power specification and associated paperwork.
- Additional power available and 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 the waste management plan
- 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
- There will be no parking adjacent to your catering unit while the event is open to the public and no overnight parking.
- Only one car park pass will be allocated to each Catering Unit. This will allow you to park in the designated event parking.
- 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 caterer for recycling.
- All litter and recycling are placed in the appropriate waste stream receptacle provided 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:

- Quality & Offer - Originality, brand fit, visual presentation and menu suitability (50%)
- Commercial – Projected event income (30%)
- Operational - Capability & Experience (10%)
- Sustainability - Ethics & Alignment (10%)

Quality & Offer

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

- Product quality
- Originality
- Menu Suitability
- Presentation and stall condition
- Sustainability practices
- Operational experience

Commercial Structure

Pitch Fee:

Financial proposals should consist of:

- An offers over Fee as per table below:

Catering Provision	Minimum fee payable for 3 trading days
Specialist Hot Meals	Offers over £1,500
Specialist Hot Snack / Small Plates	Offers over £1,440
Specialist Hot Drinks / Desserts	Offers over £1,215
Specialist Cold Drinks / Sweets	Offers over £1,100

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 organiser can provide you with a marquee to use as your catering unit. These pitches are floored 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 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 **1200hr on Tuesday 7th April 2026**.

Please contact womadglasgow@glasgowlife.org.uk if you are having issues accessing the form or require 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
Insurance	Public Liability (5mil)		
	Employers Liability (10m)		
	Product Liability (5mil)		
Health and Safety	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		
Food Safety	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.		
General	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.		