

## R&RTHA Wales on Wheels 2014

16/17 May

After the success of the first Wales on Wheels last year, Wales on Wheels 2014 will take place on Saturday 17 March. The venue as before will be the National Waterfront Museum and its environs, and Dylan Thomas Square (courtesy of Swansea Museum). Access will be available for all vehicles, and there is space indoors for stands and other exhibits.



There will be buses, lorries, fire engines, cars (including the pink Cadillac!), motor bikes, C5 for the kids, rocket cars for all-round fun, and an eclectic collection of other vehicles. There is a military and World War 1 thread in addition to the many other vehicles which will be present. We have booked a horse-drawn WW1 ambulance, with re-enactors - bring carrots and turnips.

Bryngold Books will launch an important new book celebrating the centenary of South Wales Transport.



Many members will want to stay an extra day for the **South Wales Transport Centenary Show** at Swansea Bus Museum on Sunday 18<sup>th</sup> May. This special event, organised jointly with First Cymru, will be held at the Bus Museum to commemorate 100 years since SWT services commenced in May 1914.

First will be exhibiting modern buses, including 4 painted in special liveries of SWT, United Welsh, Thomas Bros (Port Talbot) and N&C. There will be a display of vintage and modern vehicles as well as a family fun day. See the website [www.swanseabusmuseum.com](http://www.swanseabusmuseum.com) for further details. We will arrange transport to the Bus Museum for any R&RTHA members arriving in Swansea by train or coach.

There will be a **reception for R&RTHA members** in the National Waterfront Museum on Friday evening, followed by dinner at the Marriott (five minutes' walk away). The after-dinner speaker is Professor Stuart Cole CBE.

**BOOKING FORM AND DINNER MENU OVERLEAF**

## Wales on Wheels Booking Form and Dinner Menu – Marriott Swansea

Name

Address

Email

Telephone

I require \_\_\_\_ places for the dinner at the Marriott on Friday evening at £28 per person.

Any dietary requirements: \_\_\_\_\_

***Please make overnight room bookings direct with the Marriott Hotel, 01792 642020, or go online to seek out the best deal.***

### **Please circle your preferences**

#### **Starter**

1. Potted Duck, Red Onion Marmalade, Shards
2. Fan of Melon, seasonal berries, Mango Coulis (seasonal)
3. Cream of Carrot and Coriander soup, Herb Croutons, fresh Coriander (v)

#### **Main Course**

1. Welsh Lamb Rump, Minted Mash, Creamed Leeks, Redcurrant Gravy
2. Pesto Crusted Salmon Fillet, Crushed New Potatoes, Tomato Dressing
3. Roasted Vegetable Moussaka, Spinach & Orange Salad (v)

#### **Dessert**

1. Warm Apple Tart, Hot Custard
2. Baileys Cheesecake, Orange Jelly
3. Wild Berry Crème Brulee, Citrus Shortbread

Followed by Freshly Brewed Coffee and Marriott Chocolates

***Post this form with your cheque to:***

John Ashley, R&RTHA Events Organiser, 6 Cefn Glas, Tycoc, Swansea, SA2 9GW

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