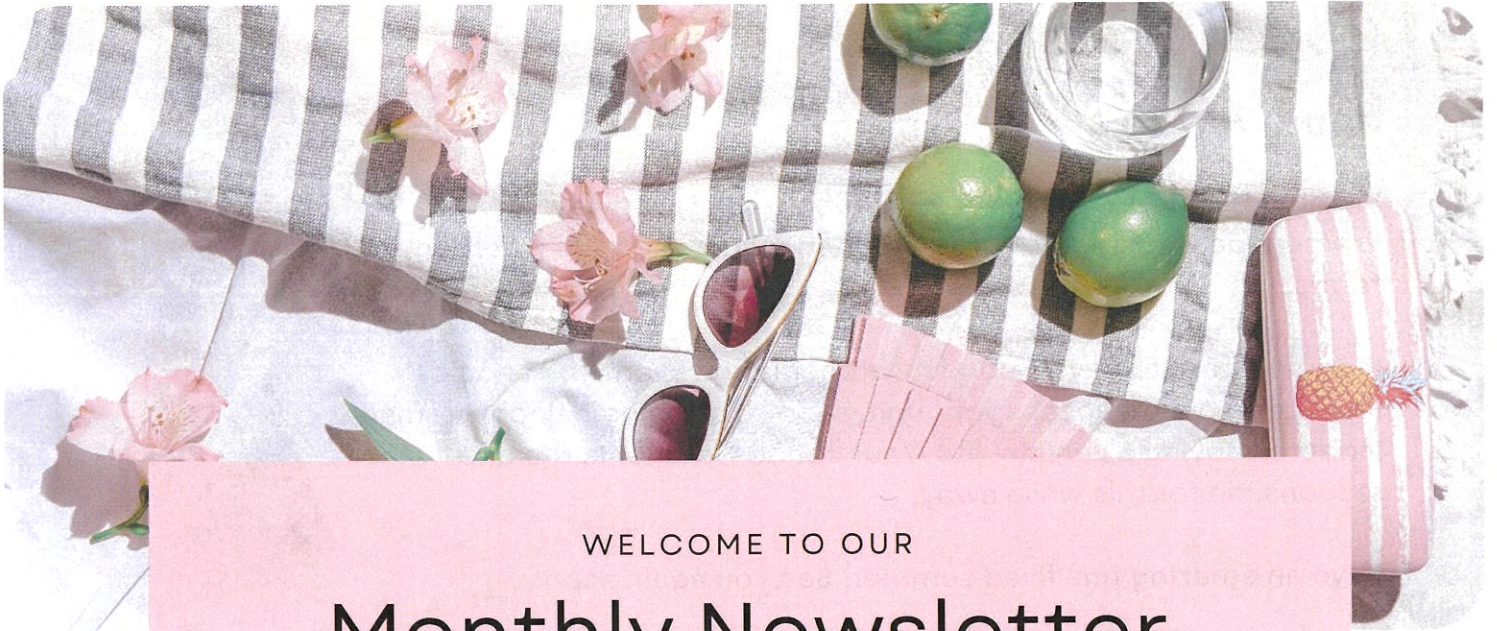


#02

BROADWAY PROMENADE

SEPT '25



WELCOME TO OUR

Monthly Newsletter



September 2025



Broadway Promenade Condominiums are located in the middle of everything the City of Sarasota has to offer. Downtown restaurants, boutiques, theaters and cultural events are just minutes away. Additionally a Publix grocery, UPS store, and two salon and spa locations are located on-site for the ultimate in convenience for daily living. Leisure and outdoor activities are also within walking and biking distance with Sarasota's finest beaches, parks and harbors nearby.



In this newsletter you will find:

Community notices and updates, local events, and a tasty summer recipe.
Keep Reading!

Condo Watcher

GOING AWAY FOR A WHILE?

Visit the "Owners & Resident Info" tab on the Broadway Promenade website for hurricane prep guides & condo watcher forms.

It is important to have a condo watcher in the event you should need someone to access your unit, such as bringing balcony items indoors, moving a vehicle, etc. Your condo watcher is the one responsible for this while away.

Have an amazing fun-filled summer! See you again soon!



We Love Pets!

IS YOUR PET REGISTERED WITH US? PLEASE VISIT THE OFFICE FOR A REGISTRATION FORM.

Household pets will be limited to two (2) domestic dogs with a combined weight under 100 lbs. or one (1) domestic dog 100 pounds or less, or (2) domestic cats, or two (2) caged birds, or one (1) fish tank not to exceed fifty-five (55) gallons, provided said pets are not kept, bred, or maintained for any commercial purpose and do not become a nuisance or annoyance to neighbors. No dangerous breed dogs, including but not limited to pit bulls and rottweilers shall be maintained on the Condominium Property.

No dog or cat shall be permitted outside of its Owner's Unit unless attended by an adult and on a leash not more than six (6) feet long, provided posted rules are observed. Pets may not be kept in a Limited Common Element. No reptiles or wildlife shall be kept in or on the Condominium Property (including Units).

Unit Owners must immediately collect and clean-up any feces from pets upon the Condominium Property. It is the Unit Owners responsibility to properly clean up any accidents. Warm water with mild dish soap is recommended.

Please, DO NOT use bleach.



A/C Unit Upkeep

COMMUNITY

Please ensure you are having your A/C serviced appropriately and regularly.

Failing to upkeep your A/C can lead to serious issues. If the drain line becomes clogged water can back up, causing leaks into floors and ceilings, mold growth, or even a complete system shutdown.

AC maintenance includes regularly replacing air filters, cleaning both condenser and evaporator coils, clearing drain lines, and checking for leaks.

September Guest Suite Special!

COMMUNITY

During the month of September, book a 3 night stay, get the 4th night free!

Must be 4 consecutive nights.
Offer valid on bookings in September 2025 only. Free date cannot be rolled over.



Need a Hotel Room?

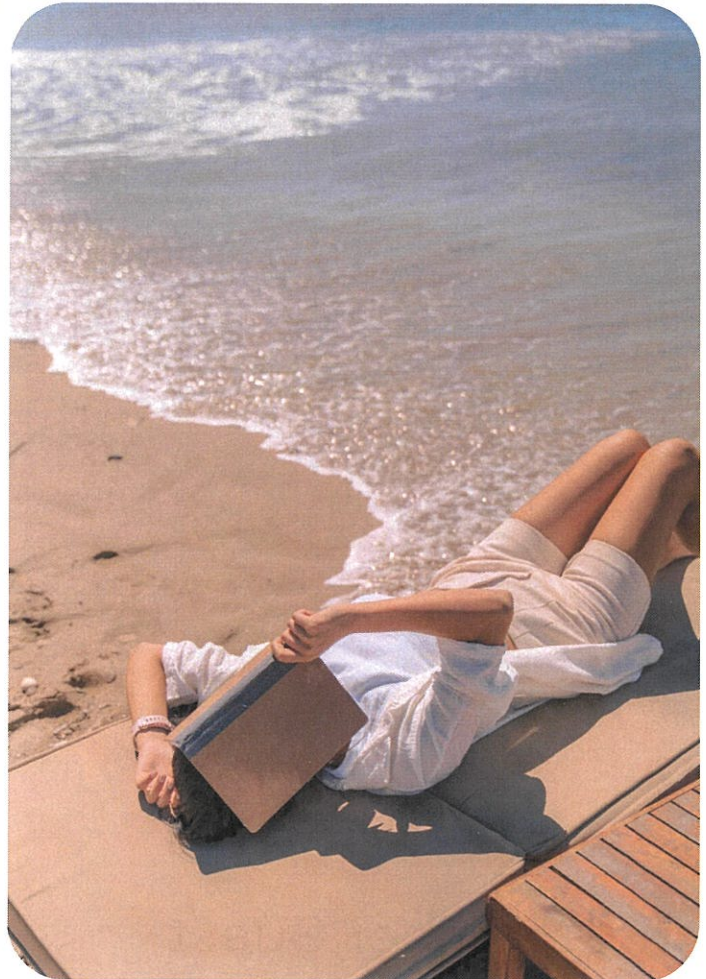
BOOK A GUEST SUITE!

Guest suites can be booked no sooner than 90 days before the check-in date.

Suites are \$130 per night, due at check in. Check in is after 2PM, check out is before 11AM.

All four suites have been renovated to include a king size bed, 50-inch flat screen TV, mini fridge and laminate flooring as well as new furniture.

No pets are permitted inside the guest suites.



Facebook

JOIN THE DISCUSSION

<https://www.facebook.com/groups/508492505855006/?ref=share&mibextid=NSMWBT>

Open to current owners & residents only. To be accepted, you **MUST** answer the questions and agree to the group rules.



Vendors

MON-FRI, 9AM-5PM

Vendor hours are Monday through Friday between the hours of 9AM and 5PM.

Please inform your vendor of this when scheduling any work. No exceptions will be made unless the Office or Board has been notified of an emergency and instructed the front desk to authorize entry.

This includes set-up, estimates, and furniture deliveries.

Trash Chute Etiquette

COMMUNITY MAINTENANCE

Tie trash bags before depositing inside the trash chute. No cardboard boxes inside the trash chute. Please break down all cardboard and drop off in the blue bin, located in the first floor recycling room.

To avoid violation of noise regulations, use of garbage chutes is prohibited between the hours of 11:00 p.m. and 6:00 a.m.



Happy Hour!

SEPTEMBER 19TH 5-7 PM

Join your Broadway Promenade friends in the clubroom for a BYOB Happy Hour!

Coconut Shrimp

DON'T FORGET THE DIPPING SAUCE!



1. For the shrimp: Peel the shrimp, leaving the tail on. Devein the shrimp. Place on a paper towel lined plate and pat very dry. Refrigerate until ready to use.

2. Meanwhile, place the flour on a plate. Whisk together the eggs and milk in a wide shallow bowl. Combine the coconut, panko, salt, pepper, and red chili flakes in another wide, shallow bowl. Working 3 to 4 pieces of shrimp at a time, dredge in the flour to coat completely, dip in the egg mixture, then coat in the coconut mixture. Set aside in a single layer on a sheet tray.

3. Heat a large skillet filled with the coconut oil and vegetable oil (about 1/4-inch) over medium-high until very hot (about 350 degrees). Place half of the shrimp in a single layer and cook until golden brown on one side, 30 to 60 seconds. Flip and cook for 30 to 60 more seconds, until the shrimp curves into a C-shape. Remove from the oil and transfer to a paper towel lined plate. Repeat with the remaining shrimp.

4. For the sauce: Whisk together marmalade, chili sauce, lime juice, and soy sauce in a small bowl.

ENJOY!

INGREDIENTS

- 1 1/2 lb. jumbo shrimp (21 to 25 count)
- 3/4 cup all-purpose flour
- 1 egg
- 1/3 cup milk
- 1 cup shredded, unsweetened coconut
- 1/2 cup panko breadcrumbs
- 1 tsp. kosher salt
- 1/4 tsp. ground black pepper
- 1/4 tsp. red chili flakes
- 1/2 cup coconut oil
- Vegetable oil, for frying
- Lime wedges, for serving, optional

FOR THE SAUCE

- 1/4 cup orange or peach marmalade
- 1/4 cup Thai sweet chili sauce
- 1 Tbsp. lime juice
- 1 1/2 tsp. soy sauce



Bay Breeze

TART & TROPICAL

- 4 oz. vodka
- 4 oz. pineapple juice
- 6 oz. cranberry juice
- Lime wheels
- Pineapple wedges

Tequila Sunrise

SIMPLY THE ZEST

- 2 oz. tequila blanco
- 1 oz. fresh lime juice
- 3 oz. orange juice
- Crushed ice, for serving
- 3/4 oz. grenadine
- Slice of lime
- Maraschino cherry

Add the tequila, lime and orange juice to a tall glass and stir to combine. Fill almost full with crushed ice. Slowly pour the grenadine down the side of the glass and let it sink to the bottom (do not stir). Garnish with a slice of lime and a maraschino cherry

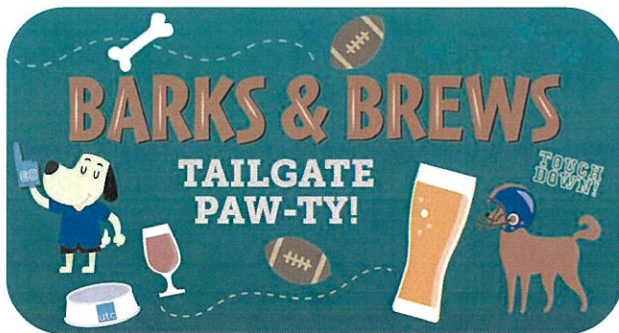
Fill two highball glasses with ice. Divide the vodka and pineapple juice evenly between glasses. Divide the cranberry juice between the glasses, stirring to combine. Top each glass with lime wheels and pineapple wedges, if you like.



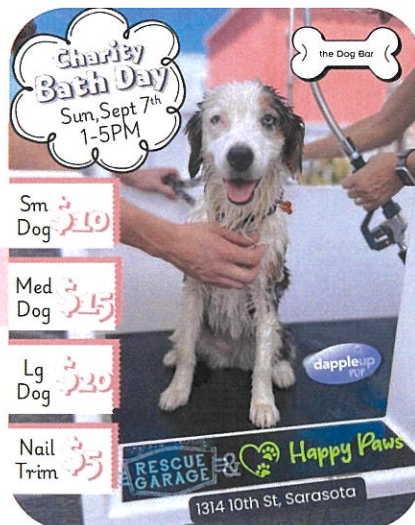
Dog Days of Summer

Barks & Brews Paw-ty!

SEPTEMBER 9TH, 7-9PM
THE GREEN AT UTC

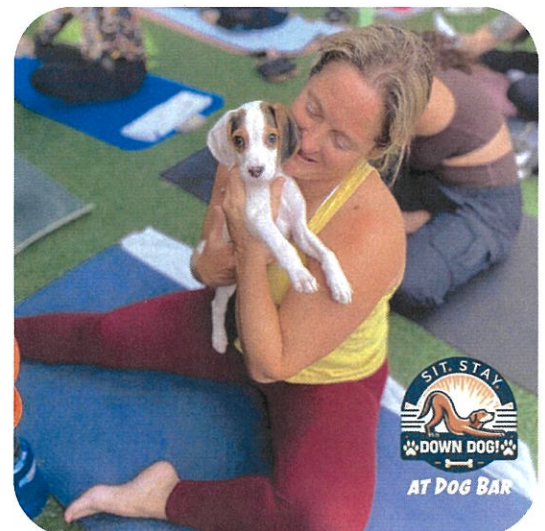


Get ready to kick off football season at our next Barks & Brews! We're throwing a tailgate paw-ty for fans and MVPs (Most Valuable Pets), featuring drinks, live music, pup-friendly vendors, a puppy petting station and more, all in support of Nate's Honor Animal Rescue Center.



SEPTEMBER 7TH, 10-11AM
DOG BAR ST. PETE, 2300 CENTRAL AVE

Reserve your mat for "Sit. Stay. Down Dog!" Yoga, a special event enhanced by the presence of adoptable puppies from the Humane Society of Pinellas. Taking place at Dog Bar St. Pete on the first Sunday of the month from 10-11 AM, this session offers more than just a yoga practice; it's an opportunity to connect with adorable pups in need of homes, all under the expert guidance of Crystal Kage or one of her fellow yogis.





2024 BEST IN SHOW WINNER
GREEN ORCHID BEE
CHRISTOPHER HARRINGTON

Selby Botanical Gardens

Selby Gardens' 45th Annual Juried Photo Exhibition will be on view until September 30! All entries photographed at either Selby Gardens campus- Downtown Sarasota or Historic Spanish Point.

3rd Annual
**ST. ARMANDS
CIRCLE ART FESTIVAL
WITH CRAFT MARKETPLACE**
THE ART FESTIVAL YOU'VE BEEN WAITING FOR!

SEPTEMBER 13-14 ST. ARMANDS
Sat / Sun 10am-5pm CIRCLE PARK
Sarasota, FL

SCAN ME TO LEARN MORE

- FREE ADMISSION -

ArtFestival.com
Howard Allen Events
351-748-0513

ST. ARMANDS
ART DISTRICT

RENEWAL
SARASOTA

FH

40th
**INTERNATIONAL
COASTAL
CLEANUP
2025**

#ENDLITTER

SEPT. 20 | 8 - 10 A.M.

Pre-registration required.

Sarasota County 311 BEAUTIFUL Ocala 4-H FLORIDA BEAUTIFUL

Coastal Cleanup

Registration on Eventbrite required!
There are over 15 different locations to choose from including Turtle Beach, South Lido Beach, and Venice Beach. Volunteer your time and help keep Florida coasts clean and beautiful!

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