



NO. 08

BROADWAY PROMENADE

MAR '26

WELCOME TO OUR

Monthly Newsletter



About Us

Broadway Promenade Condominiums are located just minutes from the heart of Downtown Sarasota, as well as beautiful Lido and Bird Keys. Enjoy cultural venues such as the Van Wezel, Sarasota Opera House, Florida Studio Theatre, Marie Selby Gardens and so much more.

A Publix grocery, UPS store, and two salon and spa locations are located on-site for the ultimate in convenience for daily living. Just across the street, Pioneer Park features tennis and basketball courts plus a playground.

In this newsletter:

Events, Recipes and
Community Notices inside.
Keep Reading!

Add to your calendar:

1. Gym Closed 5th March
2. Daylight Savings Starts 8th March
3. Jazz in the Courtyard 12th March
4. Happy Hour 20th March
5. City Commissioner, 25th March



HAPPY

Hour

Raise Your Glass
Happy Hour
Awaits!

MARCH 20TH

5:00 PM

BYOB

IN THE
CLUBROOM



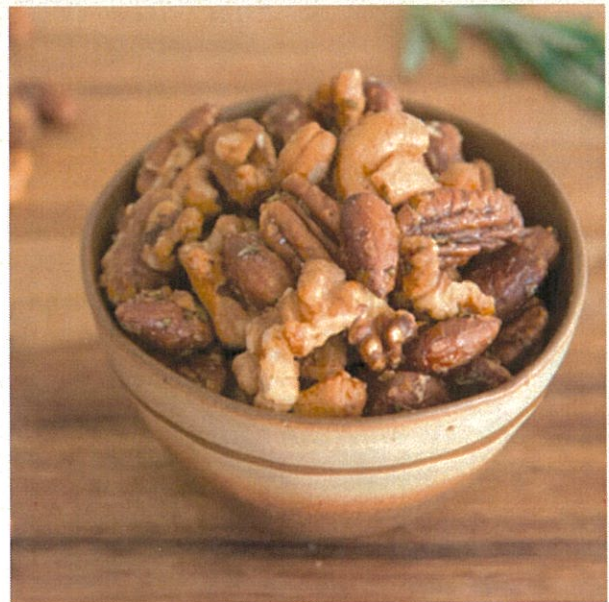
Grasshopper Cocktail

4 oz. heavy cream
2 oz. white crème de cacao
2 oz. green crème de menthe
Junior Mints

To make the garnish, carefully thread 3 chocolate-covered mint candies on an extra-long toothpick, twisting as you press it through to keep the candies from breaking.

Fill a cocktail shaker halfway with ice. Add the heavy cream, crème de cacao, and crème de menthe. Cover, and shake vigorously until cold, 15 to 20 seconds. Strain into 2 chilled martini or coupe glasses and garnish with the mint candy skewers.

You can get creative with garnishes, like chocolate shavings or a fresh mint leaf.



Fancy Roasted Nuts

1 cup each of the following nuts:
Roasted Unsalted Cashews
Walnut Halves • Pecan Halves
Whole Roasted Unsalted Almonds
1 Tbsp. Fresh Orange Zest
2 Tbsp. Minced Fresh Rosemary
1/2 tsp. Cayenne Pepper
1 tsp. Sea Salt
1/4 cup Pure Maple Syrup

In a large bowl, stir to combine cashews, walnuts, pecans, almonds, orange zest, rosemary, cayenne, and sea salt. Drizzle over the maple syrup and stir to distribute evenly.

Spread out evenly on a sheet pan and roast for 30 minutes, stirring once halfway through. When the nuts come out of the oven, immediately remove them to a bowl, using a metal turner.
Enjoy!

<https://www.thepioneerwoman.com/food-cooking/recipes/a90390/fancy-roasted-cocktail-nuts/>

<https://www.thepioneerwoman.com/food-cooking/recipes/a63655912/grasshopper-cocktail-recipe/>

BROADWAY PROMENADE

JAZZ IN THE COURTYARD

THURS 12 MARCH
7PM TO 9:30PM

COVER CHARGE \$5

Join us in the Courtyard
for food, friends and a
Saxophone Performance
by fellow resident
Mike Tribuzzi

BRING A DISH TO SHARE



• BYOB • BYOB • BYOB •

Selby Gardens Garden to Plate Wine Dinner



DOWNTOWN SARASOTA CAMPUS
FRIDAY, MARCH 6TH

Join us at Selby Gardens' Downtown Sarasota campus for a casually elegant outdoor Garden to Plate dining experience! Enjoy fine wines selected by Michael Klauber that complement a multi-course dinner personally designed by Phil Mancini. Tickets available online.

<https://selby.org/dsc/dsc-special-events/garden-to-plate-wine-dinner/>

Selby Gardens Enchanted Garden Family Festival

HISTORIC SPANISH POINT CAMPUS
MARCH 28TH & 29TH

The Historic Spanish Point campus will be transformed into a magical place where gnomes, Mother Nature, and even unicorns can be spotted.

Enjoy fanciful tales told by storytellers, a face painter, balloon artists, and performances by Spheres Bubble Show. There's a butterfly garden to explore and butterfly wands to make..



<https://selby.org/hsp/hsp-special-events/enchanted-garden-family-festival/>

Selby Gardens Music Concert Series

DOWNTOWN SARASOTA CAMPUS - SUNDAY, MARCH 15TH

Celebrate St. Patrick's Day with the Astralis Chamber Ensemble's enchanting program, Celtic Fantasy, featuring Celtic-inspired works with Angela Massey(flute)and Yvonne Cox(harp). This program highlights evocative works by composers Harty, Bax, and Wilson, weaving rich Irish and British musical traditions into a captivating performance. Known for their artistry and engaging stage presence, the ensemble will also share the stories and history behind the music, bringing each piece to life.

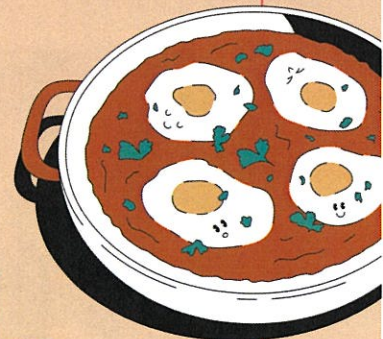
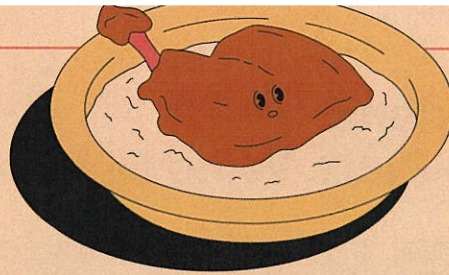
Tickets available online.

<https://selby.org/dsc/dsc-special-events/garden-music-series/>



YOU ARE INVITED TO

INTERNATIONAL DINNER



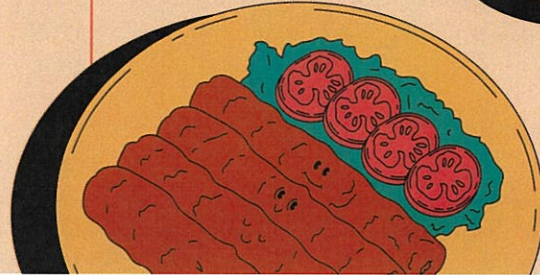
BRING YOUR FAVOURITE DISH TO SHARE WITH EVERYONE!

• STARTS 6 PM •
IN THE BROADWAY COURTYARD

15
APRIL

SIGN UP OUTSIDE MAILROOM
PLEASE NO TBD'S - THANK YOU

BYOB • BYOB • BYOB
SEE YOU THERE!



Slow Cooker Corned Beef & Cabbage



Ingredients

2 large carrots, peeled
1 yellow onion, peeled
6 sprigs fresh thyme
1(3- to 4-lb.) corned beef brisket, with seasoning packet
½ head savoy cabbage
1 lb. small red-skinned potatoes

Honey Mustard

1/2 cup grainy mustard
2 Tbsp. honey

For the corned beef and cabbage: Cut the carrots into 3-inch long pieces. Cut the onion in half, leaving the root end intact. Cut each half into 3 wedges (6 total). Place the carrots, onion, and thyme in the bottom of a 6- to 8-quart slow cooker.

Place the corned beef, fat-cap side up, over top of the carrots and onions in the slow cooker. Cover with 1 quart of water and sprinkle with the seasoning packet. Cover and cook on high for 5 hours.

For the honey mustard: In a small bowl, mix together the mustard and honey.

Cut the cabbage into 4 wedges, leaving the core intact. Place the potatoes in the slow cooker around the sides of the corned beef and place the cabbage over top. Cover and cook on high until the corned beef is tender and the cabbage and potatoes are soft, about 2 hours more.

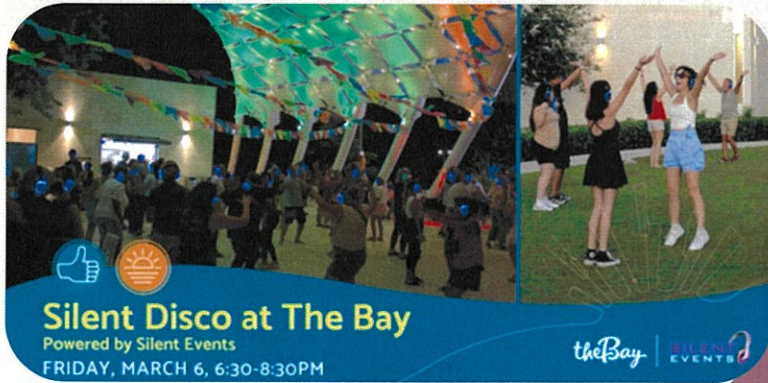
Slice the corned beef and serve with the vegetables and honey mustard.

Tip: To boost the flavor, you can substitute 1 quart of chicken or vegetable stock, or use 2 pints of light beer in place of the water called for in the recipe.

**If your corned beef didn't come with a seasoning packet, try this easy substitute:
1 tablespoon of pickling spice.**

The Bay Park Sarasota

Some activities require pre-registration online. See website for details



Silent Disco at The Bay
Powered by Silent Events
FRIDAY, MARCH 6, 6:30-8:30PM

theBay | SILENT EVENTS

THURSDAY,
MARCH 5
7:00PM

**Cinema
at The Bay
Hamilton**

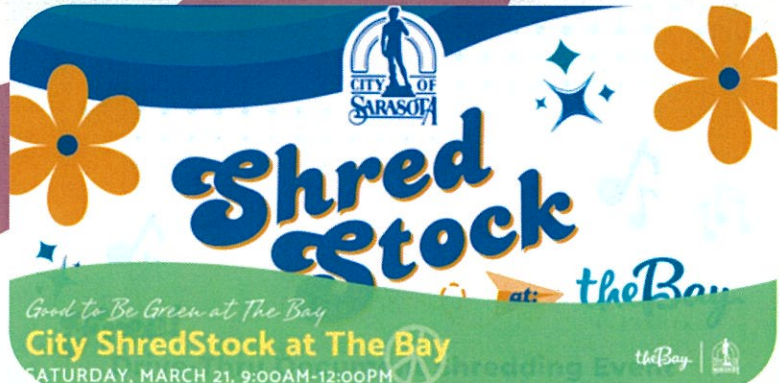
A GROUNDBREAKING MUSICAL THAT
REIMAGINES HISTORY.

THURSDAY,
MARCH 12
7:00PM

Good to Be Green Months at The Bay

**Cinema
at The Bay
The Commitments**

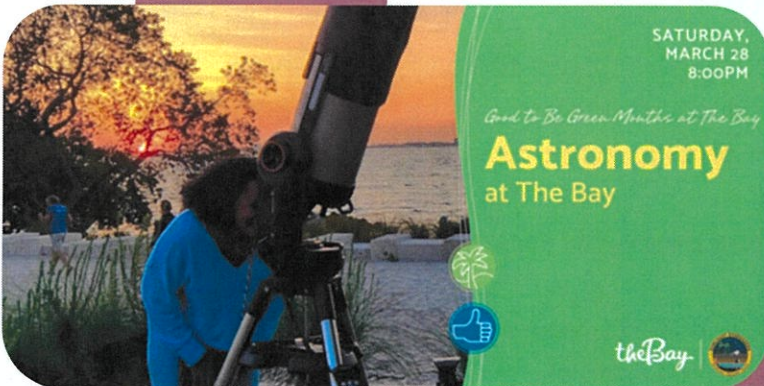
A BELOVED IRISH CLASSIC MARKING ITS 35TH
ANNIVERSARY AND AN ICONIC
SOUNDTRACK.



**Shred
Stock**

City ShredStock at The Bay
SATURDAY, MARCH 21, 9:00AM-12:00PM

theBay | Shredding Events



SATURDAY,
MARCH 28
8:00PM

Good to Be Green Months at The Bay

**Astronomy
at The Bay**

theBay


THURSDAY,
APRIL 2
7:00PM

**Cinema
at The Bay
The Art of Racing
in the Rain**

A MOVING TALE OF LIFE, LOVE, AND
LOYALTY - TOLD THROUGH THE EYES OF A
DOG.



**National Take a Walk
in The Park Day**
Monday, March 30, 2026



theBay
ONE PARK FOR ALL

[HTTPS://WWW.THEBAYSARASOTA.ORG/CALENDAR/](https://www.thebaysarasota.org/calendar/)

BROADWAY PROMENADE



Common Areas

NO PETS are permitted in the common areas. Common areas include the Courtyard, Club Room, Library, Social Room, Business Center, Gym and Pool.

Questions? Contact the management office.

Meet the Candidate

JEN AHERN-KOCH, CITY COMMISSIONER AT-LARGE

MARCH 25TH 5:30 PM
IN THE CLUBROOM

Light refreshments will be served.
Hosted by Denise & Charlie Nagelschmidt

All invited - bring a friend.

Renovation Update

VOTING

Keep an eye on your emails!

Around Mid-March you will be receiving an email to vote on the full scope of the renovation project.

Each condominium unit is entitled to one vote per unit.

Questions? Please see the management office. Further details will come directly from management.



Gym Closure

THURSDAY, MARCH 5TH

Reminder - The Gym will be closed for cleaning & maintenance every first Thursday of the month.

Thank You!

Board of Directors

TIM WITZ, PRESIDENT

President@broadwaypromenade.net

JOSEPH NIZIOLEK, VICE PRESIDENT

VicePresident@broadwaypromenade.net

ERICA GAUSE, TREASURER

Treasurer@broadwaypromenade.net

STEVEN GEISENBERGER, SECRETARY

Secretary@broadwaypromenade.net

JIM HAERLE, DIRECTOR

Director@broadwaypromenade.net

JANE WITZ, SOCIAL
COMMITTEE

janewitz54@gmail.com

JIM HEARLE, WIFI

Director@broadwaypromenade.net

Staff

SUE SIMONEAU, HOUSEKEEPING

TONY SUAREZ, FACILITIES MANAGER

LUIS SALSMAN, FACILITIES

LOUIS CARLOS-BAZA, FACILITIES

KIRILL STANEK

PROPERTY MANAGER

kstanek@broadwaypromenade.net

MARIAH BLAND

OFFICE ADMINISTRATION

mbland@broadwaypromenade.net

Decorating Committee

Wendy Abramson, Joel Aronchick,
Jerome Chesley, Susan Friedman,
Sam Garapolo, Tom Gause,
Lauren Miller, Linda Moss,
Mary Poesse, Christine Sable,

FRONT DESK

BETH SHAW

CARL JACKSON

TONY WONDERLY

BILL BERGER

DENNIS SHEEHAN

EIREC MIDDLETON

941-951-0260