



BROADWAY PROMENADE

MAY '26

WELCOME TO OUR

Monthly Newsletter



About Us

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

Businesses like Publix, UPS, two salon/spas and more on-site offer the ultimate in convenience. Just across the street The Bay Park offers lovey views of Sarasota Bay. They host many art, music, fitness and family events.

In this newsletter:

Events, Recipes and
Community Notices inside.
Keep Reading!

Add to your calendar:

1. Hallway Painting Begins May 4th
2. Board Meeting 10AM May 6th
3. Gym Closed for Cleaning May 7th
4. Memorial Day May 25th
5. Domestic Water Shutoff June 1st



Visit the Broadway Promenade website broadwaypromenade.net and view the Owner & Resident Information tab. This tab contains useful resources and information, such as

- Hurricane Preparedness & Condo Watcher Duty Guides
- Association/Building Insurance Policy Information and/or Flood Declaration Pages
- Unit Owner Insurance Guidebook
- Move In/Out, Deliveries and Contractors Policy
- Preferred Vendors
- Board Members
- Condo Fee Payment Instructions

Traveling this Summer?

A few quick reminders to ensure a safe and smooth season



Forward your mail

Mail forwarding can be done on the USPS website, or in person at any USPS office. Holds may not exceed 30 days, please forward.



Prepare for Hurricane Season

An emergency preparedness guide is available online.



Secure a Condo Watcher

Having a condo watcher during an extended absence is not only recommended, it is required. Forms available online.

<https://www.broadwaypromenade.net/owner-resident-information/>

Sarasota County Emergency Preparedness Guide

<https://www.scgov.net/home/showdocument?id=70393&t=638865241996191988>



NOTICE: Board of Directors Meeting

Date: May 6th, 2026

Time: 10:00 am

Place: Clubroom & Zoom

Agenda Items:

- Call to Order by President
- Establish Quorum of Directors
- Meeting Notice Confirmation
- Approval of Prior Board Meeting Minutes
- Approval of 2025 Audit
- Review and Approval of Reserves Investment Plan and Policy
- Financial Report: March Results and April Projection
- Review and Approval of Building Hurricane Insurance Policy Renewal
- Renovation Project Update with Budget Status
- Front Desk and Club Room Options Discussion
- Owners Q/A
- Adjournment

Zoom Meeting – Eastern Time (US and Canada)

Zoom Link:

<https://us06web.zoom.us/j/84535133561?pwd=vIYw6fHU0ZSebWx1zTZyOmNAr3Vvun.1>

Meeting ID: 845 3513 3561

Passcode: 117685

Dial by your location: +1 305 224 1968

Code of Conduct

“We may disagree, but we will be respectful to one another. We will direct all comments towards issues & we will not engage in personal attacks”.



Gym Closure

THURSDAY, MAY 7TH

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

Smoke Alarms

It is recommended that smoke alarm batteries be replaced every 6 months. A helpful reminder - change them when the clocks change for daylight savings.

The smoke detector itself should be replaced every 10 years.

The building utilizes fire alarms and sprinkler systems, however, smoke detectors are the unit owner's responsibility. It is best to be proactive and avoid the "chirping" low battery warning, particularly if you'll be out of town for a prolonged period as this noise can become a nuisance to neighbors.



Common Areas

Pets are NOT permitted in the common areas.

Common areas include the **Business Center, Social Room, Library, Gym, Club Room, Courtyard, and Pool.**



Renovations



Painting Beginning Monday, May 4th

- Starting with the 6th floor, residents will receive individual emails with the specific date(s) we will need access to your unit door.
- Broadway staff will knock prior to entry and will unlock the door for the painters.
- Weather stripping will be removed and placed just inside your entryway.
- Doors will be painted and must remain slightly open for approximately 2-4 hours to allow proper drying.
- After drying, staff will close and lock your door.

At no time will the painters enter beyond the immediate entryway. A Broadway staff member will be present in the hallway at all times while doors are open to monitor security. We anticipate approximately one week per floor to complete the painting process. Weather stripping will be put back after the second coat of paint has dried.

Carpet Removal & Installation Beginning Monday, June 1st

Carpet removal and installation will start June 1st and progress at a rate of approximately 1 floor every 3-4 days, starting with the 6th floor.

Dates are approximate, and may be subject to change.

We appreciate your patience as we complete these improvements.

Calling All Puzzlers!

We are setting up a table in the **Social Room** that will have an ongoing jigsaw puzzle for anyone to enjoy.

Susan Rausch has volunteered to get us started a puzzle spinner and a Liberty Puzzle. If you are not familiar with Liberty Puzzles - you will be amazed.

The puzzle pieces are individual pieces of art.



Domestic Water Shutoff

This notice is to inform you of a Domestic Water Shut-off.

This will take place from 10 am til 2 pm on Monday, June 1st

You will receive an email update once water is restored.

How to prepare: Fill the bathtub and sinks to use for hand washing, as well as to refill the toilet tank in order to flush.

If you have any questions or concerns, please reach out to Kirill or Mariah in the management office.



Melon Feta Skewers

24 (1-inch) cubed melon (such as watermelon, cantaloupe, honeydew, or a combination)
24 fresh basil leaves • Balsamic glaze, for drizzling

Cut the feta into 24 cubes that are a little smaller than the melon cubes. To assemble the bites, layer a cube of melon, a basil leaf, and a cube of feta. Secure the stack with a toothpick. Repeat with the remaining ingredients to make 24 bites. Arrange the assembled bites on a serving platter and drizzle with balsamic glaze just before serving.



Deviled Eggs

12 whole hard-boiled eggs • 1/2 cup mayonnaise • 2 Tbsp. yellow mustard
2 tsp. dill pickle juice • 1/4 tsp. kosher salt • 1/4 tsp. ground black pepper
Hot sauce (optional) • Ground paprika, for sprinkling • Chopped chives (optional)

Peel the eggs and cut them in half, lengthwise. Remove the yolks from the egg halves and place them into a bowl. Mash the yolks with a fork until they're broken up. Add the mayonnaise, mustard, pickle juice, salt, pepper, and a few drops of hot sauce, if using. Stir to combine; the mixture should be mostly smooth.

Spoon the mixture into a zip-top plastic bag and snip ¼ inch off of one of the bottom corners. Pipe the mixture into the egg white halves. Sprinkle the eggs with paprika and chill in an airtight container until ready to eat. Serve with chives and hot sauce, if you like.

<https://www.thepioneerwoman.com/food-cooking/recipes/a42804105/deviled-eggs-recipe/>

<https://www.thepioneerwoman.com/food-cooking/recipes/a65782049/melon-feta-skewers-recipe/>

CHEERS TO

HAPPY HOUR



5:00 PM
IN THE CLUB ROOM

EVERY 3RD FRIDAY
OF THE MONTH

BYOB • BYOB • BYOB • BYOB • BYOB

Smoked Salmon & Cucumber Sandwiches

1 5.2 ounce package garlic & herb gournay-style cheese, such as Boursin
3 Tbsp. heavy cream
2 tsp. capers, drained and chopped
2 tsp. chopped chives
12 slices pumpernickel bread, frozen
6 oz. smoked salmon, finely chopped
2 Persian cucumbers, thinly sliced

In a medium bowl, mash the cheese and heavy cream with a fork until smooth. Fold in the capers and chives.

Spread 1 tablespoon of the cheese mixture on each slice of bread. Top 6 slices of bread with 2 tablespoons of chopped smoked salmon. Top each sandwich with bread, cheese side down. Using a serrated knife, cut the crusts off of the sandwiches. Cut each sandwich into 4, 3x1-inch rectangles. Shingle 3 thinly sliced cucumber rounds on each finger sandwich



Ham & Cheddar Sandwiches

6 oz. cream cheese, softened
3 Tbsp. diced pimentos, pat dry
3 Tbsp. chopped Italian parsley
3/4 tsp. garlic powder
24 slices very thin white bread, frozen
8 oz. sliced ham
12 slices cheddar cheese

In a medium bowl, mash the cream cheese with a fork until smooth. Fold in the pimentos, parsley, and garlic powder until well combined.

Using a 1 3/4-inch round cookie cutter, cut 2 rounds out of each slice of bread. Using the same cookie cutter, cut 48 rounds of ham and 24 rounds of cheddar cheese.

Spread 1/2 teaspoon of the cream cheese mixture on each bread round. Place 24 slices of ham on top of 24 cream cheese-topped bread rounds. Add the slices of cheddar on top of the ham. Top with the remaining 24 slices of ham and the remaining bread rounds, cream cheese side down.

The key to getting clean slices out of tea sandwiches is freezing the bread. When using a cookie cutter or a serrated knife, frozen bread holds its shape much better than soft, room-temperature bread. It also keeps the bread nice and fresh. If you're assembling the sandwiches the morning of, store the slices under damp paper towels to keep the bread from drying out.

<https://www.thepioneerwoman.com/food-cooking/recipes/a42941591/tea-sandwiches-recipe/>

Board of Directors

TIM WITZ, PRESIDENT

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Decorating Committee

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

Staff

SUE SIMONEAU, HOUSEKEEPING

TONY SUAREZ, FACILITIES MANAGER

LUIS SALSMAN, FACILITIES

LOUIS CARLOS-BAZA, FACILITIES

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FRONT DESK

BETH SHAW

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BILL BERGER

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