



# *BROADWAY PROMENADE*

JUNE '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. Domestic Water Shutoff June 1<sup>st</sup>
2. Carpet Installation Begins June 1<sup>st</sup>
3. Gym Closed June 4<sup>th</sup>
4. Lobby Renovation Begins June 15<sup>th</sup>
5. Happy Hour June 19<sup>th</sup>

## **Welcome to the Team, Louie!**

We are pleased to officially welcome Louie to the Broadway Promenade team following the successful completion of his 90-day probationary period. Over the past few months, Louie has quickly become a valued part of our staff through his hard work, positive attitude, and dedication to keeping our grounds and landscaping looking their best. From maintaining the appearance of our outdoor spaces to helping enhance the overall curb appeal of the property, his efforts have already made a noticeable impact throughout the community. We appreciate the professionalism and care Louie brings each day and look forward to having him as part of the Broadway team for years to come. Please join us in congratulating and officially welcoming him aboard!



## **Congratulations to Mariah on Her Promotion to Assistant Property Manager!**

We are excited to announce the promotion of Mariah to the role of Assistant Property Manager (ACAM) for Broadway Promenade. Mariah recently achieved an important professional milestone by successfully passing her State of Florida CAM licensing exam on her very first attempt – an accomplishment that reflects both her dedication and strong work ethic. Earning this license is no small feat, and we are incredibly proud of her achievement.

Since joining the Broadway team, Mariah has consistently demonstrated professionalism, reliability, and a genuine commitment to both our residents and daily operations. Her positive attitude, willingness to take on new challenges, and attention to detail have made her an invaluable part of the management office. This promotion is well deserved, and we are excited to see her continue to grow in this new leadership role. Please join us in congratulating Mariah on both earning her license and this exciting next step in her career with Broadway Promenade!



## Domestic Water Shutoff

This notice is to inform you of a Domestic Water Shut-off scheduled to take place on **Monday, June 1st from 10 am til 2 pm.** You will receive an email update once water is restored.

**How to Prepare:** Fill the bathtub with water to use for hand washing, as well as to refill the toilet tank in order to flush. Fill reusable bottles with drinking water before the shutoff.

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



## Gym Closure

THURSDAY, JUNE 4<sup>TH</sup>

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



## 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.**



# HAPPY *Hour*

Raise Your Glass  
Happy Hour  
Awaits!

JUNE 19<sup>TH</sup>

5:00 PM

BYOB  
IN THE  
COURTYARD

BROADWAY PROMENADE

## **Dill Dip**

**1 1/2 cups mayonnaise**

**1 1/2 cups sour cream**

**2 Tbsp. pickle juice (from jar)**

**2 Tbsp. dried dill**

**1 Tbsp. dried parsley**

**1 Tbsp. dried minced onions**

**1/2 tsp. garlic powder**

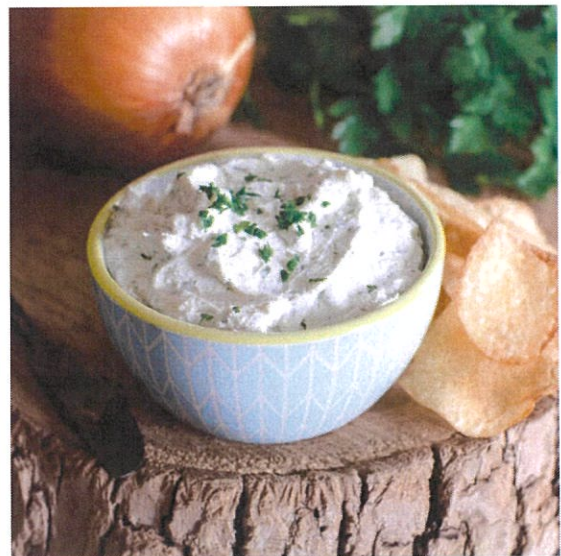
**1/2 tsp. black pepper**

**Fresh dill, chopped, for garnish**

**Cherry tomatoes, carrots and celery sticks, radishes, bell pepper slices and potato chips, for serving**

Stir together the mayonnaise, sour cream, pickle juice, dill, parsley, minced onions, garlic powder, and black pepper in a medium bowl. Cover and refrigerate for at least 30 minutes or overnight (for best results).

Spoon the dill dip into a small bowl and garnish with fresh dill, if you like. Serve with cherry tomatoes, carrots and celery sticks, radishes, bell pepper slices, and potato chips.



## **French Onion Dip**

**1 cup sour cream**

**1 Tbsp. dried chopped onion**

**1 tsp. onion powder**

**1 pinch garlic powder**

**1/4 tsp. kosher salt**

**1 Tbsp. finely chopped fresh parsley,  
OR 1 teaspoon dried parsley**

Place sour cream in a small bowl. Add dried onion, onion powder, garlic powder, salt, and parsley. Mix together very well until completely uniform. Taste with a chip and adjust seasonings if necessary.

Refrigerate for 1 hour to allow the flavors to meld and the dried onion to soften. Store in the refrigerator for 5 to 7 days

For an even healthier spin on French onion dip, you can substitute some or all of the sour cream with plain Greek yogurt. Greek yogurt is lower in calories and higher in protein than sour cream. For a dip that is similar in texture use a full-fat Greek yogurt.

<https://www.thepioneerwoman.com/food-cooking/recipes/a83200/how-to-make-french-onion-dip/>

<https://www.thepioneerwoman.com/food-cooking/recipes/a39012785/dill-dip-recipe/>

## Ree's Best Macaroni Salad



- 4 cups elbow macaroni
- 1/2 cup mayonnaise
- 1 Tbsp. red wine vinegar
- 3 tsp. sugar
- 1/4 tsp. salt
- Plenty of black pepper
- 1/4 cup milk, plus more if needed
- Splash of pickle juice, to taste
- 3 whole roasted red peppers, diced (can also use pimentos)
- 1/2 cup black olives, finely chopped
- 6 sweet/spicy pickle slices, diced (about 1/2 cup diced)
- 3 green onions, sliced
- Chopped chives (optional)

1. Cook the macaroni in lightly salted water according to the package directions. Drain and rinse under cold water to cool. Set aside.
2. In a small bowl, mix together the mayonnaise, vinegar, sugar, salt, and pepper. Splash in enough milk to make it pourable. Splash in pickle juice for extra flavor. Taste and adjust seasonings as needed. Set aside.
3. Place the cooled macaroni in a large bowl and pour in three-fourths of the dressing. Toss and add more dressing if you'd like. (The dressing will seem a little thin, but it will thicken up as the salad chills.)
4. Stir in the roasted red peppers (or pimentos), olives, pickles, and green onions. Add more of any ingredient if you'd like more stuff going on! At the end, splash in a little more pickle juice and stir.
5. Chill for at least 2 hours before serving. Sprinkle with sliced green onions to serve!

### **What kind of pickles are best in this macaroni salad?**

Any kind you want, really, but I like using a sweet and spicy pickle. It adds an extra hint of sweetness to the salad and a kick of heat. But you could use dill, bread-and-butter, or half sour, too!

<https://www.thepioneerwoman.com/food-cooking/recipes/a10675/the-best-macaroni-salad-ever/>



# Renovations



## **Carpet Removal & Installation Beginning Monday, June 1<sup>st</sup>**

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

Dates are approximate, and may be subject to change.  
We appreciate your patience as we complete these improvements.

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## **Front Lobby Tile Removal & Installation Beginning Monday, June 15<sup>th</sup>**

Tile removal and installation will start Monday, June 15<sup>th</sup>  
An email will be sent out with further details on this project.

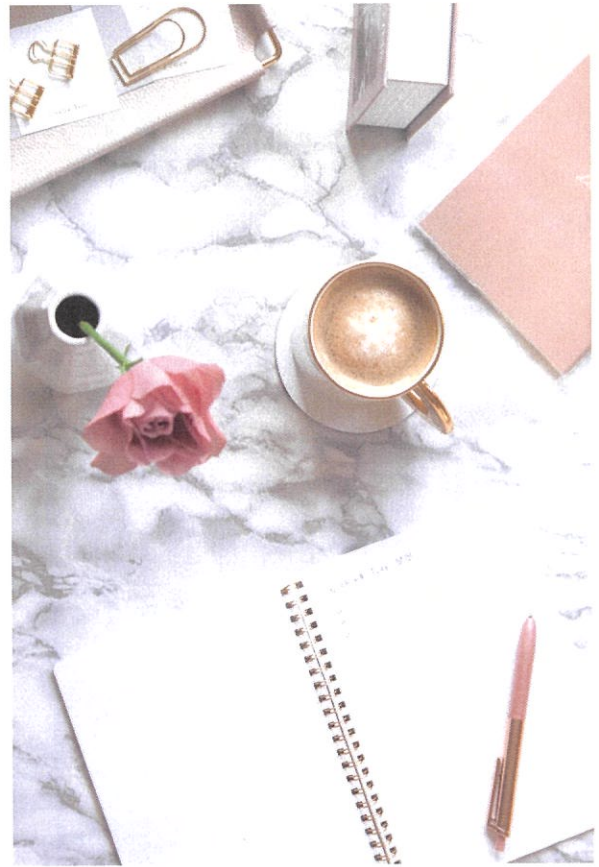
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**Updates on unit door painting will be provided as more  
information becomes available.**

**Elevator Lobby tile removal & installation has been completed.**



**Happy  
Birthday  
Mariah!**



## Guest Suites

Guest Suites may be booked 90 days or less prior to the desired check-in date. No Guest Suite forms exceeding 90 days from check-in will be accepted.

Check-in is 2:00 PM  
Check-out is 11:00 AM

Suite is to be paid for at check-in  
Pets are not permitted in Guest Suites

Temporary parking passes are available  
at the front desk

All Guest Suites contain a king size bed,  
flat screen TV, mini coffee machine, a  
mini fridge, microwave, and a blow dryer.



## Club Room

JUNE & JULY

The Club Room will be unavailable for event bookings during June and July while the 1<sup>st</sup> floor renovations take place. Thank you for your patience.



# BROADWAY PROMENADE CONDOMINIUM ASSOCIATION

[Home](#) [Owner & Resident Information](#) [Owner Portal](#) [Forms](#) [Newsletters](#) [Gallery](#) [Realtor Info](#) [Contact Us](#)

Visit the Broadway Promenade website [broadwaypromenade.net](http://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

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## 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>

## Board of Directors

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