



THE CENTER CLUB

March/April 2017

Uncorked

Springtime in Baltimore—Light City

Photo credit: Philip Vile

Swing Dancing
in the Pub

Orioles Opening
Day Party

Easter Brunch
Returns



THE CENTER CLUB
BALTIMORE

★★★★★
A PLATINUM CLUB

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FROM THE PRESIDENT

Spring is always my favorite time of the year to visit The Center Club. The view over the Harbor is magnificent. The Chef adds a myriad of new menu items. There's an unmatched vibe in the Club, particularly in the Orioles Pub before a game. And everyone, members and staff alike, just seem to have a big smile on their faces as they enjoy the fantastic ambiance of the Club.



As I near the end of my term as President of The Center Club, I'm reminded that there's still lots to do. Renovations are already underway to the Club's Business Center—to be known as the Willard Hackerman Business Center. It will feature a cozy seating area surrounding a fireplace along with several co-working style stations for members to use while visiting the Club, along with numerous tech updates.

I also look forward to your reaction to Chef Bannan's new menu items in the Main Dining Room. We listen to our members' feedback and wishes, and have added several small plates and lighter fare options, along with healthier and locally sourced choices as requested.

Finally, I wanted to mention that the Strategic Planning Committee, ably chaired by USM Chancellor Robert Caret and UM Medical School Dean Albert Reece, is nearing the end of its work. We are so pleased that we received back several hundred surveys offering significant feedback and suggestions for ways to improve The Center Club. While I don't wish to preempt the Committee's report, which will be issued shortly, I will say this: We have learned that our 90+% member satisfaction rate ranks us among the highest in the country. Thank you for your support.

We, however, will not rest on our laurels. We have lots to do and I hope to see all of you at The Center Club this spring as often as possible. Special thanks to my colleagues on the Board and the hardworking, dedicated members of our outstanding staff.

Go O's!

David H. Nevins
President, The Center Club



The Center Club, A Platinum Club

Take pride in knowing that you belong to a prestigious group! The Center Club and its members are recognized with Platinum Club status—a designation belonging to the cream of the crop in private clubs around the country. This incredibly respected acknowledgement is based on the votes of private club general managers, owners, and presidents. You are amongst the top 5% of private club members in the United States—thank you for making The Center Club best in class!

Who Doesn't Love Free Lunch?

The first 50 members who make a reservation to host a prospective member for lunch, dinner or select Club events* through the Membership Department (nsloane@centerclub.org or jklump@centerclub.org) will have the candidate's visit comped.

Why are we being so generous?

People who have an opportunity to experience the Club want to know how they can be a part of our Platinum ranked club. We'd love the opportunity to explain the benefits of membership as we tour the Club and review the process for becoming a member. **And if they join, the added bonus is now both you and the candidate share the paid initiation fee to enjoy in the Club** (you can even put your credit towards 2018 dues).

Everyone loves a free meal. The goal of this campaign is to build our membership base with excellent people that enjoy and appreciate the Club as much as you do.

Want to take advantage of FREE?

1. Contact Nancy Sloane at 667-217-3542 or nsloane@centerclub.org to make a reservation for lunch, dinner or a select member event.*
2. Provide the candidate's name, organization/business, title, email, phone and mailing address.
3. Plan to meet Nancy in the 15th floor Peale Reception 20 minutes before your reservation.

NEW MEMBER PROMOTION: New members pay a one-time initiation fee and receive 50% back in Club Credits good for 6 months. In addition, their annual dues are prorated for the remainder of 2017.

***Select dates for dinner. No alcohol included. Space is limited for select events.**

The Center Club Can Host 400 People!

One of the great advantages of Center Club membership is hosting or sponsoring events at The Center Club. No matter the occasion, we can plan your perfect party—sit back and let the Catering team handle every detail. From intimate business dinners to large professional receptions, the view from The Center Club is a stunning backdrop that your guests will talk about for years to come. We offer customized menus and can host up to 400 people for a cocktail reception style event.

Along with free night/weekend parking, beautifully presented, exceptional cuisine and a welcoming and professional staff, you'll hit a home run by having your next business event at The Center Club.

For more information please contact Vanessa Dailey, Director of Catering at vdailey@centerclub.org or 667-217-3543.



RECIPROCAL CLUBS

As a member of The Center Club, you have the opportunity to utilize other private clubs across the country for business or personal use. The following **Reciprocal Clubs** are also Platinum Club members:

- Union League of Philadelphia**, Philadelphia, PA
- University Club of Chicago**, Chicago, IL
- The Fort Worth Club**, Fort Worth, TX
- Union League of Chicago**, Chicago, IL
- The Westmoreland Club**, Wilkes-Barre, PA
- Penn Club**, New York, NY
- Harvard Club of Boston**, Boston, MA
- The University Club of Washington**, Washington, DC
- The Hamilton Club**, Lancaster, PA
- The Buffalo Club**, Buffalo, NY
- The Saint Louis Club**, Saint Louis, MO
- Charlotte City Club**, Charlotte, NC
- The Union Club**, Cleveland, OH
- The Columbia Club**, Indianapolis, IN
- The Cornell Club—New York**, New York, NY
- The Pacific Club**, Newport Beach, CA
- The Standard Club**, Chicago, IL
- Genesee Valley Club**, Rochester, NY
- The Princeton Club**, New York, NY
- The Army & Navy Club on Farragut Square**, Washington, DC

For a full list of our Reciprocal Clubs, visit www.centerclub.org

ORIOLES PUB GAME DAY SCHEDULE

Sun 3/12	St. Patrick's Day Parade Brunch	
Wed 3/15	March Madness	
Thurs 3/16	Third Thursday & March Madness	
Fri 3/17	St. Patrick's in the Pub & March Madness	
Thurs 3/23	March Madness & Trivia Night	
Fri 3/31	PressBox Orioles Season Team Preview	
Mon 4/3	Opening Day / NCAA Championship	
	Open 11:00 AM	Game 3:05 PM
Wed 4/5	Open 4:00 PM	O's Home 7:05 PM
Fri 4/7	Open 4:00 PM	O's Home 7:05 PM
Sat 4/8	Open 1:00 PM	O's Home 4:05 PM
Sun 4/9	Open 10:30 AM	O's Home 1:35 PM
Fri 4/21	Open 4:00 PM	O's Home 7:05 PM
Sat 4/22	Open 4:00 PM	O's Home 7:05 PM
Sun 4/23	Open 10:30 AM	O's Home 1:35 PM
Mon 4/24	Open 4:00 PM	O's Home 7:05 PM
Tues 4/25	Open 4:00 PM	O's Home 7:05 PM
Wed 4/26	Open 4:00 PM	O's Home 7:05 PM

*Schedule subject to change.

Countdown to Opening Day



O's fans, rejoice! The long wait is almost over and baseball season is nigh. Make the Orioles Pub your pit stop for every home game. We have a delicious, brand new Pub menu for the season, local brews on tap, and a relaxed setting. You'll ensure a Birdland win by soaking in the Pub decked out in Orioles history and memorabilia—sure to impress any diehard fan.

DON'T FORGET—FREE EVENING & WEEKEND PARKING!

Orioles Pub Hours

Lunch: 11:30 AM-2:00 PM, Monday-Friday
Dinner: Wednesdays, beginning at 5:00 PM

OPEN FOR ALL HOME ORIOLES GAMES

Burger & Brew every Wednesday—5pm, \$17++
Trivia Night—4th Thursday of the month

Burger & Brew Wednesday



Beginning at 5:00 PM every Wednesday join us in the Pub for our popular Burger & Brew! Choose from Black Angus, Turkey, Black Bean or Chef's Featured Burger with a choice of beer or house wine for \$17++. A casual menu of salads, sandwiches and appetizers are also available to order.

Private Events

Semi-book the Birds Nest in the Orioles Pub for your spring event without a room fee or minimum! Available for groups of 10-25 people. The Orioles Pub provides a fun, relaxed setting to entertain your guests for your next event. For more information or to book the Club's newest space contact **Vanessa Dailey**, Director of Catering at 667-217-3543 or vdailey@centerclub.org.

Billiards Room & Pool Tournament



The Annual Pool Tournament begins **Wednesday, March 8th** and runs through the end of the month. Win both prizes and bragging rights on the Wall of Fame—to register, email jklump@centerclub.org by **March 3**. The Billiards Room

is open whenever the Pub is open for all members. With a variety of games and TV, this space is ideal for getting friends together or entertaining an intimate group. When the Pub is closed, you can still reserve the space through Catering by contacting vdailey@centerclub.org.

Events at a Glance

View full event details on pages 6-8.
Please RSVP: 410-727-7788, email reception@centerclub.org, or reserve online through the Members Calendar: centerclub.org/members/events

Cancellation Policy: all reservations are confirmed one week prior. Cancellations made less than 48 hours are charged at 50%.

Club Events

Pool Tournament in the Game Room BeginsWed 3/8
Mix It Up: What Trump's Tax Plan Means For MD*Thurs 3/9
Children's Etiquette ClassSat 3/11
St. Patrick's Day Irish Tailgate & Parade.....Sun 3/12
Third Thursday Happy Hour:
March Madness in the Pub.....Thurs 3/16
Trivia NightThurs 3/23, 4/27
Light City Celebration & Prix-Fixe Dinner.....Sat 3/25-Fri 4/1
Dinner & Jazz with Irene JalentiThurs 3/30
Orioles Season PressBox PreviewFri 3/31
Orioles Opening Day Party in the PubMon 4/3
Seafood BuffetTues 4/5
Shaken & Stirred: MICA Alumni Art ShowFri 4/7
Mix It Up: Orioles Preview with Dan Duquette*Thurs 4/13
Easter Brunch.....Sun 4/16
Third Thursday Happy Hour.....Thurs 4/20
Swing Dancing Night in the Pub.....Thurs 4/20
Princess Tea PartySat 4/22

Intra Club Events

Books & Boards: Modern Romance; Pictionphone... Wed 3/1, 4/5
Women In BusinessTues 3/7, 4/4
Spanish Mini MesaWed 3/8, 4/12
Executive Forum 2.....Wed 3/8, 4/12
Whiskey Club: Woodford & Old ForesterFri 3/10
Executive ForumThurs 3/16, 4/20
Craft Beer Club Tasting: IPAs.....Wed 3/15
Paul Lukacs Wine EducationFri 3/24
Spanish RoundtableTues 3/28 (dinner), 4/25 (lunch)
Cocktail Club Tasting & SelectionWed 3/22, 4/26
Bubbles & Oysters with the Wine Club.....Thurs 4/27

Young Member Sponsored Events

Young Members Happy Hour*
with Junior Achievement.....Wed 3/1
Young Members Wine Education*Wed 3/29
Professional Workshop Series:
Jay Steinmetz, Barcoding Inc*Thurs 4/6

Membership Events

Prospective Member Open House*.....Tues 3/14
New Member OrientationTues 3/21, Wed 4/19
Welcome New Members ReceptionWed 4/19

* Indicates Prospective Member Event

Dress Code Refresh

The three public areas of The Center Club have different dress codes based on their varying levels of decorum and formality. We encourage and expect a tasteful appearance by all members, guests, and their families. Adhering to the dress standards ensures an experience that aligns with the premium quality of The Center Club and its membership as a 5 Star Platinum Club.

15TH FLOOR—KEEP IT PROFESSIONAL

PEALE RECEPTION & BAR100

Acceptable

- Business or business casual
- Dark-washed clean dress denim with no visible rips, tears, holes or frayed edges
- Collared shirts without ties

Nice But Not Necessary

- Ties
- Jacket

Leave at Home

- Light washed jeans
- Athletic shoes
- T-shirts

MAIN DINING ROOM

Acceptable

- Business or business casual

- Dress denim must be accompanied by collared shirt and jacket

16TH FLOOR

ORIOLES PUB

Acceptable

- Collared shirts
- Team logoed jerseys or t-shirts
- Athletic shoes in good condition
- Hemmed shorts
- Slacks
- Neat, clean denim (any wash)

Leave at Home

- Ripped jeans
- Yoga pants
- Sweatpants
- Flip flops
- Cutoffs
- Worn out shoes

Women should dress comparably to the descriptions provided.

On the Calendar

YOUNG MEMBERS HAPPY HOUR WITH JUNIOR ACHIEVEMENT

Sponsored by Young Members Committee

Wednesday, March 1 / 5-7 PM / By chit

Come to The Center Club and network with other young professionals. Enjoy drink specials and connect with other Young Members and local emerging leaders and volunteers from Junior Achievement Maryland.

BOOKS & BOARDS

Wednesdays, March 1, April 4 / 6 PM / By chit

This interest group is no additional cost to members and open to anyone wanting to bond over board games or a good book. Please RSVP so we know to expect you!

March—Book Club

Modern Romance by Aziz Ansari

April—Board Game

Pictionary/Telephone

COCKTAILS & CONVERSATION

Sponsored by Women in Business

Tuesdays—March 7, April 4 / 5-6 PM Cocktails, 6 PM Dinner by chit / Dinner reservations required

All are welcome to join the Women in Business for "Cocktails & Conversation." Members of WIB may stay for a special prix fixe 3-course dinner for \$35.95++. *Must be a WIB member or first-time guest to attend the dinner.*

MINI MESA

Wednesdays—March 8, April 12 / 12 PM / By chit

This small group meeting focuses on enhancing your Spanish-speaking skills over lunch, led by Center Club member, Ed Adkins.

EXECUTIVE FORUM 2

Wednesdays—March 8, April 12 / 5:00-6:30 PM / \$15++

Must be a member of the IntraClub to attend. For more information on joining, email jklump@centerclub.org.

POOL TOURNAMENT

Wednesday, March 8—Wednesday March 22

Times will vary / By chit

Calling all pool sharks—test your skills and compete for bragging rights and a spot on the Wall of Fame. The bracket will begin March 8th, with a finalist bracket competing for the win over March Madness. **Email jklump@centerclub.org to register by Friday, March 3.**



MIX IT UP

Bull or Bear? What Trump's tax plan means for Maryland

Thursday, March 9 / 5:30 PM Bar100, 6-7 PM Private Room / By chit
Reservations requested

Join **Peter Franchot, Maryland Comptroller** and **David Rosen, tax attorney, CPA, and partner at Rosen, Sapperstein & Friedlander, LLC (RS&F)** for this timely discussion.

WOODFORD RESERVE AND OLD FORESTER TASTING

Sponsored by the Whiskey Club

Friday, March 10 / 6:30 PM / \$30++ / Reservations required

Join the Whiskey Club for a tour of two legendary Kentucky Bourbons: **Old Forester** and **Woodford Reserve**. A brand ambassador will be on hand to share more about each distillery and guide attendees through the nuances between each delightfully aged pour. In total, we'll be showcasing three Old Forester craft bourbons and three from Woodford Reserve.

CHILDREN'S ETIQUETTE CLASS

Saturday, March 11 / 4-6 PM / \$48 / Reservations required

Just in time for the spring holidays, **Carol Haislip of the International Protocol School** will lead an etiquette lesson for children ages 7 1/2-12 that's both fun and educational. Parents are encouraged to make dinner reservations for the evening with their children to put those manners to good use! Children's entree items will be available on the menu this evening at children's prices. *Space is limited.*

ST. PATRICK'S DAY IRISH TAILGATE & PARADE

Sunday, March 12 / 12-4 PM / \$25++ adults, \$12++ children / Reservations required
Drinks by chit

Enjoy the best seat in the city for one of Baltimore's favorite parades! The Center Club will have a private area on Charles Street reserved exclusively for Center Club members. Join us for Bloody Marys and a great Irish buffet in the Orioles Pub before the parade starts at 2 PM. Enter the parking garage on Light Street as Charles Street will be closed. *Space is limited.*

OPEN HOUSE FOR PROSPECTIVE MEMBERS

Tuesday, March 14 / 5-7 PM / Reservations required

Member referrals are the best way to increase membership at The Center Club. Who can YOU invite to this month's Open House? Your friends and colleagues can sample the fabulous cuisine, enjoy a complimentary glass of wine or beer, get a personal tour of the Club, and meet other members as they learn first hand about the many benefits of membership. Start accruing 2018 dues and help the Club grow its membership by reserving spots at this great event as soon as possible.

CRAFT BEER CLUB TASTING

Wednesday, March 15 / 6:30 PM / BYOB to attend
Reservations required

This month the Craft Beer Club will be tasting their favorite IPAs—may the hoppiest head win! You must be a member of the **Craft Beer Club** and **bring two cans/bottles to be admitted to the tasting.** Plan to stay for Burger & Brew in the Orioles Pub afterwards! Email jklump@centerclub.org for info.

EXECUTIVE FORUM

Thursdays—March 16, April 20 / 4:30-6:00 PM / \$15++

Must be a member of the IntraClub to attend. Email jklump@centerclub.org for more information on joining.

THIRD THURSDAY-MARCH MADNESS IN THE PUB

Thursday, March 16 / 5-7 PM / By chit
Reservations requested

Kick off March Madness in the **Orioles Pub** with your fellow Club members to mix, mingle, and enjoy. Complimentary hors d'oeuvres, happy hour drink specials, and all the games on the big screens await you!

NEW MEMBER ORIENTATION

Tuesday, March 21 / 11:45 AM-1:15 PM
Reservations required

This luncheon orientation provides an excellent overview of the rules and policies of the Club. It's a great way to meet other members—please bring your spouse or partner!

SPANISH ROUNDTABLE

Tuesday, March 28 / 6 PM / By chit
Tuesday, April 25 / 12 PM / By chit

Join Ed Adkins as he leads the discussion in Spanish to enhance and enrich fluency. The discussions are informal, spontaneous and fun; no English spoken here! *The group will meet over dinner in March.*

THE COCKTAIL CLUB

Tasting & Selection

Wednesdays—March 22, April 26 / 6:30 PM / \$10
Reservations required

Taste and select the Cocktail of the Month for April and May.

April's theme (tasting in March): Havana (at the) Club—**Rum**
May's theme (tasting in April): Cocktails in Bloom—**Florals**

Must be a Cocktail Club member to attend.

TRIVIA THURSDAYS

Thursdays—March 23, April 27 / 6 PM Arrival, 6:30 PM Game / By chit / Reservations required

Trivia Night is back! Enjoy the Pub menu, local draft beers & hand crafted cocktails while testing your trivia knowledge. Hosted by **Neil Goldberg of Golden Productions**, you can bring your own team (of 5-8 people) or join one on trivia night. Each Center Club member of the winning team will receive a prize!

AN EVENING WITH PAUL LUKACS

Sponsored by The Wine Club

Friday, March 24 / 6:30 PM / \$30++ or \$25++ WC members / Reservations Required

On Friday March 24, the Wine Club will give you a chance to get serious about wine. **Paul Lukacs**, professor of English at Loyola University, is also a wine critic, historian and writer. His 2012 book "Inventing Wine: A New History of one of the World's Most Ancient Pleasures" garnered a James Beard Award nomination. Dr. Lukacs will familiarize us with a brief history of wine making and enjoyment, with "liquid illustrations" to accompany his talk.



YOUNG MEMBERS WINE CLUB EDUCATION

Wednesday, March 29 / 6:30 PM / \$25++
Reservations required

Take a trip through the Loire Valley region of France—one of the top producers in the world—and grow your wine knowledge alongside other Young Members. No previous wine expertise is necessary. Come for a fun and relaxed environment! Tasting includes four varietals and light hors d'oeuvres.

TUESDAY 2lb Lobster Night \$39.95++	WEDNESDAY Burger & Brew* \$17++ 	THURSDAY Half Price Bottles of Wine (Under \$75)	FRIDAY Live Piano	SATURDAY Live Piano & Prime Rib Roast \$38++
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Event Icons: New Event Prospective Member Event Networking IntraClub Member Table Available Family

NEW. See page 3 for details.

DINNER & JAZZ WITH IRENE JALENTI

Thursday, March 30 / 6 PM / \$85++, drinks by chit
Reservations required



The Dinner & Jazz series returns! Peabody grad and local maestra **Irene Jalehti** wows international audiences with her uniquely smoky, signature sound. This choreographed dinner experience is one you don't want to miss! Enjoy an exquisite meal to match the tunes. **NOTE: Peter Beets returns June 14!**

LIGHT CITY FESTIVAL

Friday, March 31—April 4 / Seating begins at 5 PM
\$35++ Prix Fixe menu / Reservations required

Light City returns to Baltimore with sights to see every single night! Make The Center Club your (free parking) stop before you go out to see the wonders of this large scale light festival. Chef Bannan has prepared an incredible 3 course menu for you to stop in and enjoy before heading out to see the sights!

PRESSBOX ORIOLES PREVIEW

Friday, March 31 / 6:00-7:30 PM / By chit
Reservations required

Stan "The Fan" Charles, Founder and Publisher of PressBox, will host a unique Baseball Round Table discussing the 2017 Orioles' season just before Opening Day. Join us for this panel discussion of pertinent topics surrounding the O's 2017 season along with an audience Q & A and expert predictions for the upcoming season. Panelists include: **Ross Grimsley, former Orioles Pitcher and 105.7/Orioles Radio Pre-game analyst; Keith Mills, sportscaster, WBAL Radio; & Tony Pente, Owner of Orioleshangout.com.**

OPENING DAY PARTY

in the Orioles Pub

Monday, April 3 / Beginning at 11 AM / \$25++, drinks by chit
Reservations required

Join us in the Orioles Pub (overflow seating in the 16th Floor Lounge) before the Orioles home opener against the Toronto Blue Jays for our Opening Day buffet. Kick off the season with a lunch buffet. Not going to the game? Plan to watch the game in the Pub with friends and colleagues. Reservations are required to ensure optimal seating arrangements. The a la carte lunch menu will not be available in the Pub

SEAFOOD BUFFET

Wednesday, April 5 / Begins at 6 PM
\$55++ / Reservations required



The Seafood Buffet is back! Welcome spring with a bountiful seafood display including oyster stew, the famous raw bar, baked and fried oysters, as well as other seafood classics: crab cakes, Seafood Baltimore and more!

Professional Workshop Series

JAY STEINMETZ, CEO, BARCODING

Thursday, April 6 / 6 PM Networking, 6:30-7:30 PM
Presentation / \$15++, includes two glasses of wine or beer
Reservations required

Jay Steinmetz, CEO of Barcoding, Inc., shares his story of his journey from professional services manager at Accuscan to holding several patents and becoming owner of an Inc 500 company and Entrepreneur of the Year. Sponsored by Young Members Committee. **Event is open to all members.**

SHAKEN & STIRRED

An Art Reception with MICA Alumni

Friday, April 7 / 5-7 PM / Drinks by chit
Reservations required

The Center Club is proud to partner with the **Joint Youth Movement**, a local artist group comprised of MICA alumni. Five young artists will have their art hanging in the 16th Floor Lounge with their work available for sale. Enjoy retro cocktails (and retro pricing!) while celebrating this new initiative—the Orioles Pub will be open that evening!

MIX IT UP: ORIOLES PREVIEW WITH DAN DUQUETTE

Thursday, April 13 / 5:30 PM Bar100, 6-7 PM Private Room
By chit / Reservations Requested

Join us for a special Mix It Up in the Orioles Pub. We will be talking all things O's baseball with **Orioles EVP of Baseball Operations Dan Duquette**. Get an inside perspective on the team's prospects for 2017 and what O's fans have to look forward to with this year's lineup. Members and guests will also enjoy checking out meaningful memorabilia showcased in the Oriole's Pub.

EASTER BRUNCH

Sunday, April 16/ Reservations accepted
between 11 AM-3 PM / \$48++ adults or \$22++ children under 12 (children under 4 dine free) / Reservations required

Enjoy holiday brunch with your family on Easter Sunday. Children may participate in an Easter egg hunt while adults enjoy complimentary champagne and mimosas. Our brunch buffet includes Roasted Leg of Lamb, Maryland Crab Cakes, Seafood Baltimore, Maine Smoked Salmon, Eggs Benedict, an Omelette Station and more. **Private rooms available: contact vdailey@centerclub.org for more info.**

WELCOME NEW MEMBERS RECEPTION

Wednesday, April 19 / 6:00-7:30 PM / Complimentary
Reservations required

If you've joined the Club within the past year, you and your proposer are invited to attend. It's a great way to meet other new members and hear from tenured members of the Club. Tours and a **new member orientation will be given at 5 PM** for anyone who was unable to attend a luncheon orientation.

THIRD THURSDAY HAPPY HOUR

Thursday, April 20 / 5-7 PM / By chit
Reservations requested

Mix, mingle, and enjoy complimentary hors d'oeuvres and happy hour drink specials with your fellow Club Members. Stay for swing dancing after!

SWING DANCING IN THE PUB

Thursday, April 20 / 7 PM / \$20++ / Drinks by chit
Reservations required

Put on your dancing shoes and drop by the Orioles Pub for a swingin' good time! Local dance instructors will provide a thirty minute group lesson from 7:00-7:30 PM, with open social dancing from 7:30-9:00 PM. Fuel up with dinner in Bar100 or the Main Dining Room beforehand. **No need to come with a partner—dancing with multiple partners throughout the night is encouraged!**

BUBBLES & OYSTERS ON THE PLAZA

Sponsored by the Wine Club

Thursday, April 27 / 6:30-8:00 PM / \$40++ WC members, \$50++ non WC / Reservations Required

Finish out traditional oyster season by learning more about what pairs well with these briny delights on the TransAmerica Plaza. Sip sparkling wine and enjoy a lovely spring evening with your fellow members on the patio. This extra-special event includes oysters as well as five accompanying wine tastings. *Space is limited.*



PRINCESS TEA PARTY

Saturday, April 22 / 2-4 PM / \$35++ per adult and child couple; \$15++ per additional child / Reservations Required

Bring your favorite little lady to a tea party fit for a queen! For young ladies between the ages of 3 and 12, whisk your granddaughter, niece, goddaughter, or other special little girl in your life away for a magical afternoon with crafts, cupcakes and kid-friendly tea fare, and special visits from Princesses! Bring your camera for story time and one on one autographs. *Space is limited.*

SAVE THE DATE

- May 2: **WIB Trailblazers in Education Awards Dinner**
- May 3: **Gettysburg Foundation Reception & Presentation**
- May 7: **Kentucky Bowties, Bonnets & Bourbon**
- May 8: **Mother's Day Brunch**
It's not too early to reserve your table.
Reservations accepted between 11 AM-3 PM.

Congratulations

- **Kelly Drnec** was nominated for Manager of the Year by MH&LA—Maryland Hotel and Lodging associations.
- **Linda Hartke and Robert Wallace** were named one of 2017's Maryland International Business Leader Award Winners by the World Trade Center Institute.
- **Don Hoffman** was named an Honoree, Centers of Influence Awards by *SmartCEO*.
- **Alvin Katz** was named a Centers of Influence Award winner by *SmartCEO*.
- **Gloria Larkin** was named WIPP's National Partner of the Month—February 2017.
- **Cara Marrero** was crowned Miss Virginia 2017
- **Len Miller** was named a Star Influencer, Centers of Influence Awards by *SmartCEO*
- **John Pastalow III and Erica Wylie-Chambers** were named winners for the 2017 SmartCEO Baltimore Executive Management Awards.
- **Joey Price** was honored as a 2017 30 under 30 Award Winner by the Society for Human Resource Management.

Board Appointments

- **Christina Snyder**, President for Women in Insurance and Financial Services (WIFS), Maryland Chapter.
- **Katherine Pinkard**, Chair of the Board of American Red Cross, Central Maryland Chapter.
- **Jason Bonardi**, Morgan State University Foundation Board of Directors.
- **Michele Bresnick Walsh**, President of the Board of Directors of There Goes My Hero

If you have been recognized by an outside organization please help us spread the good news by emailing jklump@centerclub.org.

NEW Coming Next Issue: Personal Milestones

If you or your family has recently experienced a memorable milestone, please share it with The Center Club! Births, milestone anniversaries, engagements, weddings—we want to celebrate wonderful life moments with you. **Please send pictures and details to be featured in future issues to jklump@centerclub.org**

Welcome to New Members!

Joined January-February 2017

Mr. Geoffrey (Geoff) Adams
Mrs. Elizabeth Adams
GA: Chief Growth Officer
Bolton Partners
EA: Owner
Be At Your Service
Proposer: Mark Lynne

Mr. William (Bill) Anderson
Mrs. Cindy Anderson
WA: COO
Bullard Investment Group
CA: Process &
Content Analyst
PrimePay
Proposer: Jay Weinstein

Mr. Terence Blackwell, Jr.
Mrs. Cheryl Blackwell
TB: President/CEO
Chimes International, Ltd
Proposer: David Nevins

Mr. Christopher Bolton
Mrs. Christina Bolton
CRB: COO
Bolton Partners
CAB: Managing Partner
Bolton Home Team
Proposer: Robert G. Bolton

Mr. Brian Briggs
Mrs. Tamara Briggs
BB: President
TIC Gums, Inc
TB: Owner
Quaint with Paint
Proposer: Keith Daw

Mr. Jerrold Brotman
Mrs. Theresa Brotman
Retired
Proposer: Eric D Brotman

Mr. Chester Bullard, Jr.
Mrs. Abby Bullard
CB: CEO
Bullard Investment Group
Proposer: Jay Weinstein

Mr. Andrew (Drew) Burton
Financial Advisor
Capital Financial
Benefit Solutions
Proposer: Ryan Polakoff

Mrs. Bessie Conway
Dr. Eric Conway
BC: Broker
Realty Executives Premier
Group + Regal Realty
EC: Chairperson of Fine Arts
Morgan State University
Proposer: David Nevins

Mr. Christian Dean
Mrs. Hannah Dean
CD: VP, Sales Manager
First National Bank
HD: Senior Administrative
Assistant
T Rowe Price
Proposer: Shara Boonshaft

Mr. Brian DeFilippis
Mrs. Heather DeFilippis
BDF: VP, Univ. Advancement;
EVP TU Foundation
Towson University
Proposer: Kim Schaftel

Mr. Raymond Faby
Mrs. Lauren Faby
RF: Branch Manager, SVP
Benjamin F. Edwards
LF: Account Manager
FXWell
Reinstated Member

Ms. Marissa Fegeley
Director of
Business Development
Ansley & Co.
Proposer: Devin Walsh

Ms. Jenni Ferguson
President
Impact PMO Consulting
Proposer: David Nevins

Mr. Matthew Flora
Senior Account Executive
COMPASS Cyber Security
Proposer: Jennifer Robinson

Mr. Paul Fulton
Ms. Lisa Breslin
PF: Owner/CEO
Fulton Construction, Inc.
LB: Academic Dean
McDaniel College
Proposer: Courtney Wilson

Mr. Jean-Marc Germain
Dr. Florence Germain
JG: CEO
Constellium
Proposer: David Downey

Mr. Bradley (Brad)
Goldbloom
Partner
Hyatt & Goldbloom, LLC.
Proposer: J. Michael McGuire

Mr. Todd Hyatt
Mrs. Marni Hyatt
TH: Managing Partner
Hyatt & Goldbloom, LLC.
Proposer: J. Michael McGuire

Mr. Kristin Johnson
Mr. Stephen Johnson
KJ: Business
Development Manager
Bright Technologies
SJ: ADP
Proposer: Alan Wiederhold

Mr. Jesse Kessinger
Realtor
Remax Advantage Realty
Proposer: Melinda Wise

Mr. Peter Kjome
President & CEO
Baltimore Symphony
Orchestra
Proposer: Barbara Bozzuto

Mr. Ernest Kovacs
Mrs. Donna Kovacs
Retired
Proposer: Livio Broccolino

Dr. Stuart Levine
Mrs. Amanda Levine
SL: VP Medical Affairs, CMO
Medstar Franklin Square
Medical Center
AL: Lower School
Technology Coach
Krieger Schechter
Day School
Proposer: Samuel Moskowitz

Mr. Cecil Martin, III
Managing Partner
McGuire Woods, LLP
Proposer: Ava Lias-Booker

Ms. Laurel Mazur
Research Assistant
Federal Reserve Bank
of Richmond
Proposer: Lauren Szczybor

Mrs. Luisella McBride
Mr. Ace McBride
LM: Counsel
Miles & Stockbridge P.C.
AM: Attorney
Saiontz & Kirk
Proposer: Michele Cohen

Mr. Kevin Merrill
Mrs. Amanda Merrill
KM: Owner/CEO
Rhino Capital Holdings
AM: Owner
Stylish Occasions by Amanda
Proposer: Terry Arenson

Mr. Kelvin Moore
Ms. Felicity Moore
KM: Chief Information
Officer (CIO)
Department of Defense
FM: Paralegal
MD Office of the
Attorney General
Proposer: Denise Adah

Ms. Anne-Margaret
(Anne) O'Brien
Mr. David Fleck
AM: McQuade Consulting
DF: Fleck Machine Company
Proposer: Michele Walsh

Mr. Theodore Rogers
Mrs. Elizabeth Rogers
TR: President & CEO
Security Title Guaratee
Corp. of Baltimore
Reinstating Member

Mr. Glenn Ross
Managing Partner/Owner
Marquette Associates
Proposer: Bruce McLean

Mr. Christopher Schipske
Mrs. Anna (Josie) Schipske
CS: Owner
Athlon Wealth Advisors
AS: ESOL Teacher
Howard County Public
School System
Proposer: Susan Katz

Mr. Ross Scholz
Ms. Cynthia Scholz
RS: Soldier
United States Army
Proposer: James F Coll

Mr. Nicolas (Nick)
Schwienteck
Engineering Manager,
Reliability &
Maintenance Planning
Baltimore Gas & Electric
Proposer: Joshua Perry

Ms. Tiffany Scott
*Proposer: Ericka
Wylie-Chambers*

Mr. James (Jimmy) Smith
Mrs. Donna Smith
JS: Partner
Hole in 2, LLC
DS: CPA
The Details
Proposer: Ira Gansler

Mr. Fred Stringfellow
President
Stringfellow Management
Group, Inc
Proposer: Thomas Shaner

Mr. Sean Sutherland
Business Development,
Account Manager
Kapowza
Proposer: David Nevins

Mr. John (Jack) Van Dusen
Ms. Ruth Van Dusen
JV: EVP Sales
Bullard Investment Group
RV: U.S. Treasury
Proposer: Jay Weinstein

Ms. Adele Zilber
President
Belman Klein Associates, Ltd.
Proposer: Leonard Miller

Dr. Rebecca Zukowski
Mr. Mark Zukowski
RZ: Executive Director
Loyola Clinical Centers
MZ: Sr. Clinical Consultant
Becton Dickinson
Proposer: David Nevins



New Years Eve: Jenette Young, Charles Young, Nylah, Charles Young, Jr., Delegate Ben Brooks, Irene Brooks



News Years Eve: Lisa & Peter Auchincloss, Lauren & Rick Faby



Young Members Giving Circle: Nickel Lietzau, Kira Lanier, Kelly Harris, Kathleen Bands



Women in Business: Jessica Ouersman, Shante Fields, Susan Katz, Jenette Young, Sharonne Bonardi, Kelly Drnec



Stu Goldberg, Bryant Jenkins, Dan Morrison after Events Committee



Kevin Shird: Uprising in the City



January Wine Tasting: Aung Ankar, Mary & Adam Carballo, Ashley & Matt Beck



Culture at the Club with Baltimore Symphony Orchestra: Chelsea Knox (flute), Melissa Hooper (oboe), Gabrielle Finck (horn), Schuyler Jackson (bassoon), Lin Ma (clarinet)



Seafood Buffet: Jim Ham, Frank Riley, Patricia, Frank Barlow



THE CENTER CLUB

100 Light Street
Baltimore, Maryland 21202

410-727-7788
410-783-0166 fax



www.centerclub.org
info@centerclub.org

WE LOOK FORWARD TO SEEING YOU SOON

Hours of Operation

Executive Offices & Accounting
Monday-Friday: 8:45 AM-4:30 PM

MAIN DINING ROOM
Lunch Service
Monday-Friday: 11:30 AM-3:00 PM

Dinner Service
Tuesday-Friday: 5:00 PM-9:00 PM
Saturday: 5:00 PM-9:30 PM

ORIOLES PUB
Lunch Service
Monday-Friday: 11:30 AM-2:00 PM

Dinner Service
Burger & Brew Wednesdays
5:00 PM-close
Open for all Orioles home games

BAR100
Monday: 11:30 AM-3:00 PM
Tuesday-Friday: 11:30 AM until close
Saturday: 5:30 PM until close

PRIVATE ROOMS
Monday-Saturday:
7:00 AM-conclusion of event

Sunday and Monday evening:
based upon availability through
Catering Department

Club Management & Staff

KEVIN M. BONNER
General Manager
kbonner@centerclub.org / 667-217-3540

C. ROBERT BANNAN, III
Executive Chef

MERCEDES BUCELATO
Director of Finance & Administration
mbucelato@centerclub.org / 667-217-3544

VANESSA DAILEY
Director of Catering
vdailey@centerclub.org / 667-217-3543

KERRY DIBIAGIO
Accounts Receivable
kdibiagio@centerclub.org / 667-217-3550

ANDREAS DOULAMATIS
Director of Dining Room Services
adoulamatis@centerclub.org / 410-727-7788

JENNY KLUMP
Membership & Communications Manager
jklump@centerclub.org / 667-217-3546

PAIGE MCMILLAN
Assistant to Director of Catering
p McMILLAN@centerclub.org / 667-217-3547

BRIAN SETTE
Food & Beverage Director
bsette@centerclub.org / 410-752-1417

NANCY SLOANE
Director of Membership & Marketing
nsloane@centerclub.org / 667-217-3542

RECEPTION
reception@centerclub.org / 410-727-7788

Reservations—Members are encouraged to make a reservation for the Main Dining Room or Club events prior to arriving at the Club. By providing the Club with advance notice, we can confirm your reservation and better serve you. Please call Reception at 410-727-7788 or visit www.centerclub.org/members/events to make a reservation.

Cancellation Policy—Cancellations for Club events must be received no less than 48 hours prior to the event, or unless otherwise noted, to avoid any charges. Members who cancel after this period are subject to 50% of fees. Members who do not cancel are charged 100% of fees.

Unaccompanied Guest Policy—Members can extend a Guest Card to a friend or colleague which allows them to use the Club unaccompanied. You are able to provide a Guest Card to 2 different people up to 2 times per year with no one unaccompanied guest being able to use the Club more than 2 times a year. Reservations must be made with Reception at least 48 hours in advance.

Dress Code—Jackets are recommended at lunch and dinner in the Main Dining Room. The Center Club's Business Casual dress code (collared shirt, slacks) is appropriate in all other areas all year long. In addition, dress denim (non-distressed dark denim with no visible rips, tears, holes or frayed edges) worn with a jacket is allowed throughout the Club and on the Light Street side of the Main Dining Room. The Pratt Street side of the Main Dining Room will be reserved for more formally dressed patrons as deemed appropriate by the General Manager. Comparable attire is required for women.

The Orioles Pub is the Club's casual dining area and has a dress code specific to this area only. Permitted in the Pub: collared shirt, team T-shirt, or team jersey, slacks, neat and clean denim, or hemmed shorts. Athletic shoes in good condition are permissible. Not permitted: t-shirts, tank tops, sweatshirts, sweat pants and other athletic attire, cut offs, ripped or torn jeans, flip flops or unacceptable attire as deemed by the Club. Hats must be removed while in the building.

Electronic Devices—Cell phones, laptops and other similar devices may be used in all areas of the Club outside of the Main Dining Room with discretion so as not to impose upon other Members and their guests. Only hand-held communication devices may be used silently in the Main Dining Room. The use of speaker phones is prohibited and all devices must be silenced throughout the Club.

Parking—The Club has a limited number of spaces between 7 AM-5 PM and is only available on a first-come, first-serve basis. We apologize that we cannot reserve parking spaces for any member. Additional parking can be found directly across the street from the building with entrances on Light and Lombard Streets. Parking in the TransAmerica tower is free after 5pm and on weekends for Center Club members. Show an ID at the Charles Street entrance.



For all Club rules and policies, download our Member Guide online at www.centerclub.org/members/member-info/member-guide/

Editor: Jenny Kessler Klump. Designed by Piccirilli Dorsey, Inc.