

MARCH/APRIL 2018

THE CENTER CLUB
Uncorked



Photo credit: Joyce Vincent / Shutterstock.com

St. Patrick's Day
Celebrations

Orioles Opening
Day Party

Get Rewarded with
Platinum Perks



A PLATINUM CLUB

“If winter comes, can spring be far behind?”

– Percy Bysshe Shelley, *Ode to the West Wind*



Patricia “PJ” Mitchell
President

Spring at The Center Club this year means Jazz, Perks and, of course, Orioles baseball!

Opening Day at Camden Yards is March 29, and our Pub will again feature a fabulous buffet for the fans of ‘dem O’s! Throughout the season, members will have the opportunity to pair Orioles’ baseball and visits to The Center Club. Our Pub will be open for every Friday and Saturday night home games. Or, take the lead from your fellow members, and consider scheduling a corporate Happy Hour during the week for team building or entertaining clients.

Our incredible Dinner & Jazz Series also begins in March, as we welcome acclaimed jazz pianist Cyrus Chestnut and his trio on March 21. Enjoy the “Café Carlyle in Baltimore” with these performances and a three-course dinner designed by Chef Bannan specifically for each occasion. Make your reservations early before these unique events sell out!

Are you collecting your perks? The Center Club’s *Platinum Perks* program was launched in January and continues throughout the year. The sooner you sign up, the sooner you will start to earn points for a la carte dining, attending Club events, hosting private functions, proposing new members and joining IntraClubs. Your points will earn you a range of perks—from select Center Club merchandise to dinners and trips. Don’t miss out on this great opportunity to get even more value from your Center Club membership.

I know you will enjoy this issue of *Uncorked*. I am especially excited about the feature on our new Honoree membership category for those who have reached 80 years of age and have been Center Club members for 50 or more years. We are proud to welcome 29 members in this inaugural group. We honor them for their loyalty and we look forward to opportunities for these members to share their stories, and their wisdom, with all of us. This issue features an interview with Edward L. Blanton Jr., a Center Club member since 1967.

Spring is not far away. As the weather improves, I look forward to seeing you and enjoy the wonderful events, hospitality, cuisine and ambiance at the Club!

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pjmittell@centerclub.org

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Celebrating the Center Club's 50 YEAR HONOREES

Beginning this year, the Board established a special class for those who have been a member of The Center Club for more than 50 years and have reached the age of 80. These individuals have remained committed to the Club and helped to ensure it would remain a thriving downtown business and social club. We recognize and thank them for their dedication. We also look forward to sharing their stories of the early days of the Club and the circumstances that brought them to Baltimore and The Center Club.

Mrs. Ethel Berney

Mr. Edward Blanton, Jr.

Mr. Charles Cole, Jr.

Mr. Mark Coplin

Mr. Jenkins Cromwell, Jr.

Mr. James Dunbar

Mr. Richard Eliasberg

Mr. Victor Frenkil, Jr.

Mr. Herbert Fried

Mr. Herbert Garten

Mr. George Gephart

Mr. Erwin Greenberg

Ms. Mary Hyman

Mr. John Jones, Jr.

Mrs. Shirley Kaufman

Mrs. Edward Lewison

Ms. Georganna Long

Mr. Harvey Meyerhoff

Mr. Howard Miller

Mr. Martin Millsbaugh, Jr.

Mr. Paul Reamer

Mr. Kenton Richard

Mr. Henry Rosenberg

Hon. George Russell, Jr.

Mr. Robert Schaefer

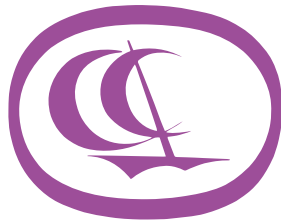
Mr. David Schuchat

Mr. Joseph Tydings

Mrs. Robert Weinberg

Mr. Calman Zamoiski, Jr.

Membership, Loyalty and Tradition



Edward L. Blanton, Jr.

"The times I remember the most at The Center Club were the parties we had there," says Ed Blanton.

One party in particular that remains a vivid memory was the New Year's Eve black-tie affair inspired by *The Wizard of Oz*. Memories of a yellow brick road that escalated all the way up to the Club's sixteenth floor with deliciously prepared seafood in every room. Blanton took a young lawyer as his guest who would later fall in love with a woman during this delightful evening.

Throughout his life, Edward Blanton Jr. has been a lawyer, teacher, legislative/judicial advisor and an overseas military officer. Born in a small town in North Carolina, he would end up spending most of his adult life in the Baltimore-Washington area. Blanton arrived in Baltimore in 1965 and began working for the Attorney General's Office, located

on the 12th floor of The Center Club's original location at One Charles Center. He was introduced to the Club after attending many work related meetings and lunches and became a member in 1967.

While working long nights in the office, Blanton would often venture up to grab dinner in the Club's dining room. He would regularly chat with one of the Club's busboys, Billy, who eventually was promoted to a server and began waiting on Blanton's table. Billy was an amateur boxer which resonated with Blanton since his father was a Pacific fleet boxing champion, so they always had something to talk about.

At the time, "the Club was basically a luncheon and dinner club," explains Blanton. Every day, the Club would fill up with bankers, lawyers, politicians and even those from the television and movie industry, including Pat Boone who Blanton once took as a guest. Back then, the Club had a men's dining room where he could sit and smoke with friends, as well as a ladies' dining room where one could hold quiet conversations. "My wife loved to come for dinner around 5 to watch the sun set over the 'Great Chesapeake Bay' while the ships came and went."

Today, Blanton enjoys taking his grandchildren to the Orioles Pub and looking out on the Inner Harbor as they enjoy a meal before an O's game.

Take Me Out to the Orioles Pub

Opening day is almost here! There's no better place to root for the home team than the Orioles Pub. Covered in original Orioles memorabilia, the casual sports-themed environment features large flat screen TVs. Dine on a brand-new spring menu featuring flatbreads, burgers, sandwiches and salads along with local draft beer, microbrews and craft cocktails. This year the Pub will be open during Friday and Saturday home games. Let's go O's!

Free Weekend and Evening Parking!

Park your car in our covered garage and walk to the stadium to see the action.

ORIOLES PUB SCHEDULE

Sun 3/11	St. Patrick's Day Buffet & Tailgate
Thu 3/15	March Madness Kick Off
Sat 3/17	St. Patrick's Day Parade Buffet
Thu 3/22	Charm City Trivia
Thu 3/29	Orioles Opening Day Party Open 11 AM / Game 3:05 PM
Fri 3/30	Welcome to Margaritaville
Sat 3/31	Open 4 PM / Game 7:05 PM
Fri 4/13	RaR Beer Dinner
Fri 4/20	Open 4 PM / Game 7:05 PM
Sat 4/21	Open 1 PM / Game 4:05 PM
Thu 4/26	Charm City Trivia
Fri 4/27	Open 4 PM / Game 7:05 PM
Sat 4/28	Open 4 PM / Game 7:05 PM

Orioles Pub Hours

11:30 AM-2 PM, Monday-Friday

Open for all Friday and Saturday evening home games



Cheer on the O's with a more relaxed dress code

Acceptable

Collared shirts
Team logo 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 or damaged shoes

The Pub Can Be Yours for the Night



Invite your business colleagues and friends to a special happy hour, dinner or reception in the Pub. You can take it over with a group up to 100! Heading to a Friday or Saturday night game? Host a happy hour at the Bird's Nest before heading to the stadium. This semi-private space is perfect for smaller groups of 10-25. To find out more or book your event, contact Barbara Rayner, Director of Catering, at 667-217-3543 or brayner@centerclub.org.

"Our firm had completed a significant transaction and I wanted to host a really nice function for about 50 of my colleagues, from newly hired staff members to the most senior level producers. It needed to be more special than a typical happy hour at Kona or M&S Grill or Brio. The Center Club staff enthusiastically embraced my vision and put together a nice spread of hor d'oeuvres and the bar staff offered the best service. The whole experience was worth the money and made everyone feel special, not only about the experience the Club offered, but also being a member of our business team."

Mike Muldowney, Executive Vice President at CBRE Capital

Have You Signed Up for Platinum Perks?

Our new loyalty program, *Platinum Perks*, is a hit! So far more than 200 members have signed up to earn points towards rewards simply by using the Club. They have received 25 points and an engraved mug just for enrolling, as well as points for dining, private functions (\$2,500 minimum), proposing a new member and attending Club events. Becoming part of this program is completely free, so sign up today.

How to Earn Points

	POINTS	POINTS DOUBLED
Enroll in Platinum Perks Program	25 + Club Mug	—
A La Carte Dining	1 point for every \$1 spent	During the first quarter of 2018
Club Events	1 point for every \$1 spent	Trivia Night 3/22, 4/26
Private Functions	1 point for every \$1 spent	For events in Mar., Jul. & Aug.
	(\$2,500 min.; 20,000 points max.)	
Propose a New Member	2,000	—
Join an IntraClub	50	—

- Sign up required with photo and profile updates.
- S accounts are eligible and separate from primary accounts.
- Points awarded once payment is received.
- Private functions over \$2,500. Excludes non-sponsored events.
- Dinner memberships are excluded.

Rewards

Level 1 500 Points

Four Center Club etched pint glasses **OR** \$25 Club Credits



Level 2 2,500 Points

Dinner for two (excludes alcohol) in the Main Dining Room **OR** \$200 Club Credits



Level 3 5,000 Points

Dinner for four (excludes alcohol) in the Jenkins Wine Room **OR** \$500 Club Credits



Level 4 10,000 Points

Overnight stay at the Philadelphia Union League with dinner at 1862 and breakfast in Founders **OR** \$750 Club Credits



Level 5 20,000 Points

Chef's Table for six (includes wine pairings) **OR** \$1,500 Club Credit



Redeeming Your Points

You'll be able to track your points online or on the mobile app. And you'll have your choice of redeeming points when you reach the next level or keep accruing to get a unique experience like hosting a chef's table or an overnight stay and dinner at The Union League of Philadelphia.

Points accrue January 1-December 31 and must be redeemed by the end of the first quarter of 2019. Contact the billing department to redeem your points.

Ready to Sign Up?

Visit your Member Profile page and select **SIGN UP FOR PLATINUM PERKS.**

Member Benefits

Your Center Club membership gives you access to other amenities designed to enhance your membership. To view all of your member benefits please visit centerclub.org/group/pages/memberbenefits

Unless otherwise specified, please contact the organization directly and identify yourself as a Center Club member.

TRANSPORTATION

NEW Lyft

Heading out for a night on the town? Make a reservation **when you dine in the Main Dining Room** for our complimentary Lyft ride service. Simply park under the building before dinner and Lyft will take you to the Hippodrome, Meyerhoff or other performance venues. The service is also available to and from your front door for those who live within three miles of the Club and are dining in our Main Dining Room.

Note: Please make request 48 hours in advance. Travel is limited to within three miles of the Club.

Baltimore Water Taxi

Don't get stuck in rush hour traffic—use Baltimore's most unique form of transportation to get you where you need to go around the harbor. Center Club members enjoy **special pricing for yearly passes**. Discounts are also available for privately chartered Water Taxis.

Securitydawgs LLC

SecurityDawgs provides 24-hour driver and security services. **20% discount on rates for the first 3 uses, 10% thereafter.**

Enterprise Rent-A-Car

5% off regular rates at any location.

PREMIER SHOW TICKETS

Hippodrome Theater

Limited one night only show tickets are available in the Grand Suite for Club members. Tickets include complimentary parking and access to the VIP Lounge. Please contact Nancy Sloane at nsloane@centerclub.org.

FITNESS FACILITIES

100 Light Street Fitness Center

Members can join the Fitness Center located on the 18th floor of 100 Light Street for a fee of \$30 per month, billed monthly to your house account.

RECIPROCAL CLUBS

Membership to the Club also allows you to use nearly 95 reciprocal clubs, both national and international. For more information, visit www.centerclub.org/members/benefits/reciprocal-clubs.

GOLF

Country Club of Maryland

Dues paying Center Club members may use the CCM golf course up to **6 times per year** (maximum of once per month). **Weekday** tee times are available **before 11:00 AM or after 1:30 PM**. Weekend and holiday times are available any time after **12 PM**. Please call 410-823-3869 for tee times or 410-823-6710 for dining reservations.

Turf Valley Resort

Rates start at \$72 and include greens fee, cart rental and range balls. **Play is limited to one time per member per month**. Member may bring up to 3 guests. Reservations may be made up to 10 days in advance—contact Jennifer Biddle at jbiddle@centerclub.org for a tee time. Center Club members may also access the Turf Valley Member Grill. All charges incurred must be settled via credit card before departure.

OVERNIGHT ACCOMMODATIONS



NEW Inn at Henderson's Wharf

Rated one of Baltimore's top overnight accommodations, enjoy the tranquil waterfront setting. Club members and their guests enjoy 15% off the best available rate. Includes a bottle of wine at check-in, access to daily guest events and an European style continental breakfast. Make your reservation online with code LCLUBC or call 410-522-7777 and ask for The Center Club rate.

Lord Baltimore Hotel

The Lord Baltimore Hotel is one of the City Center's finest historic hotels and is perfect for a romantic getaway or out of town guests. Located one block north of the Club, Lord Baltimore offers a special rate for Center Club and reciprocal club members: **Reserve on our website with code TCC.**

Royal Sonesta Harbor Court

Located 1 1/2 blocks from the Club and overlooking the Inner Harbor, rooms at the Royal Sonesta are available at **20% off their best rate**. Some blackout dates apply. Call the hotel at 410-234-0550 and ask for The Center Club rate.



Online Dining Reservations Now Available

Members can now make dining reservations for lunch and dinner through the website or the Club's mobile app. Visit www.centerclub.org/group/pages/dining-reservations to make a reservation.

You will receive an automatic email confirming your reservation and it will appear under My Reservations on your Center Club mobile app.

Please note that parties larger than 11 need to contact the Catering Department at 667-217-3543.

For the website and mobile app, your login is your member number and your password is your last name in all lower case. In addition to dining reservations, you can make event reservations, check your statement and update your profile information.

Get Connected with the Club

Have you "liked" us yet? Visit and like our social media pages to find out about special events, member benefits, announcements and a behind the scenes glimpse of the Club.

Check out our pages at [facebook.com/TheCenterClub](https://www.facebook.com/TheCenterClub) and [instagram.com/centerclubbaltimore/](https://www.instagram.com/centerclubbaltimore/) and follow!

Events at a Glance

View complete event details on pages 8-11. Please make your reservations by calling 410-727-7788, emailing reception@centerclub.org or through the website/mobile app.

Cancellation Policy: Cancellations for Club events must be received no less than 48 hours prior to the event or unless otherwise noted to avoid being charged. Members who cancel after this period are subject to 50% of fees.

Members who do not cancel are charged 100% of fees.

CLUB EVENTS

Mix It Up: Fighting Maryland's Opioid Epidemic	Thu 3/8
St. Patrick's Day Tailgate & Parade	Sun 3/11
March Madness Kick Off	Thu 3/15
St. Patrick's Day Buffet	Sat 3/17
Dinner & Jazz: Cyrus Chestnut Trio	Wed 3/21
Charm City Trivia	Thu 3/22; 4/26
Orioles Opening Day Party	Thu 3/29
Welcome to Margaritaville	Fri 3/30
Easter Celebration Brunch	Sun 4/1
Light City Festival	Sat 4/14-4/21
Seafood Buffet	Wed 4/18
Burger & Brew in Bar100	Every Wed except 3/21; 4/18

INTRACLUB/INTEREST GROUP EVENTS

Women in Business: Cocktails & Conversations	Tue 3/6; 4/3
Books & Boards	Wed 3/7; 4/4
Mini Mesa	Wed 3/14; 4/11
Executive Forum 2	Wed 3/14; 4/11
Executive Forum	Thu 3/15; 4/19
Wine Club Tastings	Fri 3/23; 4/27
Spanish Roundtable	Tue 3/27; 4/24
Sake Tasting	Wed 3/28
Healthcare Connections	Tue 4/10
RaR Beer Dinner	Fri 4/13
Iron Chef Mixology	Wed 4/25

YOUNG MEMBER EVENT

Young Members Wine Pairing Education	Thu 4/5
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MEMBERSHIP EVENTS

Open House for Prospective Members	Wed 3/14
New Members Orientation	Tue 3/20; 4/17

PLEASE NOTE: The Club will be closed Saturday, March 3.

On the Calendar

MIX IT UP

Fighting Maryland's Opioid Epidemic

Thursday, March 8 / 5:30-7 PM / By chit
Reservations requested

Join us for a conversation about the opioid epidemic with **Keith Mills**, recovering addict and WBAL Radio and TV sportscaster, **Dr. Natalie D. Eddington**, Dean and Professor, University of Maryland's School of Pharmacy, **Howard Reznick**, Manager of Prevention Education at Jewish Community Services, **Dr. Yngvild Olsen**, Medical Director of the Institutes for Behavior Resources/REACH Health Services and board member at the American Society of Addiction Medicine and **Dr. Richard E. Rothman**, Executive Vice Chair and Vice-Chair of Research at the Johns Hopkins University's Department of Emergency Medicine.



ST. PATRICK'S DAY PARADE BUFFET AND VIEWING PARTY

**Sunday, March 11 / 12-5 PM / \$30++ adults,
\$15++ children / Reservations required / Drinks by chit**

Welcome St. Patrick's Day with an Irish tailgate buffet in the Pub before Baltimore's annual St. Paddy's Day parade. Starting at 2 PM, Club members can enjoy private VIP seating on Charles Street during one of the city's most popular spectacles. Don't forget to wear green! *Enter the parking garage on Light Street as Charles Street will be closed; space is limited.*

MARCH MADNESS KICK OFF

Thursday, March 15 / 11:30 AM-5 PM / By chit
Reservations requested

Come enjoy lunch in the Pub and turn in your March Madness brackets for a chance to win! The top three winning brackets will be awarded prizes, including dinner for four in the Main Dining Room.

OPEN HOUSE FOR PROSPECTIVE MEMBERS

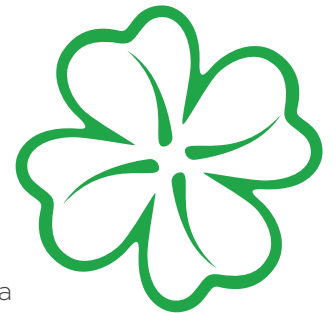
Wednesday, March 14 / 5-7 PM / Reservations required

Our bimonthly event where we open our doors to those interested in joining the Club! Member referrals are the best way of getting the word out. Invite a friend or business colleague to receive a personal tour of our facilities, meet other members, sample our cuisine and learn about the benefits of joining. Complimentary hors d'oeuvres, beer, wine and soft drinks will be served.

ST. PATRICK'S DAY BUFFET

**Saturday, March 17 / Beginning
at 5 PM / \$30++, drinks by chit**
Reservations required

Celebrate the day where everyone is Irish with a Gaelic buffet in the Pub. Experience a menu created by Chef Bannan featuring Irish culinary delights as well as drink specials including Guinness, Bloody Marys, Irish coffees and more. Slainte!



NEW MEMBER ORIENTATION

Tuesday, March 20 / 11:45 AM-1:15 PM / Reservations required
Tuesday, April 17 / 5-6 PM / Reservations required

This orientation provides a detailed overview of the rules and policies of the Club, plus it's a great way to meet other new members. Spouses/partners are encouraged to attend!



**DINNER & JAZZ:
CYRUS CHESTNUT TRIO** MT

Wednesday, March 21 / 6-9:30 PM / \$90++, drinks by chit / Reservations required

The Cyrus Chestnut Trio kicks off our 2018 Dinner & Jazz season! Chestnut, an American jazz pianist, composer and producer, is known for mixing different music styles to create a sound that is all his own. Take in the sounds of this world-renowned act while enjoying a multi-course meal from Chef Bannan.

Dinner & Jazz series subscriptions are available until March 20!

SAKE TASTING INTRA

Sponsored by the Cocktail Club

Wednesday, March 28 / 6:30 PM / \$25 CC members; \$30 Reservations required

Sake is to Japan what wine is to France and scotch is to Scotland: it's considered the country's national drink. Try different types and grades of this Japanese alcohol artform with the Cocktail Club. All are welcome to attend and learn about this rice-based beverage.

ORIOLES OPENING DAY PARTY MT

Thursday, March 29 / Beginning at 11 AM / \$35++ adults, \$15++ children / Reservations required



Join us for a Center Club tradition—the Orioles Opening Day Party in the O's Pub! Watch the Orioles defeat the Minnesota Twins and take part in our buffet featuring favorites including

Maryland crab cakes, fried chicken, ballpark hot dogs and more. *This is always a sold event—so make your reservations early!*

CHARM CITY TRIVIA

Thursday, March 22; April 26 / 6 PM / Drinks by chit Reservations required

Consider yourself a smartypants? Well, come show off when Charm City Trivia comes to the Pub! Form a team (5-8 people) or join one for the night and partake in drink and menu specials. Winning team members will receive a \$25 F&B credit!

Earn double points in March and April.

**TOUR OF PIEDMONT
WINE TASTING** INTRA

Sponsored by the Wine Club

Friday, March 23 / 6:30 PM / \$35++ WC members; \$40++ members / Reservations required

The area around Alba in the Piedmont region of northern Italy are home to some of the country's biggest flavored and most famous red wines and some of its best white wines. Sample the legendary wines Barolo and Barbaresco and other noteworthy favorites presented by Wine Club Chair, **Al Spoler**.

WELCOME TO MARGARITAVILLE

Friday, March 30 / 5-7 PM / By chit / Reservations requested

Calling all Parrotheads! For one night only, the Orioles Pub will be the first stop on the way to Margaritaville in honor of Jimmy Buffet's kicking off his U.S. tour in Charm City. Enjoy a special a la carte menu inspired by the island tunes and take advantage of our free parking.



EASTER CELEBRATION BUFFET

Sunday, April 1 / Reservations accepted between 11 AM-3 PM / \$60++ adults, \$25++ children under 12 Reservations required

Bring your family to the Club on Easter Sunday for our annual holiday brunch in the Main Dining Room! The Easter bunny will stop by the night before to drop off eggs around the Club that kids can hunt while adults enjoy complimentary char and mimosas Brunch buffet favorites include roasted leg of lamb, smoked salmon, eggs benedict and an omelette station. Private rooms available with no minimum; contact Barbara Rayner at 667-217-3543.



YOUNG MEMBERS WINE EDUCATION & PAIRING

Thursday, April 5 / 6-8 PM / \$35++ / Reservations required

Take a trip to South America and discover select Chilean wines alongside fellow Young Members. This educational endeavor will teach members what wines pair perfectly with food. Wine novices are welcome! Tasting includes a sampling of three wines accompanied with three small plates.

POPULATION HEALTH: INNOVATIVE HEALTH SYSTEM SOLUTIONS

Sponsored by Healthcare Connections

Tuesday, April 10 / 5:30-7:30 PM / \$35 members; \$55 non-members / Reservations required

Dr. Patricia Czapp, chair of Clinical Integration at Anne Arundel Medical Center, and **Darleen Won**, assistant vice president of Population Health at Lifebridge Health, will present the latest trends for new and innovative responses to population health needs. Non-member guests may register through Eventbrite.

RAR BREWERY DINNER

Sponsored by the Craft Beer Club

Friday, April 13 / 6:30 PM / \$50++ CBC members; \$60++ / Reservations required

Summer fun comes to the Club when RaR Brewery comes to town from the Eastern Shore. Sponsored by the Craft Beer Club, Chef Bannan will create an Eastern Shore inspired menu paired with five of RaR's beers, including limited edition seasonals.

LIGHT CITY FESTIVAL

Saturday, April 14-21 / Seating begins at 5:30 PM \$40++ prix fixe menu / Reservations required



Light City, the annual celebration of ideas, ingenuity and creativity through the arts, is back. To celebrate this visual feast, Chef Bannan has prepared a three-course menu for you to enjoy before

heading out to the nightly events the festival brings. And remember that your membership gives you access to complimentary parking in the Club's secure garage after 5 PM and on the weekends.

SEAFOOD BUFFET

Wednesday, April 18 / Beginning at 6 PM / \$60++ Reservations required

Indulge in the ocean's bounty during the spring edition of our popular seafood buffet. Treat yourself to seasonal seafood favorites including the Club's signature raw bar. We will be arranging Member tables, so you can mix and mingle with your fellow members while you dine.



TUESDAY
2lb Lobster
Night
\$39.95++

WEDNESDAY
Burger & Brew
in Bar100
\$18++



THURSDAY
Half Price
Bottles of Wine
(Under \$75)

FRIDAY
Live Piano &
Complimentary
Happy Hour
Hors D'oeuvres

SATURDAY
Live Piano &
Prime Rib Roast
\$39.95++

Event Icons:



New Event



Prospective Member Event



Networking



IntraClub



Member Table Available



Family

IRON CHEF MIXOLOGY INTRA

Sponsored by the Cocktail Club

Wednesday, April 25 / 6:30 PM / \$15++ CC member,
\$20++ / Reservations required



Get creative with the Cocktail Club as the Iron Chef Mixology competition returns! Teams will compete to create the best cocktail creation with a mystery ingredient. The winner of the challenge will be selected by guest

judges and featured as May's cocktail of the month. All are welcome to cheer the teams on and will be provided with drink samples as the fun unfolds.



SAGAMORE

R A C I N G

AN EVENING AT SAGAMORE FARM ★

SAVE THE DATE / Wednesday, May 9
\$110++ / 5:30 PM tour (optional); 6 PM reception
Reservations required

Learn the history of this iconic racing farm and now the proud home of Sagamore Racing. Hear from racing president, Hunter Rankin, while enjoying beer, wine and special Sagamore Rye cocktails served with seasonal hors d'oeuvres prepared on site by Chef Bannan.
Limited to members only until April 20.

THE GARDEN OF FRANCE: LOIRE VALLEY WINE TASTING INTRA

Sponsored by the Wine Club

Friday, April 27 / 6:30 PM / \$35++ WC members;
\$40++ / Reservations required

From Nantes to Sancerre, the Loire Valley vineyards stretch along the majestic French river of the same name. From Pinot Noir to Chardonnay, experience the flavors of this bountiful region with a tasting from the Wine Club.

Monthly Events

BOOKS & BOARDS

Wednesday, March 7 (Book); April 4 (Boards)
6 PM / Drinks by chit

All are welcome but be sure to RSVP, so we have room for you to join the fun.

March's Book of the Month:

My Absolute Darling by Gabriel Tallent

April's Board Game of the Month:

Ticket to Ride with a "Sidecar" signature drink

COCKTAILS & CONVERSATIONS INTRA

Sponsored by Women in Business

Tuesday, March 6; April 3 / 5-6 PM Cocktails; 6 PM Dinner
\$35.95++ / Drinks by chit / Reservations required

Mix and mingle with your business minded female peers while enjoying cocktails at Bar100. Members of WiB may stay for a special prix fixe 3-course dinner. *Must be a WiB member or first-time guest to attend dinner.*

WOMEN IN BUSINESS TRAILBLAZER AWARD IN FINANCIAL SERVICES DINNER

SAVE THE DATE / Tuesday, May 1

MINI MESA

Wednesday, March 14; April 11 / 12 PM / By chit

This siesta is for our non-fluent speakers.

EXECUTIVE FORUM 2 INTRA

Wednesday, March 14; April 11 / 5-6:30 PM / \$15++

Must be a member of the IntraClub to attend.

EXECUTIVE FORUM INTRA

Thursday, March 15; April 19 / 4:30-6PM / \$15++

Must be a member of the IntraClub to attend.

THIRD THURSDAY HAPPY HOUR

Thursday, March 15; April 19 / 5-7 PM / By chit

Enjoy drink specials and complimentary hors d'oeuvres.

SPANISH ROUNDTABLE

Tuesday, March 27-12 PM / April 24-6 PM / By chit
Reservations requested

Sharpen your Spanish language skills in a casual atmosphere—no English is allowed!

Welcome New Members

Joined January–February 2018

Mr. Eric Basu
Mrs. Stephanie Basu
EB: Project Manager
Structural Engineering
Tuhin Basu & Assoc., Inc.
SB: Speech-Language
Pathologist
Season Hospice
Proposer: Joshua Perry

Dr. Isabel Beerman
Stadtman Investigator
National Institute of Health
Proposer: PJ Mitchell

Mr. Robert (Rob) Biagiotti
Ms. Lara Biagiotti
RB: Vice President
Electric Operations
BGE
LB: Clinical Coordinator/
Professor of Medical
Lab Science
Lifebridge Health/
Stevenson University
Proposer: Calvin Butler

Mr. Alexander (Alex) Bullington
Co-Founder
Arbit
Proposer: Aaron Velky

Mr. Joseph Brown
Ms. Lydia Brown
Retired
Proposer: Rufus Lusk

Mr. Robert (Bob) Cinquegrana
Ms. Erlinda (Linda) Cinquegrana
RC: CEO
Strategy Management, LLC
Proposer: William Corey, Jr.

Mr. Richard (Rich) Cohen
Ms. Sophie Cohen
RC: Owner/President
Delmarva Capital Service
SC: Owner/Real Estate
Broker
Valley Realty & Co.
Proposer: David Rosen

Mr. Ryan Cooley
Ms. Germaine Cooley
RC: Associate
Wealth Advisor
Jacob William Advisory
GC: Teacher
MCPS
Proposer: Dan Morrison

Mr. Pradheeshan Coomaraswamy
CTO
ERP International, LLC
Proposer: Karen Coker

Mr. Kevin Conklin
Mrs. Anne Conklin
KC: Vice President
Operations, Americas,
PANDORA Jewelry
Proposer: Scott Burger

Mr. Kelly DeAngelo
Ms. Jessica DeAngelo
KD: Refinery Manager
ASR Group/Domino Sugar
Proposer: Greg Tucker

Ms. Celine Dufetel
Mr. Brian Stafford
CD: Head of CFO Group
T. Rowe Price
BS: CEO
Diligent
Proposer: William Stromberg

Mr. James (Jim) Edwards, Jr.
Shareholder
Baker Donelson
Proposer: Frank C. Bonaventure, Jr.

Ms. Kimberly Eiten
Mr. John Clark
KE: Reporter
WJZ
JC: Director of Business
Strategy & Media
Director of Business
Strategy & Media
Proposer: Caihlin Durkin

Mr. James Engler, Jr.
Ms. Diana Engler
JE: Senior Manager,
PricewaterhouseCoopers LLP
DE: Teacher
Baltimore County
Public Schools
Proposer: P.J. Mitchell

Ms. Sharon Jimenez
Mr. Francisco (J.J.) Jimenez
SJ: Chief Strategy
& Growth Officer
ERP International, LLC
FJ: Founder & CEO
BD Compass
Proposer: Karen Coker

Mr. Michael Kear
Director of Sales
& Marketing
DP Solutions
Proposer: Keith Daw

Dr. Stanton(Stan) Leboutitz
Ms. Jane Leboutitz
SL: President
S. Leboutitz MD PC /
Lebo Skin Care
Proposer: Joseph Hensley, Jr.

Mr. Kyle Marotta
Ms. Emily Marotta
KM: Senior Vice President
CIBC Atlantic Trust
Private Wealth Management
EM: School Counselor
Baltimore County
Public Schools
Proposer: Brian Kurtzman

Mr. Vernon Marrow
Ms. Monica Shuler-Marrow
VM: President/CEO
E. Smith Legacy Holdings
MM: HR Business Partner
Howard University
Proposer: PJ Mitchell

Mr. Kevin McCarthy
Ms. Candace Sweet
KM: Partner
McCarthy, Winkleman
& Mester
CS: Owner
Candace Fine Jewelry
Reinstating Members

Dr. Hugh Mighty
Ms. Meredith Mighty
HM: Dean & Vice President
of Clinical Affairs
Howard University
College of Medicine
Reinstating Members

Mr. Erik Moore
Ms. Charlotte Wright
EM: Chief Investment Officer
Moore Wealth, Inc.
Proposer: Kelly Drnec

Mr. Brian Morris
BM: Principal
E. Smith Legacy
Holdings LLC
Proposer: P.J. Mitchell

Mr. David Mosley
Ms. Shavela Mosley
DM: COO
E. Smith Legacy
Holdings LLC
Proposer: P.J. Mitchell

Mr. Gregory Mullen
Mrs. Molly Mullen
GM: Associate
Tydings & Rosenberg, LLP
MM: RN CHPN–
Team Director
Season Hospice
Proposer: John Pastalow

Ms. Sharon Nevins
Dr. Jerry Katz
SN: Vice President
of Advertising
The Baltimore Sun
Media Group
JK: Owner
Dr. Jerry Katz Podiatry
Proposer: Trif Alatzas

**Mr. Ryan Normandeau
Dr. Kelley Banagan**

RN: Distributor Principal
First Avenue
Consulting, LLC
KB: Spine Surgeon
University of Maryland
Medical Center
Proposer: PJ Mitchell

**Dr. Edward (Ed) Perl
Ms. Susan Perl**

Proposer: Laura Black

**Mr. Melvin Petty
Ms. Sandra Petty**

MP: CEO/Managing Partner
ERP International, LLC
SP: Principal
ERP International, LLC
Proposer: Karen Coker

Ms. Gretchen Redden

Retired
Reinstating Member

**Ms. Callai Reed
Mr. Austin Carroll**

CR: Director
Women United, United Way
AC: CEO/Founder
Blue Key Real Estate Team
Proposer: Marianne Mattran

Ms. Tiffany Royster

Vice President
The Harbor Bank of Maryland
Proposer: Joseph Haskins, Jr.

**Mr. Scott Sanders
Mrs. Denise Sanders**

SS: Associate
Broker/Realtor
Long & Foster
Real Estate, Inc.
DS: Video & Digital
Imaging Specialist
Baltimore Sun
Proposer: William Rogers, Jr.

**Mr. Mark Sapperstein
Ms. Stacy Sapperstein**

MS: CEO
28 Walker Development
Proposer: PJ Mitchell

**Mr. Jonathan Schwartz
Mrs. Jennie Schwartz**

JOS: Executive Director
Modell Performing
Arts Center at the Lyric
JES: Partner/OB-GYN,
Aurora Women's Health
Proposer: John Denick

Mr. Michael (Mike) Stern

RSM Defense
Department Sales
Rubrik, Inc.
Proposer: Kelvin Moore

**Det. Rashawn
(Shawn) Strong**

Detective
Baltimore City Police Dept.
Proposer: Gregory Tucker

Mr. Jeffrey (Jeff) Sube

Principal Consultant
Confident Change
Solutions, LLC
Proposer: Julie Mercer

Mr. Christopher Thomas

Executive Officer
Hyatt & Goldbloom, LLC
Proposer: Todd Hyatt

**Mr. Christopher
(Chris) Wasson
Ms. Whitney Wasson**

CW: President
Mosaic Asset Partners
WW: Owner
Whitney Wasson
Photography
Proposer: Ann Fenwick

Dr. Monette White

Retired
Proposer: Alice Triplin

**Mr. Christopher Young
Mrs. Jennifer (Jen) Young**

CY: Managing Member
BTLG | Business &
Technology Law Group
Proposer: P.J. Mitchell

**Mr. W. Dale Young
Ms. Yoon J. Young**

DY: President
AccelerEd, Inc.
Reinstating Members

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**Know someone
interested in learning
more about the Club?
Contact Nancy Sloane at
nsloane@centerclub.org
or call 667-217-3542.**



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. Thank you for making The Center Club best in class!

What Criteria Must Be Met to Be Awarded Platinum Status

- Universal recognition
- Excellence in amenities and facilities
- Caliber of staff and professional service levels
- Quality of membership
- Governance and prudent fiscal management
- Adapting to changing times
- Overall experience

Congratulations

Accolades

- **Alyce Dailey** of The Dailey Group of Keller Williams Gateway has been named as 2018 Real Estate Agent of the Year.
- **Tammy Ehrbaker** was named as a 2018 ATHENA Leadership Award finalist.
- President and CEO of the Maryland Zoo in Baltimore, **Donald Hutchinson**, has been named CEO of the Year by *Baltimore Business Journal*.
- **Jeff Judge** has joined the board of directors of the Brigrance Brigade Foundation.
- **Dr. Redonda Miller** has been named as a 2018 recipient of the Distinguished Women Awards from the Girl Scouts of Central Maryland.
- **Kimberly Min** has joined the board of directors of Junior Achievement of Maryland.
- **John Pastalow III** of Ameriprise Financials' Shuck and Associates was named as a Five Star Wealth Manager Professional.
- **Louise Phipps Senft, Esq.** of Baltimore Mediation has been named a Distinguished Fellow and invited into the International Academy of Mediators.

Named as Baltimore Business Journal's Power 10 award winners:

- **Calvin Butler, Jr.**, BGE
- **Scott Dorsey**, Merritt Companies
- **Donald Fry**, Greater Baltimore Committee
- **Neil Meltzer**, LifeBridge Health
- **Mary Ann Scully**, Howard Bank

Selected as 2018 Maryland Super Lawyers:

- **William Carlson**, Shapiro Sher
- **Andrew Levy**, Brown Goldstein & Levy LLP
- **Paul Sandler**, Shapiro Sher
- **Joel Sher**, Shapiro Sher
- **Jason St. John**, Saul Ewing Arnstein & Lehr LLP
- **Arnold Weiner**, Rifkin Weiner Livingston, LLC

Celebrated as a Women of Influence by 195 *Business* magazine:

- **Karen Bond**
- **Nancy Grasmick**
- **Nancy Grasmick**
- **Sheela Murthy**
- **Sheela Murthy**
- **Patricia Lambert**
- **Patricia Lambert**
- **Shannon Landwehr**
- **Karen Bond**
- **Wanda Smith**
- **Diane DeVaney**
- **Ellen Yankellow**

The Daily Record announced their 2018 Influential Marylanders, including:

- **Franklyn Baker**, United Way of Central Maryland
- **Stephen Budorick**, Corporate Office Properties Trust
- **Calvin Butler, Jr.**, BGE
- **John Chessare**, Greater Baltimore Medical Center
- **Augie Chiasera**, M&T Bank
- **Scott Dorsey**, Merritt Properties
- **Mike Gill**, State of Maryland
- **Roger Gray**, GKV
- **Michael Hankin**, Brown Advisory
- **Sabina Kelly**, Bank of America
- **Lawrence Kurzuis**, McCormick & Company
- **Wallace Loh**, University of Maryland, College Park
- **Kurt Schmoke**, University of Baltimore
- **Kenneth Thompson**, Venable LLP
- **Robert Wallace**, BithEnergy
- **David Wilson**, Morgan State University

Employees of the Month



December: Chyfel Madera

Hire Date: 8/07/2017

Job Title: Bartender

Chyfel has gained recognition for his positive attitude, attention to detail and exemplary work ethic. Known for his mean whiskey sour, his drink presentations are works of art.



January: Lisa Chappel

Hire Date: 10/18/17

Job Title: Back Server

Lisa shows a strong sense of urgency and professionalism, taking initiative and leading by example all while maintaining a cheerful demeanor.

Personal Milestones

If you or your family have recently experienced a memorable milestone, please share it with your friends at The Center Club! Special birthdays or anniversaries, engagements, weddings—we want to celebrate life's best moments with you. Please send pictures and details to Jennifer Biddle at jbiddle@centerclub.org.



The Honorable Mayor Catherine Pugh mingles with members during our January edition of Mix It Up.



Mayor Catherine Pugh discusses the "State of the City."



Third Thursday Happy Hour packed Bar100.



Baltimore City Solicitor Marilyn Mosby (second from left) and the Honorable Andre M. Davis (far right) during Mix It Up: The Role of Law in Moving Baltimore Forward.



The Big Easy came to Charm City during our Mardi Gras celebration.



Let the good times roll!



All smiles during our Member Celebration event in February.



Ravi Anandakrishnan with brother Sridhar Anandakrishnan a.k.a. "Indiana Jones of the Antarctic" and their wives Martha and Uma, respectively.

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
Open Friday and Saturday home games

BAR100

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

HACKERMAN BUSINESS CENTER

Monday–Friday: 8AM–5PM

PRIVATE ROOMS

Monday–Saturday:
7:00 AM–conclusion of event

Sunday and Monday evening:
based upon availability through
Catering Department



TheCenterClubBaltimore



@centerclubbaltimore

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For all Club rules and policies,
log into our new member dashboard
at www.centerclub.org and download
our Member Guide.

Designer: Piccirilli Dorsey, Inc.
Editor: Jennifer Biddle

Club Management & Staff

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RECEPTION

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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 for a flat rate of \$15. Parking in the Transamerica tower is free after 5 PM and on weekends for Center Club members. Show an ID at the Charles Street entrance.

MAKE YOUR DINNER RESERVATIONS ONLINE!



THE CENTER CLUB

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