FROM THE PRESIDENT

Happy Holidays to one and all, and thank you for your role in making The Center Club a Baltimore institution worth celebrating.

As we enter this season of celebration, our 5 Star Platinum Club is the perfect place to enjoy the warmth of gracious service and delicious cuisine, along with the joy of gathering with family, friends and business associates. I look forward to seeing many of you through the November and December holiday season.

In September, the board approved The Center Club Strategic Plan which will guide us in the coming years. The planning process had robust input from members, non-members, the entire Center Club team and experts in the private club industry. The resulting Mission, Vision and Values statements clearly articulate what makes The Center Club unique, and the Strategic Pillars and Goals will ensure we continue to deliver outstanding value to our membership.

On an ongoing basis, we work to make Center Club memberships even more exciting and valuable. One of our newest services is to have the Club reserve Lyft cars to transport members round trip to the Hippodrome Theatre, Meyerhoff Symphony Hall, Center Stage and other venues. This service is complimentary with dinner at The Center Club. My friends and I were the first to use this new service to the Hippodrome in October...I enthusiastically recommend it!!

Many news reports and scientific studies are telling us that feeling and expressing gratitude is not only good for business and personal relationships, but also for our health and overall success. It’s no wonder that Thanksgiving is such a cherished holiday in our country. So, in that spirit, let me share how grateful I am for The Center Club community of members and staff who make the Club the truly special place that it is!

Many blessings upon all of your holiday celebrations, and I look forward to an exceptional 2018 for The Center Club.

Patricia “PJ” Mitchell
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!
The Center Club’s Strategic Plan 2022

The new 5-year Strategic Plan was approved by The Center Club Board of Governors in September following a comprehensive planning process that included national and regional research and significant input from members. The Center Club’s distinctively inclusive identity is a powerful theme in the new Mission, Vision and Values that articulate the Club’s unique place in our Baltimore community.

Mission

The Center Club creates a dynamic, inclusive environment that serves a diverse membership of business and community leaders as Baltimore’s premier venue for dining, business, social and family activities. The sophisticated and congenial private club atmosphere cultivates member engagement through vibrant professional, cultural and community programs.

Vision

The Center Club is the crossroads where a tradition of inclusion, unsurpassed service excellence and a workplace culture that attracts and retains talented staff members supports the changemakers of today and tomorrow in building powerful relationships. Center Club members engage in robust business, cultural, and social interactions and contribute to the positive transformation of the Baltimore community and beyond.

Values

INCLUSIVITY

The Center Club is a welcoming community where changemakers from diverse backgrounds can form powerful, intergenerational relationships grounded in reciprocity and mutual respect.

ENGAGEMENT

The Center Club is rooted in Baltimore, building connectivity among its members and employees and reaching outward to support an ever-stronger local community and beyond.

INNOVATION

The Center Club is a dynamic environment and workplace that prizes creative thinking and empowers new perspectives, ideas and approaches.

EXCELLENCE

The Center Club sets the bar providing an exceptional service environment that values the needs and contributions of both members and employees.

Six Strategic Pillars

The Plan is framed by six Pillars—our priority areas—focused on delivering even greater membership value. We’ve included a description to articulate the intention of each Pillar. Strategic Pillars are supported by specific goals.

PILLAR 1: An Exceptional Club Experience

Consistently recognized among “America’s Top Private Clubs of Excellence,” delighting members with unsurpassed personalized service. The Club is highly valued for its welcoming staff members, friendly and comfortable atmosphere, upscale facilities, innovative programs and activities, and variety of superior casual to formal dining options.

PILLAR 2: A Vibrant Multigenerational Membership

Provides a premier venue and an inclusive home for a diverse multigenerational membership to make transformative professional and social connections. Members of all generations appreciate the Club’s balance of a distinguished tradition with a 21st century vibrancy. Today’s members see The Center Club as a relaxed, welcoming and highly personalized place to work, socialize and celebrate with colleagues, family and friends of all ages.

PILLAR 3: Distinctive Brand Identity

Recognized in Baltimore, across Maryland, and throughout the U.S. for its exceptional hospitality, upscale and comfortable atmosphere, innovative programs, community focus and creative dining options. The Center Club is the preferred place for both established and emerging leaders to work, socialize and celebrate with colleagues, friends and family.

PILLAR 4: Professional and Gracious Staff Members

Recognized among the best places to work in Baltimore, with high retention of trusted and valued staff members. The Center Club’s investment in staff members includes a core commitment to professional development, competitive compensation and benefits, and a culture of innovation, creativity, excellence and respect.

PILLAR 5: Operational Excellence

Demonstrates best practice in governance, management and service delivery, maintaining the highest standards of operational efficiency and effectiveness in every performance area. Investment in human resources, professional development, facilities, food and beverage, and technology support the Club’s Mission, Vision, and Values to ensure an exceptional member experience.

PILLAR 6: Superior Facilities and Ambiance

Highly valued for its distinctive, upscale facilities, city location, beautiful view, easy access and warm atmosphere of hospitality and inclusivity. As the destination of choice for a multigenerational audience, The Center Club’s attention to evolving member interests requires flexibility and a spirit of innovation grounded in Mission, Vision and Values.

Sincere thanks to all who participated in surveys, focus groups and planning discussions. We will provide updates as planning initiatives take shape in the months ahead.
Membership Credit Promotion Ends December 1

Membership in The Center Club lets you:

- Enjoy exquisite cuisine in one of the most beautiful places overlooking the Inner Harbor
- Host your own private events
- Attend any of the Club’s events
- Join an intraclub or interest group
- Access 95 private clubs we reciprocate with around the world
- Golf at 2 local courses: Country Club of Maryland and Turf Valley

Now thru December 1, new members join with a reduced initiation fee and receive 50% back in Club credits. Annual dues for 2017 are prorated. Young Members (under the age of 40) are offered a special installment plan. For more information or an application, please contact Nancy Sloane at nsloane@centerclub.org or 667-217-3542.

Website & Mobile App

Please visit the new website at centerclub.org. Passwords were reset when we launched in June. To access member-only features:

LOGIN: your member number
PASSWORD: your last name all lower case
SPouse LOGIN: member number-1
SPouse PASSWORD: last name all lower case

To download the mobile app, search for Northstar Center Club and install.

Coming Soon: Online Dining Reservations

Don’t forget to download the mobile app which allows you to make event reservations, see who’s going, check your statement and profile information. Search for Northstar Center Club to install. And by the beginning of 2018, you’ll be able to make reservations online for the Main Dining Room.

Ravens Tailgate Buffets in the Orioles Pub

There’s nothing quite like enjoying Chef Anthony’s tailgate buffet before heading over to M&T Stadium for a Ravens home game. Parking under the building is complimentary and a short walk to the stadium.

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<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Game</th>
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<tbody>
<tr>
<td>Monday, 11/27</td>
<td>4 PM</td>
<td>Ravens Tailgate Buffet Pub Opens vs Texans</td>
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<tr>
<td>Sunday, 12/3</td>
<td>10 AM</td>
<td>Ravens Tailgate Buffet Pub Opens vs Lions</td>
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<tr>
<td>Saturday, 12/23</td>
<td>2 PM</td>
<td>Ravens Tailgate Buffet Pub Opens vs Colts</td>
</tr>
<tr>
<td>Sunday, 12/31</td>
<td>10 AM</td>
<td>Ravens Tailgate Buffet Pub Opens vs Bengals</td>
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Events at a Glance
View complete event details on pages 6-9. Please RSVP: 410-727-7788, email reception@centerclub.org, or reserve online with the new website or mobile app.

Cupcake Wars with Jason Hisely ...................................... Sat 11/4
Mix It Up: Medical Cannabis ........................................... Thu 11/9
Family-Date Night ...................................................... Fri 11/10
Seafood & Oyster Buffet ................................................ Wed 11/15
Third Thursday Happy Hour ........................................... Thu 11/16
Dinner & Jazz: Nico Sarbanes ........................................ Thu 11/30

BOOKS & BOARDS: “Setting the Table” ................................ Wed 11/1
Old Line Distillery Tour ................................................ Sat 11/4
WIB Cocktails & Conversation ....................................... Tue 11/7
Mini Mesa ....................................................................... Wed 11/8
Executive Forum 2 ....................................................... Wed 11/8
Craft Beer Tasting: Pumpkin .......................................... Wed 11/15
WIB Luncheon: Good Works ........................................ Thu 11/16
Executive Forum ................................................................ Thu 11/16
Wine Club Tasting ......................................................... Fri 11/17, 12/22
Spanish Roundtable ...................................................... Tue 11/28
Cocktail Club Tasting .................................................... Wed 11/29, 12/20
Intraclubs Holiday Party ............................................... Tue 12/5
Holiday Wine Club Tasting ........................................... Fri 12/22

Young Member Holiday Formal ...................................... Thu 12/21

Open House for Prospective Members ............................ Tue 11/14
New Member Orientation .............................................. Wed 11/15

Burger & Brew .............................................................. Wed 11/1, 8, 15, 29
Ravens Tailgate .......... Mon 11/27, Sun 12/3, Sat 12/23, Sun 12/31
Charm City Trivia .......................................................... Fri 12/1

Third Thursday Intraclub Happy Hour ............................. Thu 1/18
Wine Club Annual Meeting .......................................... Fri 1/26

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.

BOOK YOUR HOLIDAY PARTY AT THE CLUB

Enjoy a Special Holiday Incentive for November & January
Plan your corporate or family gathering at The Center Club! Thanks to our exceptional culinary team headed by Chef Bannan, we create menus unique to the season and your event for every occasion including:

- business cocktail parties, receptions and holiday dinners
- holiday family brunches, lunches and dinners
- Shabbat dinners, rehearsal dinners, anniversaries, birthdays and events

By hosting an event at The Center Club, your guests will enjoy:

- the best views in Baltimore
- exceptional cuisine
- extraordinary service
- competitive pricing
- only Platinum city club in Baltimore City
- complimentary evening and weekend parking in a secure, enclosed garage

Let us make your holiday event memorable. Please call to inquire about holiday incentives by calling Barbara Rayner, Director of Catering at 667-217-3543.

CALL TODAY!

Dates are filling up quickly.
**On the Calendar**

**BOOKS & BOARDS**

*Setting the Table by Danny Meyer*

Wednesday, November 1 / 6 PM / $35++
Drinks by chit / Reservations required

We promise one of the most unique and delicious book club gatherings you'll ever attend... join us as we discuss *Setting the Table* by one of the restaurant industry's trailblazers, Danny Meyer, owner of Union Square Café, Blue Smoke, Jazz Standard, Gramercy Tavern and the Shake Shack. This special edition of Books & Boards will include Chef Bannan's rendition of their signature items.

**OLD LINE DISTILLERY TOUR**

Sponsored by the Cocktail Club

Saturday, November 4 / 5-7 PM / $25, $15 CC members

Even if you’re not a member of the Cocktail Club, you’re invited to join us for this rescheduled tour of Baltimore's own single malt whiskey and Caribbean-style rum manufacturer...Old Line Distilleries. You’ll learn all about the making of their spirits and have ample tasting opportunities.

**CUPCAKE WARS’ JASON HISLEY**

Saturday, November 4 / 4:30–6:00 PM
$35++ for 2 (6 cupcakes)
Reservations required

Cake War’s winner Jason Hisley visits the Club to regale his stories as a competitor on Food Network including Cupcake Wars, Cutthroat Kitchens, and Sweet Genius while demonstrating his decorating techniques. You and a guest will have the opportunity to try out your own skills on a cupcake or two!

**COCKTAILS & CONVERSATION**

Sponsored by Women in Business

Tuesday, November 7 / 5–6 PM Cocktails; 6 PM Dinner
$35.95++ Dinner / Drinks by chit / 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. Must be a WIB member or first-time guest to attend dinner.

**MINI MESA**

Wednesday, November 8 / 12 PM / By chit
Led by Center Club member, Ed Adkins, this small group meeting in the Main Dining Room focuses on enhancing your Spanish-speaking skills over lunch. **The group will not meet in December.**

**EXECUTIVE FORUM 2**

Wednesday, November 8 / 5:00–6:30 PM / $15++

Must be a member of this IntraClub to attend. For more information on joining, email nsloane@centerclub.org. **The group will not meet in December.**

**MIX IT UP**

Insights and Updates on Medical Cannabis in Maryland

Thursday, November 9 / 5:30 PM Bar100,
6-7 PM Discussion / By chit / Reservations requested

As the reality of medical cannabis as a new treatment option comes to fruition in the next few months in Maryland, get details on this emerging industry from a business and medical perspective with Michael Bronfein, Chief Executive Officer, Curio Wellness and Wendy Bronfein, Director, Marketing, Curio Wellness. Moderated by David Nevins, Center Club Past President.

**FAMILY-DATE NIGHT AT THE CLUB**

Friday, November 10 / Beginning at 6 PM

$15 per child 5-12 years old / Space is limited

We’ll entertain the children in the Pub while you enjoy “you” time in the Main Dining Room. Load everybody into the family car, park under the building, take the kids to the 16th floor for a fun kid’s night of crafts, movies, chicken fingers and pizza while you escape to the 15th floor Main Dining Room to enjoy Chef Bannan’s seasonal menu.

**OPEN HOUSE FOR PROSPECTIVE MEMBERS**

Tuesday, November 14 / 5:00–7:30 PM

Reservations requested

Know someone who may be interested in joining? They’ll have the opportunity to tour the Club, sample our cuisine and meet some of our members while learning about the benefits of being a member of The Center Club. **This is the last opportunity to take advantage of the discounted initiation fee and 50% credit before rates increase in December.**
### NEW MEMBER ORIENTATION
**Wednesday, November 15 / 11:45-1:15 PM**
Complimentary / Reservations required
This luncheon orientation provides an excellent overview of the rules and policies of the Club, plus it’s a great way to meet other new members. Spouse/partner is encouraged to attend.

### SEAFOOD & OYSTER BUFFET
**Wednesday, November 15**
**Beginning at 6PM / $55++**
Reservations required
Join us for dinner as Chef Bannan prepares the freshest seasonal seafood featuring oysters. We will be arranging Member Tables so you can meet and dine with other members. **No a la carte dining.**

### CRAFT BEER CLUB TASTING
**Wednesday, November 15 / 6:30 PM / BYOB to attend**
Reservations required
Cool fall days are the perfect time to enjoy a pumpkin beer. Admittance to this fun tasting is two cans/bottles to be shared and voted on as the Beer of the Month. Enjoy Burger & Brew in the Orioles Pub!

### GOOD WORKS WORKING FOR BALTIMORE
**Thursday, November 16 / 11:30-1:30 PM / $35++**
Is the “Yes Drop-In Center”... Art@Work...or “Hey Baltimore” podcast on your radar? We’ve invited Blair Franklin, Youth Empowerment Society, Jessica Abel, Baltimore Office of Promotion & the Arts, and Kirby Fowler, Downtown Partnership, to share their little known programs that are making a big impact on Baltimore. **Parking for this event is not permitted under the building for members or guests. Please use our alternate garage at 30 Light Street.**

### EXECUTIVE FORUM
**Thursday, November 16 / 4:30–6:00 PM / $15++**
Must be a member of this IntraClub to attend. For more information on joining, email nsloatne@centerclub.org. **The group will not meet in December.**

### THIRD THURSDAY HAPPY HOUR
**Thursday, November 16 / 5–7 PM / By chit**
Enjoy happy hour drink specials and great company!

### THE WINES OF ALSACE, THANKSGIVING PERFECT
**Sponsored by the Wine Club**
**Friday, November 17 / 6 PM / $40++ and $35++ WC members / Reservations required**
Just back from his trip to France, Wine Club chair Al Spoler will offer suggestions for a variety of Alsatian wines to compliment your Thanksgiving feast. Join us and plan to stay for dinner in the Main Dining Room or small plates in Bar 100 afterwards.

### SPANISH ROUNDTABLE
**Tuesday, November 28 / 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...and no English is spoken here! **The group will not meet in December.**

### TUESDAY
- **2lb Lobster Night**
  - $39.95++

### WEDNESDAY
- **Burger & Brew**
  - $17++

### THURSDAY
- **Half Price Bottles of Wine**
  - (Under $75)

### FRIDAY
- **Live Piano & Complimentary Happy Hour Hors D’oeuvres**

### SATURDAY
- **Live Piano & Prime Rib Roast**
  - $38++
COCKTAIL CLUB TASTING
Wednesday, November 29 / 6:30 PM / $15
Reservations required
The cocktail-of-the-month for December is all about... BUBBLES. Come taste and select your favorite. Must be a Cocktail Club member or first-time guest to attend.

DINNER & JAZZ: NICO SARBANES
Thursday, November 30 / 6 PM / $85++, drinks by chit
Reservations required
Join us for the final in our Jazz series for 2017. At this carefully choreographed dinner, you’ll enjoy a special pre fixe 4-course menu served between three sets of jazz by one of the city’s leading young performers. Nico Sarbanes, a jazz vocalist, trumpeter and composer grew up in Baltimore listening to the sounds of Tony Bennett, Frank Sinatra and Billie Holiday.

Our quarterly Dinner & Jazz series will continue in 2018.

CHARM CITY TRIVIA
Friday, December 1 / 6:00 PM Arrival, 6:30 PM game
By chit / Reservations required
NOW forming new teams for a fun night of Trivia in the Orioles Pub. Enjoy drink specials and a special menu. Each Center Club member of the winning team will win a prize!

INTRACLUB HOLIDAY PARTY
Tuesday, December 5 / 5:00–7:30 PM / $30++
Reservations required
While the first Tuesday of the month is typically reserved for Women in Business, during the holidays we spread the camaraderie among all 13 of our intraclubs and interest groups. So if you’re a member (or seriously considering joining an intraclub in 2018) then you’re invited to this special holiday gathering to get to know other active members of the Club. The cost includes a wonderful spread of hors d’oeuvres, tastings of specially selected holiday wines, and a holiday inspired cocktail. Additional drinks are by chit.

COCKTAIL CLUB TASTING
Wednesday, December 20 / 6:30 PM / $15
Reservations required
Taste and select the cocktail-of-the-month for January that will keep you warm...and wide awake all winter long—coffee drinks. Must be a Cocktail Club member to attend.

YOUNG MEMBERS HOLIDAY FORMAL
Thursday, December 21 / 7PM / Reservations required
We’re celebrating the holidays “Throwback Thursday” style! Wear your finest attire and live it up like it’s Homecoming 1999!

HOLIDAY WINE TASTING
Sponsored by the Wine Club
Friday, December 22 / 6 PM / $40++ or $35 WC Members
Reservations required
Join the Wine Club for their annual celebration as we kick off the long weekend with a bang. We will be offering a selection of bubblies, a port or two and other delectables to get you in a festive holiday mood.

HOLIDAY CLUB SCHEDULE

<table>
<thead>
<tr>
<th>Date</th>
<th>Event Description</th>
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<tbody>
<tr>
<td>Wednesday, November 22</td>
<td>Burger &amp; Brew in Bar100</td>
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<tr>
<td>Thursday, November 23</td>
<td>Thanksgiving Closed</td>
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<tr>
<td>Friday, November 24</td>
<td>Closed for Lunch Open for Dinner Administrative Offices Closed</td>
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<tr>
<td>Saturday, November 25</td>
<td>Open for Dinner</td>
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<tr>
<td>Sunday &amp; Monday, December 24 &amp; 25</td>
<td>Christmas Eve &amp; Christmas Closed</td>
</tr>
<tr>
<td>Sunday, December 31</td>
<td>Open for Ravens Tailgate &amp; Evening Festivities</td>
</tr>
<tr>
<td>Monday, January 1</td>
<td>New Year’s Day Closed</td>
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</table>

No Burger & Brew in December
HOLIDAYS
AT THE CLUB

Celebrate the holiday season at The Center Club with your family and friends. Enjoy warm hospitality, impeccable cuisine, and of course complimentary egg nog, a Center Club tradition. We begin decorating for the holidays the morning after Thanksgiving so by the time Friday night dinner comes around, you’re welcomed into a winter wonderland. Enjoy the Club during this special time of year with those who are special to you.

HOLIDAY BRUNCH
Sunday, December 10 / Reservations accepted between 10:30 AM–2:30 PM / $49++ adults or $22++ children under 12 (children under 4 dine free) / Reservations a must!

Share this popular holiday brunch with your family and friends and enjoy holiday music, complimentary champagne and mimosas along with leg of lamb, crab cakes, omelette station, smoked salmon display, eggs benedict and more. Then, take the children to the Winter Wonderland Cookie Decorating party (complimentary with brunch, but separate reservations are required).

WINTER WONDERLAND
COOKIE DECORATING PARTY
Sunday, December 10 / 11 AM–2 PM / $10++ children under 12 / Reservations a must!

Treat your children and grandchildren to our annual cookie decorating party. All decorating supplies will be provided. Complimentary with a brunch reservation. Please let us know how many children and their ages will be decorating when you make your reservation. This holiday season, through the support of Jewish Volunteer Connections, children can decorate a cookie that will be given to Paul’s Place.

SANTA’S HOLIDAY BRUNCH
Sunday, December 17 / Reservations accepted between 10:30 AM–2:30 PM / $49++ adults or $22++ children under 12 (children under 4 dine free) / Pixilated photos with Santa 11:30 AM–2:30 PM / Reservations a must!

Bring everyone to enjoy this extra special holiday brunch that includes a visit to the North Pole to meet Santa himself. This elaborate brunch buffet includes favorites like tenderloin, crab imperial, omelette station, smoked salmon display and Chef Bannan’s sticky buns. Then take the kids upstairs to visit Santa and have a photo taken with St. Nick. And new this year, through the support of Jewish Volunteer Connections, children can be a part of Santa’s workshop by making gifts for those who may need an extra hand or smile this holiday season. They can make trail mix to be given to Meals on Wheels, a snowman craft kit to be given to Sarah’s Hope for mothers and children, a fleece blanket to be given to the Kidney Foundation for dialysis patients and a tug toy for the SPCA.

Ring in 2018 at One of these Club Events
Reservations are a must and drinks are by chit.

RAVENS TAILGATE IN THE PUB
Sunday, December 31 / 10 AM / $25++
Reservations requested

TWILIGHT CELEBRATION
Sunday, December 31 / 5–8 PM / $50++ adults or $20++ children under 12 / Drinks by chit

Enjoy breathtaking views of the Inner Harbor as the last sundown of 2017 casts its light across the water with a special menu created by Chef Bannan. Special children’s menu and activities available upon request. Children under four dine free.

FORMAL DINNER & FIREWORKS
Sunday, December 31 / Seating begins at 9 PM / $150++; Drinks by chit

Celebrate in style with the best views of Baltimore’s famed midnight fireworks display. Join us in the Main Dining Room for Chef Bannan’s specially created New Year’s Eve menu. Enjoy live music, complimentary champagne toast and party favors. Make your reservations early as this event sells out each year. Jackets required, black tie optional.
One of the best ways to make new connections and get the most out of your Center Club membership is to join an IntraClub or Interest Group.

These member-led groups are created and run by members and are a great way to develop new relationships, network and get more involved at the Club. Joining an IntraClub grants you special benefits and pricing at IntraClub events.

Interest Groups are free to join, but registration is requested to keep you informed on the latest events. To join or for more information please email nsloane@centerclub.org.

BOOKS & BOARDS
Chairs: Susan Katz, Nickel Lietzau, Barbara Portnoy
The focus of this group is to gather members together for a Book Club one month and to play an assortment of board games (word, cooperative, cards, strategy) on alternating months. No cost to join. Books and games not included.

COCKTAIL CLUB
Chairs: Stuart Goldberg & Michelle Sandridge
Using a format reminiscent of your favorite book club, monthly tastings highlight a specific spirit or drink type. Cost is $130 and includes one complimentary handcrafted Cocktail of the Month, subscription to Imbibe magazine, discounted pricing at events and an invitation to attend monthly tastings.

CRAFT BEER CLUB
Chairs: Talia Fletcher & Jeff Judge
This group is for those who are interested in tasting different styles of beer and meeting others who share the same appreciation for craft beer. Cost is $80 and includes access to bi-monthly tastings, one complimentary Beer of the Month, first priority and discounted pricing to Beer Club events.

EXECUTIVE FORUM & EXECUTIVE FORUM 2
Chairs EF: Willem Cassard & David Lunken
Chairs EF2: Susan Katz & Gina Ramsey
Monthly meetings encourage members to share best practices, discuss relevant operational topics, explore ideas and expand their external network. Cost is $95 to join. Enrollment is limited to members of non-competing companies. Must be approved to join and attend meetings.

GOURMET CLUB
Chairs: Rufus Lusk, III & John Sullivan
The Gourmet Club gathers members together who have an interest in the education, appreciation and enjoyment of outstanding food and beverage. You will be delighted by the combination of flavors in the member-driven themed dinners, as well as the culinary craft of our own Chef Bannan. Cost is $130 and includes a subscription to Food & Wine magazine, discounted pricing at gourmet events and two complimentary glasses of our Wine of the Month.

HEALTHCARE CONNECTIONS
Chairs: Jeff Rosen, Nancy Smit & Howard Sollins
This Interest Group provides an opportunity for members who are passionate about healthcare to interact and meet with the top healthcare industry leaders and service providers. No cost to join.

REAL ESTATE CONNECTIONS
Chairs: Andrew Finkelstein, Jeff Rosen & Andrew Segall
This Interest Group gathers Baltimore’s top real estate leaders and service providers in an intimate setting. Events include networking and a prominent speaker in the industry. No cost to join.

SPANISH ROUNDTABLE
Chair: Ed Adkins
This group gathers those interested in Spanish (and all skill levels) to exercise their skill over monthly lunch meetings. No cost to join.

WHISKEY CLUB
Chair: Cody Dodson
A group for those interested in tasting and learning more about a variety of whiskeys including scotch, bourbon, rye and more. No cost to join. Tastings by chit.

WINE CLUB
Chairs: Al Spoler & Howard Sobkov
The Wine Club gathers together members who have an appreciation for the enjoyment of wine. Events include educational tastings, dinners and more. The cost to join is $130 and includes discounted pricing at Wine Club events, no corkage fee at 2 dinners, 2 complimentary glasses of our Wine of the Month, and first priority to register for Wine Club events.

WOMEN IN BUSINESS
Chairs: Gina Ramsey & Lori Villegas
The Women in Business IntraClub gives professional female members of The Center Club a venue to connect and network together. An informal happy hour and special 3-course dinner is held the first Tuesday of every month. Cost is $75 and includes access to monthly dinners ($35.95++/month) and discounted pricing for luncheons.

LOOKING FOR INTEREST IN a Technology Club
Please contact nsloane@centerclub.org
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.

**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 Nancy Sloane at nsloane@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.

**TRANSPORTATION**

**NEW Lyft**
Concierge Lyft Booking for Center Club members:

**Dinner and a Show**: Members who book dinner reservations in the Main Dining Room before their theater or entertainment performance can park under the building and receive a complimentary ride to and from their venue courtesy of The Center Club. We’ll book it, call it, and have you picked up when you’re finished!*

*Lyft request must be made no later than 48 hours prior to your reservation. Rides may be arranged to depart on the half hour.

**NEW 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.

**OVERNIGHT ACCOMMODATIONS**

**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.

**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. **The 2017-2018 Season Tickets are sold out.** Please contact Nancy Sloane at nsloane@centerclub.org.

**FITNESS FACILITIES**

**Under Armour Performance Center**
Center Club members can join the Under Armour Performance Center at 10 Light Street for an exclusive members-only price of $45 for month-to-month membership.

**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.
Welcome to New Members!

Ms. Jessica Abel
Mr. Evan Rogers
JA: Director of Development
Baltimore Office of Promotion & The Arts
ER: Director of Operations
SNF Parkway Theater/MD Film Festival
Proposer: James Kelly

Ms. Sallian (Salli) Alborn
Mr. William Alborn
SA: CEO
Maryland Community Health System
WA: President
Alborn & Associates, Inc.
Proposer: Rachel Monroe

Mr. Salman (Ali) Ali
Managing Director
KPMG
Proposer: Christine Aspell

Mr. James (Jim) Anders Jr.
Ms. Debra (Debbie) Anders
JA: EVP/Chief Operating Officer
Kennedy Krieger Institute
DA: Treasurer
Herman Born & Sons
Proposer: Rachel Monroe

Dr. Kristin Backstrom
Dr. Stewart Zelman
KB: Business Psychologist
Centers for Motivation
SZ: Founder, Psychologist
Centers for Motivation
Proposer: Vincent Sharps

Mr. George Bayless III
EVP/Chief Financial Officer
GBMC
Proposer: Jenny Coldiron

Ms. Kay Bellor
Mr. Michael Myers
KB: Vice President
Lutheran Immigration & Refugee Service
MM: Managing Director
Rockefeller Foundation
Proposer: Larry LaMotte

Mr. Bennett (Ben) Beres
VP/COO
Physician Company
GBMC
Proposer: PJ Mitchell

Mr. Robert Borowy
Ms. Joanna Borowy
RB: Partner
Deloitte Tax LLP
Proposer: Michael Morton

Mr. Barrington (Barry) L. Branch
Ms. Ann Branch
BB: Retired
AB: Educator
Baltimore County Public Schools
Proposer: Barrington M.A. Branch

Ms. Ana Castro
Mr. John Srygley
AC: President
JRS Architects, Inc.
JS: Principal
JRS Architects, Inc.
Proposer: Rachel Monroe

Mr. Brian Cawley
Ms. Catherine (Cathy) Cawley
BC: Vice President
MedStar Union Memorial Hospital
CC: Speech & Language Therapist
Baltimore County Public Schools
Proposer: Bradley Chambers

Mr. Daniel (Dan) Crerand
Ms. Mary Crerand
Retired
Proposer: Joseph Hensley

Mr. C. Wayne Davis
Ms. Lucille Davis
CD: Shareholder/Partner
Thomas & Libowtiz P.A.
Reinvesting members

Mr. Craig Demchak
Ms. Mary (Marybeth) Demchak
CD: Director Marketing & Communications
The Harry & Jeanette Weinberg Foundation
MD: Engineer
ABC2 TV
Proposer: Rachel Monroe

Mr. Dominic Demme
Mrs. Patricia (Patti) Demme
DD: Director
Northrop Grumman
PD: Marketing & Communications
Coordinator
Business Suites of Columbia
Proposer: John White

Mr. Stephen DiBiagio
Ms. Deborah DiBiagio
SD: President
The John Carroll School
Proposer: Denise Adah

Mr. Derrick Dickens
VP-Technical Services
Baltimore Gas & Electric
Proposer: Calvin Butler

Mr. Daniel Dinko Jr.
Mrs. Lisa Dinko
DD: President
Ameri-Star Homes, Inc.
Proposer: Christopher Holt

Ms. Denise Dodson
Mr. Donald Dodson Jr.
DED: Partner, Tax
Ernst & Young LLP
DOD: Finance Manager
University of MD Medical
Proposer: Gerry Lindner

Ms. Rachel Duden
Program Associate
The Harry & Jeanette Weinberg Foundation
Proposer: Rachel Monroe

Mrs. Tammy Ehrbaker
Mr. Toby Ehrbaker
TAE: President
NVS Merie Norman
TOE: Director of Sales
Smith Mechanical
Proposer: Keith Daw

Mr. Alyssa Essig
Mr. Jim Essig
AE: Realtor
Berkshire Hathaway Homesale Realty
JE: Software Sales
Symantec
Proposer: John Denick

Mr. William (Bill) Fleischer
Ms. Carolyn Fleischer
WP: Retired
Proposer: Howard Miller

Ms. Teresa (Tere) Geckle
Retired
Proposer: Susan Katz

Mr. Charles Gilmore
Ms. Mary Gilmore
CG: Managing Director
Investments
The Harry & Jeanette Weinberg Foundation
Proposer: Rachel Monroe

Ms. Catherine Hamel
Mr. William (Bill) Benson
CH: President
Gilchrist
WB: Principle
The Benson Consulting Group
Proposer: PJ Mitchell

Mr. Daniel Hawvermale
Ms. Megan (Meg) Gallo
DH: Regional Sales Director
SugarCRM
MG: Asst. State’s Attorney
Baltimore City State’s Attorney’s Office
Proposer: Keith Daw

Mrs. Arlene Hayden
Mr. Russell (Russ) Cox Jr.
AH: Chief of Staff
The Harry & Jeanette Weinberg Foundation
RC: Director of Support Services
Maryland Police & Correctional Training Commission
Proposer: Rachel Monroe

Mr. Obadah Hijazi
CoFounder
ExeQut, LLC
Proposer: James Dorf

Ms. Marcii Hunn
Mr. Andrew (Andy) Hunn
MH: Program Director
The Harry & Jeanette Weinberg Foundation
AH: President
Anygraaf USA Inc.
Proposer: Rachel Monroe

Dr. JoAnn Ioannou
Mr. Evangelos Ioannou
JI: Senior VP-Patient Care Services & CNO
GBMC
EI: Owner
Zissimos Bar
Proposer: PJ Mitchell

Mr. Larry Jennings Jr.
Co-Founder, Sr. Managing Director
Valstone Partners
Proposer: Rachel Monroe

Mr. Edward Joffe
Dr. Kelly Joffe
EJ: Vice President
The Whiting-Turner Contracting Co.
KJ: Asst Professor
Johns Hopkins University
School of Nursing
Proposer: Tim Regan

Ms. Amy Kleine
Mr. Jeffrey (Jeff) Ditter
AK: Program Director
The Harry & Jeanette Weinberg Foundation
JD: Sales Director
Catering by Uptown
Proposer: Rachel Monroe

Mr. Robert J. Jones
Mr. Robert J. Jones
EVP/Chief Financial Officer
GBMC
Proposer: Larry LaMotte

Mr. Donald Jones
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Mr. Efstatios (Stathis) Kotanidis
President
Pat’s Pizzeria
Proposer: Keith Daw

Ms. Taylor Lloyd
Associate
Mckennon, Shelton & Henn
Proposer: P.J. Mitchell

Mr. Neil MacDonald
Ms. Robin MacDonald
NM: VP of Operations
Medstar Union
Memorial Hospital
Proposer: Bradley Chambers

Dr. Leslie Mancuso
President & CEO
Jhpiego an Affiliate of Johns Hopkins University
Proposer: Marla Oros

Mr. Kyle McNair
Ms. Elfreda McNair
KM: Controller
The Harry & Jeanette Weinberg Foundation
EM: Registered Nurse
Kennedy Krieger Institute
Proposer: Rachel Monroe

Mr. James (Jim) Mead
Mrs. Elaine Mead
Proposer: P.J. Mitchell

Mr. Craig Mellendick
Ms. Karen Mellendick
CM: Chief Financial Officer
The Harry & Jeanette Weinberg Foundation
KM: School Nurse
Our Lady of Perpetual Help School
Proposer: Rachel Monroe

Mr. Aaron Merki
Mr. Arthur (Paul) Pineau
AM: Program Director
The Harry & Jeanette Weinberg Foundation
AP: General Counsel
Johns Hopkins University
Proposer: Rachel Monroe

Dr. Redonda Miller
Dr. Albert Polito
RM: President
The Johns Hopkins Hospital
AP: Medical Director,
The Lung Center
Mercy Medical Center
Proposer: Rachel Monroe

Ms. Alessandra (Ally) Moscucci
Account Executive
Nevins & Associates
Proposer: David Nevins

Mr. Rodney Oddoye
Mrs. Dericka Oddoye
RO: Principal—NE Regional Electric Operations
Baltimore Gas & Electric
DO: Systems Engineer
Northrup Grumman
Proposer: Calvin Butler

Ms. Angelica (Angel) Palmere
Mr. Brian Rosch
AP: Director of Sales
NVS Merle Norman
BR: Government Contractor
National Security Agency
Proposer: Keith Daw

Mr. Andrew Primrose
Director of Development
House of Ruth Maryland
Proposer: John Maryland

Mr. Daniel Proctor
Mr. Jeffrey (Jeff) Hess
DP: Kirk Designs
JH: Studio Head
Haworth
Proposer: Rachel Monroe

Mrs. Latece Quander Porcher
Mr. Arnold Porcher
LQ: President & CEO
Equa, LLC
AP: Superintendent
The Lane Construction Corporation
Proposer: Steve Keefe

Dr. Mark Reynolds
Dean
University of Maryland Dental School
Proposer: E. Albert Reece

Mr. Robin Rhee
Ms. Jennie Rhee
RR: President
Rhee Bros, Inc
Proposer: Tina Corner

Mr. Rafi Rone
Ms. Dana Saroken
RR: Program Director
The Harry & Jeanette Weinberg Foundation
DS: Rabbi
Beth El Congregation
Proposer: Rachel Monroe

Mrs. Kara Schnee
Mr. Charles Schnee
DS: Director of Major Gifts
Kennedy Krieger Institute
CS: Neurosurgeon
Hennessey, Shuey & Schnee Chtd.
Proposer: Rachel Monroe

Mr. David Schwaber
Ms. Marlene Schwaber
Retired
Proposer: John Frisch

Ms. Jamie Sexton
Government Relations Specialist
Immune Deficiency Foundation
Proposer: Larry LaMotte

Mr. George Sherman
Mrs. Betsy Sherman
GS: Founder
Cypress Group LLC
Reinstating Members

Ms. Shibani Shinde Patil
Mr. Karthik Panneerselvam
SS: CEO/Founder
Panneerselvam
KP: Manager, Trading Constellation
Proposer: P.J. Mitchell

Mr. William (Trey) Shupert III
Ms. Carol Shupert
WS: VP, Human Capital
IMPAQ International, LLC
CS: Tax Specialist
Proposer: Brian Steger

Mrs. Kathryn (Kate) Sorestad
Mr. Ryan Sorestad
KS: Program Director
The Harry & Jeanette Weinberg Foundation
Proposer: Rachel Monroe

Ms. Yvonne Sporrer
Special Projects Coordinator
The Harry & Jeanette Weinberg Foundation
Proposer: Rachel Monroe

Mrs. Cara Stokes
Mr. Donald Stokes
DS: VP-Electric Transmission & Substations
Baltimore Gas & Electric
Proposer: Calvin Butler

Mr. Floyd Taliaferro IV
Mrs. Linda Taliaferro
FT: CEO
All Walks of Life, LLC
LT: CEO
The Maesner Group, LLC
Proposer: Denise Adah

Mr. Matthew Taylor
Ms. Heath Taylor
MT: Principal Engineer
Under Armour
HT: Media Specialist
Howard County Public School System
Proposer: Keith Daw

Mr. Richard (Dick) Toohey
Ms. Theresa Toohey
Retired
Reinstating Members

Mr. Kenneth (Ken) Trout
Mrs. Diana Trout
Retired
Reinstating members

Mrs. Tonya Turner
Mr. Arthur Turner
TT: CEO/Founder
The Secret Vault, LLC
AT: IT Specialist
Social Security Administration
Proposer: Tara Rudo

Mr. Edward (Eddie) Williams
Owner
Williams Financial Group LLC
Proposer: Ryan Palmer

Mr. Derek Yarmis
Member
Funk & Bolton, P.A.
Reinstating Member

Ms. Emily Zankman
Commercial Branch Manager, Assistant VP
M&T Bank
Proposer: Jennifer Robinson

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Ms. Emily Zankman
Commercial Branch Manager, Assistant VP
M&T Bank
Proposer: Jennifer Robinson

Joined September–October 2017
Congratulations


2018 Best Lawyers® in America (Miles & Stockbridge)


2017 Edition of Chambers and Partners USA (Miles & Stockbridge)

- Robert S. Brennen, Dana S. Gloor, Timothy A. Hodge, Jr., John E. McCann, Jr.

(Miles & Stockbridge) “Recognized Practitioners” by Chambers

- Calvin Butler, Parks and People Foundation’s Sally Michael Award

- Katrina J. Dennis, 2018 Best Lawyers in America in Litigation–Labor and Employment Law (Saul Ewing)

- Michael Hankin, Business Leader of the Year Award, Loyola University

- Christina Snyder, 2017 Women of the Year nominee by the Women in Insurance Financial Services

- Sara Ensey and Marissa Fegeley, Living Classrooms 2017 Rising Stars Young Philanthropists

The Daily Record’s Innovator of the Year

- Karen Pecora-Barbour

- Nancy Grasmick, Team Grasmick–The Lynx School

BBJ 40 Under 40

- Aziz Housseini, The AZ Group

- Damien Davis, Brown Capital Management

- Ryan Miller, Savillis Studley

- David Rosen, Rosen, Sapperstein & Friedlander LLC

The Baltimore Sun’s Women to Watch

- Karen Barbour, The Barbour Group

- Bradie Barr, Transamerica Stable Value Solutions

- Alison Brown, University of MD Medical System

- Kelly Powers, Miles & Stockbridge

- Mary Ann Scully, Howard Bank

Employee of the Month

Milton Devaughn

Date of Hire: 10/01/2016
Position: Server

One of The CenterClub’s finest. Highly polished and gracious, Milton handles a variety of special event and banquets and dining for the Club in excellent fashion.

Personal Milestones

If you or your family have recently enjoyed a memorable milestone, please share it with your friends and colleagues at The Center Club! Births, milestone anniversaries, engagements, weddings—we want to celebrate wonderful life moments with you. Please send pictures and details you’d like featured in future issues to nsloane@centerclub.org

Albert Lietzau VI born August 25 to Nickle & Danielle Lietzau.

McKenna Brooke Patterson born July 27 to Brooke & Scott Patterson.

Grandparents are Bob & Mary Pat Seurkamp.

Jaxon Scholz born September 6 to Cynthia & Ross Scholz.

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One of The CenterClub’s finest. Highly polished and gracious, Milton handles a variety of special event and banquets and dining for the Club in excellent fashion.
Mark Meadows plays The Center Club at Dinner & Jazz
Michele Sperato & Craig Enck at Third Thursday
Whiskey Club hosts the Balvenie Scotch tasting
Kelly Drnec, Nic Kurgansky and Joey Price at the Young Members Orioles game
City Genius panel on Accelerators, Incubators & Innovation Hubs

Comedy Night: Jennifer Ward, Matt Garono, Nickel & Danielle Lietzau
City Genius panel on Accelerators, Incubators & Innovation Hubs

Comedy Night: Dan Morrison, Tammy Ehrbaker and Efstathios Kotanidis

Balvenie Scotch display
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 Ravens 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

Club Management & Staff

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

C. ROBERT BANNAN, III
Executive Chef

JENNIFER BIDDLE
Membership & Communications Manager
jbiddle@centerclub.org / 667-217-3546

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

JULIE CHOROSZEWSKI
Accounts Receivable
jchoroszewski@centerclub.org / 667-217-3550

KATIE CULP
Executive Assistant
kculp@centerclub.org / 410-727-7788

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

PAIGE MCMILLAN
Assistant Director of Catering
pmcmillan@centerclub.org / 667-217-3547

BARBARA RAYNER
Director of Catering
brayner@centerclub.org / 667-217-3543

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 5 PM and on weekends for Center Club members. Show an ID at the Charles Street entrance.

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

Designed by Piccirilli Dorsey, Inc.