VENETIA

Condominium Association, Inc. 555 N.E. 15th Street Miami, Florida 33132 (305) 373-5900

MANAGEMENT COMPANY Castle Group

(800) 337-5850 www.castlegroup.com

BOARD OF DIRECTORS

President Rick	De La Guardia
Vice President	Mark Topley
Treasurer	Mark Topley
Secretary	Mark Topley
Director	Alicia Garcia

PROPERTY STAFF

Manager	Bryan Hoyos
managei	r@venetiamiami.com

Asst. Mgr. Brandon Rodriguez asst@venetiamiami.com

Admin Asst. Susan Felder admin@venetiamiami.com

Maint. Sup. Sergio Rodriguez

OFFICE HOURS

Monday- Friday 9am - 5pm



Published monthly at no cost for Venetia Condominium by Coastal Group Publications, Inc. Contact CGP at (305) 981-3503 or www.cgpnewsletters.com to advertise in one of our newsletters or to get a free newsletter for your property.

Message from the Board President

As we approach the end of 2024 many of you may be aware of, and rightfully concerned, about the upcoming change in the law regarding reserve funding. As a result of the tragedy in Surfside, no longer will associations



be allowed to waive reserve funding starting in 2025. This may cause an increase in the budget and maintenance fees for 2025. Compound that with rising insurance rates and you can see the concern. At the Venetia, during our term we have never fully "waived" reserve funding but have instead included in the budget a line item to "partially" fund reserves as approved each year by the membership.

Be advised that the BOD is on top of the issue and taking steps to mitigate any potential increase in maintenance to address this new law.

We are in discussions with our attorney and our bank to fully understand the reserve funding requirements which details appear to be ever changing or misunderstood.

The facts, as we currently understand them, are these:

- 1. Associations must perform a Structural Integrity Reserve Study (SIRS) prior to Jan 2025. We have received a proposal to perform such a study and will be proceeding soon.
- 2. As it is currently understood, none of the required funding for structural or "essential" work can be waived but must be "fully funded".
 - a. The definition of "fully funded" is the key item in question and source of confusion.
 - b. One possibility, according to our attorney and bank, is that we need not impose a special assessment or increase the maintenance fee to fully fund the structural and essential repairs but that we

Continued on page 2

Page 2 Venetia June 2024

Message from the President (cont. from page 1)

must have the funds readily available. This MAY be accomplished by opening a line of credit with the bank for such an eventuality and having the funds available to us if needed.

- 3. The good news is as follows:
 - a. The BOD has been working diligently for the last 2.5 years to make all necessary repairs identified in the latest reserve study which includes structural and electrical during the first 2 years and now aesthetic non-essential required reserve updates. We have greatly reduced what would be considered the amount required to fully fund reserves.
 - b. The building has passed its' 40-year recertification requirements and is no longer considered an unsafe structure.

- c. Most of the structural and essential repairs have already been completed as part of the 40-year recertification process.
- d. As a result of the above, the BOD, with the help of our broker, has been able to negotiate much better insurance rates.
- e. All of the work you see being done will serve to reduce the required reserve funding amount.

We do not anticipate any major increase in maintenance fee as a result...BUT...that depends on the final interpretation of "fully funding"

Rick De La Guardia President, Venetia Condominium Association



Published monthly for Venetia Condominium by Coastal Group Publications, Inc. Contact CGP at 305-981-3503 or www.cgpnewsletters.com for media kit or for information on a monthly newsletters.com for media kit or for information on a monthly newsletters.com for media kit or for information on a monthly newsletters.com for media kit or for information on a monthly newsletters.com for media kit or for information on a monthly newsletters.com for media kit or for information on a monthly newsletters.com for media kit or for information on a monthly newsletters.com for media kit or for information on a monthly newsletters.com for media kit or for information or a monthly newsletters.com for media kit or for information or a monthly newsletters.com for media kit or for information or media kit or for informatio

June 2024 Page 3 Venetia

Condo Resident Perks

Now through June 30th!





Exclusive Offers for Condo Residents!

Get **\$1000 OFF**

Towards the purchase of a new pair of Starkey Genesis AI or Signature Series Rx hearing devices.¹ Genesis AI hearing aids feature a waterproof design & rechargeable battery that can last up to 51 hours on a single charge.² Signature Series offers clear, true-to-life sound in advanced technology custom fit to hide discreetly in your ear.



Or get fully digital Rx Hearing Aids from Resound with LIFETIME SERVICE starting at

\$1495 per per peir Resound Key.









Melanie Plotkin, H.A.S., Hearing Aid Specialist

Javier Benitez, HAS, BC-HIS, Hearing Aid Specialist,
Board Certified in Hearing Instrument Sciences





WE SPECIALIZE IN SECOND OPINIONS!

CALL US TODAY! (888) 272-9589



Over 33 locations throughout Florida, Georgia, South Carolina, Maryland & New Jersey.

19046 NE 29th Avenue, **Aventura** 222 95th Street, **Surfside www.HearAgainAmerica.com**



1. Cannot be used on prior purchases or combined with prior discounts. \$1,000 off HAA's SRP. 2. RIC model.

Page 4 Venetia June 2024

Best Hamburger Ever

Ingredients

- 1 ½ pounds lean ground beef
- ½ onion, finely chopped
- ½ cup shredded Colby Jack or Cheddar cheese
- 1 large egg
- 1 (1 ounce) envelope dry onion soup mix
- 1 clove garlic, minced
- 1 tablespoon garlic powder
- 1 teaspoon soy sauce
- 1 teaspoon Worcestershire sauce
- 1 teaspoon dried parsley
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- ½ teaspoon crushed dried rosemary
- salt and pepper to taste

Directions

Preheat an outdoor grill for high heat and lightly oil the grate. Meanwhile, combine ground beef, onion, cheese, egg, onion soup mix, minced garlic, garlic powder, soy sauce, Worcestershire sauce, parsley, basil, oregano, rosemary, salt, and pepper in a large bowl. Use your hands to form the mixture into 4 patties.

Cook patties on the preheated grill until no longer pink in the center and the juices run clear, about 4 to 5 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).







PRINT JOBS anything that puts ink on paper

Denizens | Businesses | Club Promoters | Restaurants | City Celebrations • Obit Books • Biz Cards • Promo Materials • Brochures Announcements • Posters-Banners • Vehicle Wraps

Condo/HOA Servises | Residential or Commercial
Voting/Election Packages • Annual Notices (w/ affidavits) • Letterhead
Property Signage • Stickers/Decals • Window Lettering • Binding

Contact Marc (the newsletter guy) cgpimarc@earthlink.net | 786-223-9417

