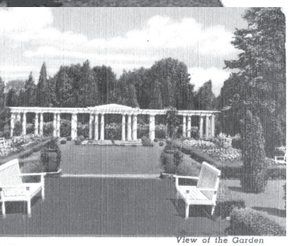


"Shadow Brook Farm"
Circa 1910

SHADOWBROOK
AT SHREWSBURY











The History of Shadowbrook

Dr. Ernest Fahnestock (pronounced "fan" stock) was born in New York City in January 1876, the son of Harris and Margaret Antoinette Fahnestock. His father was a noted financier, enjoying a close relationship with the federal government during the Civil War. He was a surgeon and a patron of varied medical and welfare organizations. In 1908 Dr. Fahnestock purchased the 115 acre farm in Shrewsbury from the George W. Stillwell estate and named the property Shadow Brook Farm. He engaged the services of partnered architects Lewis Colt Albro & Harrie T. Lindeberg to design a Georgian style mansion as well as the farm buildings, and construction was completed in the summer of 1910. With the purchase of the farm, Dr. Fahnestock turned a working crop farm into a gentleman's country estate.

The 25 room main residence was a five-bay, hipped-roof Colonial Revival, with segmental arches over the door and third-story dormers. Wings on each side were fronted by open piazzas. It was reported that the mansion was built at a cost of more than $200,000.00. In 1912 Dr Fahnestock added to his country estate by buying an additional 65 acres of land from a neighboring farm. The price paid was $425.00 per acre, giving him a total of 180 acres. He is said to have invested well over $1,000,000 in developing the estate.

On April 5, 1937, Dr. Ernest Fahnestock died at his residence in New York City. His wife stayed at Shadowbrook for five years after her husband's death. As there was little demand for country estates during the Depression, Shadow Brook Farm sold for a mere $25,000.00 at the beginning of December in 1942 to Ray H. Stillman, a local real estate developer. Mr. Stillman reserved the main house and about eight acres for private sale. The balance of the property would later be developed into single family homes. At the end of December 1942, Ray H. Stillman sold the main home with 10 acres of surrounding land to Frederick Thorngreen of Farmingdale.

In June of 1943, Fred Thorngreen opened his restaurant which was named Shadow Brook Inn.
The residence was transitioned into a modern restaurant, hotel and night club. On the first floor, patrons enjoyed dining and an up-to-date bar. Several hotel suites were arranged on the second floor and the third floor was used as living quarters by Mr. Thorngreen and his employees. Added to the home was a new driveway that created a private entrance to the restaurant. The war years were not opportune for new restaurants, with Thorngreen claiming he was compelled to close for a time in 1944 due to inadequate meat supplies. He continued on until 1953, when he sold the restaurant to co-owners Rod Keller and Robert Downs of Summit, who then changed the name to Shadowbrook. Known to the locals as Rod's ShadowBrook, the restaurant enjoyed success and a stellar reputation for its elegant atmosphere and gourmet cuisine.

During these years, the Oak Room was expanded so the main dining area with beamed ceiling and paneled walls now included a wide expanse of windows looking out over the gardens which featured a pergola and miniature lake. There were smaller rooms on the main floor (formally the dining room and terraces) that were used for more intimate parties. A Bride's Room was designed on the second floor for wedding party use. In 1969, the Regency Room was added, giving Shadowbrook the ability to host two separate events.

Rod Keller owned Shadowbrook until 1971, when he sold it to the Zweben family. During these years, it has been said that the guest list at Shadowbrook has included such notables as Frank Sinatra, Mick Jagger of the Rolling Stones, rock star Bruce Springsteen, popular composer Henry Mancini, artist Leroy Neiman, Robert Kennedy and Vice-President Walter Mondale. The Zweben family was as conscious of the restaurants stately décor and elegant ambiance as they were about the food. Major renovations began in December of 1982. Original and authentic materials to evoke the early 1900's were chosen. The front porch was enclosed and a new portico was installed. Restored antique doors, standing 11.5 feet height, opened onto the restaurants foyer. There are two galleries in the front of the home off of the foyer that were added. A wardrobe from the Governor's Suite of Philadelphia's Fairmont Hotel was converted into a bar in the Victorian Suite. Off of the Oak Room is the stunning Horseshoe Bar; a Monmouth County artisan made the brass rail, adorned with horse heads, that edges the bar.

On February 3, 2015, a new chapter in the history of Shadowbrook began. After 43 years, Robert Zweben, who had been the sole owner for 20 plus years, retired and sold the mansion and it's surrounding 18 acres.

-A New Era Begins… Seasons Catering and the Venetian add Shadowbrook at Shrewsbury to their "Luxury Brand of Catering"
There is a strong commitment to maintaining the history and integrity of the original mansion, while bringing in modern touches for today's client.

In this new era, exciting changes have already begun…

New Construction began in Spring 2019.The addition of The Grand Ballroom – accommodating up to 600 guests-includes dramatic 30ft ceilings, a Newport inspired fireplace, crystal chandeliers, a dueling grand staircase, a "Gilded Frost and Obsidian" Dale Chihuly glass art piece, theatrical lighting, a big swing band stage, year round outdoor ceremony Pavilion and so many more amazing details. Your guests will be enchanted by the perfect balance of old world charm matched with luxurious amenities.

We look forwards to sharing this next exciting new chapter with you.

SEASONS
Catering & Special Events

the Venetian
catering special events

SHADOWBROOK
AT SHREWSBURY





Catering

Offering world-class gourmet catering and an in-house staff of expert event planners, Shadowbrook delivers superior personal service to customize the most specific of events and realize each clients unique vision.

We are recognized for our award-winning chefs and culinary artisans who prepare the sumptuous hors d'oeuvres, entrees and desserts for your event. Selections are available from any of our exquisitely crafted menus, or should you wish, we will customize a lavish one to your specific needs and tastes. Entertain your guests palates with the pinnacle of Shadowbrook's dining experience.

SHADOWBROOK
AT SHREWSBURY

Weddings

Embrace the simplicity of having your wedding desires met to perfection. Fall in love with our engaging wedding packages designed to make your dream become a reality. Hosting your wedding at Shadowbrook gives you unparalleled attention to all your specific needs. Our professional staff will assist you in every detail to make your event unforgettable.

SHADOWBROOK
AT SHREWSBURY









Corporate/Business Functions

From branded or themed occasions, holiday parties to business luncheons and fundraisers, we will help you create a successful and effective event. Shadowbrook offers a highly professional environment for any and all types of corporate events. This, combined with an exceptionally knowledgeable technical staff, enables us to handle any type of event.

Also inquire about our other facilities

the Venetian catering & special events

SEASONS
Catering & Special Events

SHADOWBROOK
AT SHREWSBURY



Items Included

- Valet Parking
- White Glove Service
- Coat Check
- A Champagne Greeting
- Premium Liquors
- Ice Sculptures
- Direction Cards
- Seating Cards
- Wedding Cake
- Bridal Attendant
- One server for each guest table
- One server for each two tables serving beverages
- Choice of Linens
- Restroom Attendants

SHADOWBROOK
AT SHREWSBURY









Proposed Wedding Package

Upon the Arrival of Your Guests, Champagne Garnished with
Fresh Strawberries and Edible Flowers.

Full Open Bar

All Premium Liquors
A Vast Selection of California Wines
Domestic Champagne
Domestic and Imported Beers
Fruit Juices, Assorted Sodas and San Pellegrino

Cocktail Reception

A Deluxe Selection of Hors d'Oeuvres to be Passed Butler Style
Some Examples Are:

Tuna Tartare
Chicken & Lemongrass Dumpling
Mediterranean Chicken
Beer Battered Shrimp
Coconut Shrimp
Pan Seared Diver Scallops
Colossal Shrimp Cocktail
Margarita Shrimp
Mini New England Lobster Rolls
Mini Gruyere Grilled Cheese & Tomato Bisque Soup
Raspberry & Brie with Almonds
Potato Pancakes
Cherry Blossoms
Maple Glazed Bacon on a Stick
Rack of Lamb
Miniature Crab Cake
Jumbo Shrimp Scampi
Silver Dollar Potato Pancakes

Captain's Stations

Gourmet Vegetable Presentation

Harvest of Grilled Vegetables Marinated in Balsamic Vinaigrette
Garden Fresh Vegetable Crudite with Dipping Sauces

Fresh Fruit Cornucopia

Beautifully Carved Melons Overflowing with Fresh Fruits

International Wine and Cheese Station

Fine Imported and Domestic Cheeses such as
Parmigiano-Reggiano, Bel Paese Cheddar, Fontina, Manchego, Swiss Lorraine
And French Brie
Garnished and Served with Crackers and Flatbreads
Along with a Red and White Wines

Bruschetta Station

Freshly Baked Italian Bread, Sliced, Toasted and Topped with
Chopped Tomato, Garlic, Spices, and Virgin Olive Oil

Fresh Mozzarella

Fresh Mozzarella Cheese with Sliced Beefsteak Tomatoes,
Prosciutto and Roasted Peppers with Basil and Virgin Olive Oil

Frozen Vodka and Caviar Station

Elegant Black Caviar Accompanied by Finely Chopped Onions,
Egg Whites and Egg Yolks served with Toast Points
Presented with Chilled Assorted Vodkas from Around the World in a
Dramatic Hand Carved Ice Sculpture

Salumeria

Imported Prosciutto Di Parma, Capicola, Mortadella,
Sopressata and Genoa Salami

Seafood Raw Bar

Display of Little Neck Clams and Blue Point Oysters
Served on a Bed of Crushed Ice with Lemon and Cocktail Sauce

Smoked and Fresh Fish Station

A Beautiful Assortment of Smoked and Fresh Fish
Including:
Scottish Smoked Salmon
Seafood Salad
Octopus Salad

Sushi, Sashimi and Sake Bar

Beautifully Displayed Sushi and Sashimi
Accompanied by Chopsticks, Ginger, Soy Sauce, Wasabi and
Assorted Hand Rolls with Sushi Chef

Fried Rice Station

(Please Select One)
Served with Your Choice of Chicken or Pork
Delicately Accented with Soy Sauce

Peking Duck Station

Steamed Bao Buns Stuffed with Peking Duck and
Julienned Chinese Vegetables with Teriyaki Hoisin Sauce

Dumpling Station

Steamed Beef, Vegetable and Chicken Lemongrass Dumplings
Served with Teriyaki and Soy Sauce

Pasta Station

(Please Select Two)
Penne a la Pink Vodka Sauce with Peas and Prosciutto
Lobster Ravioli in a Brandy Cream Sauce
Bowtie Carbonara
Wild Mushroom Ravioli in a White Truffle Cream Sauce
Orecchiette with Broccoli Rabe and Luganica Sausage
Short Ribs of Beef Ravioli in a Veal Demi Glaze
Cavatelli with Broccoli, Chicken, Olive Oil, Garlic and Basil













Carving Station

(Please Select Two)

Rack of Lamb - Roast Leg of Lamb - Roasted Boneless Turkey Breast
Baked Virginia Ham - Roast Loin of Pork - Suckling Pig -
Corned Beef - Pastrami

New York Steak House Station

(Includes)

Porterhouse Steaks
Tomahawk Steaks
NY Shell Steaks
Nueske's Slab Bacon
Served with Traditional Sides;
Creamed Spinach, Applewood Smoked Bacon Mac and Cheese

Chicken Marsala

Broccoli Rabe

Sauteed in Garlic and Olive Oil

Risotto Station

Wild Mushroom Risotto

Variety of Homemade Pizzas

White Truffle with Arugula and Prosciutto Di Parma

Slider Station

Mini Angus Beef Sliders topped with Cheddar Cheese

Silver Chafing Dishes

Some Examples Are: (Please Select Five)

Fried Calamari with Spicy Marinara Sauce
Prince Edward Mussels Marinara ~ Clams Oreganata
Stuffed Mushrooms with Crabmeat ~ Tripe ~ Seafood Paella
Eggplant Rollatini ~ Clams Casino
Veal Meatballs ~ Sesame Chicken

*Seafood Extravaganza

Custom Ice Carving Accompanied with Jumbo Shrimp
Alaskan King Crab Legs,
Clams on the Half Shell, Oysters on the Half Shell
Maine Lobsters, Lobster Tails

*Shrimp Scampi Station

Jumbo Shrimp Sautéed in a Garlic and Wine Sauce

*New England Lobster Roll Station

Maine Lobster Salad on Toasted Brioche Buns with
New England Clam Chowder

*Hibachi Grill Station

Jumbo Grilled Sea Scallops - Jumbo Grilled Shrimp - Grilled Octopus

*Lobster Cognac

Sliced Lobster Tails Sautéed in a Cognac Sauce

**Additional Charge*

Dinner To Follow

This is just a suggestion of the menu our Epicurean staff can prepare
for your culinary delights for you and your guests

First Course

Maryland Crabcake
Baby Organic Field Greens

Intermezzo

Lemon Sorbet

Entrée

Chateaubriand

Burgundy Truffle Reduction

Potato Crusted Chilean Sea Bass

Beurre Blanc Sauce

Free Range French Cut Herb Chicken

White Wine Garlic Sauce

Vegetarian Selection Available Upon Request

Dessert

Elegant Custom Designed Tiered Wedding Cake

Custom Sampler Dessert

A Full Selection of After Dinner Cordials

And Liqueurs

International Coffees, Espresso Cappuccino Coffee,

Decaffeinated Coffee and a Selection of Herbal Teas

Or

***The Shadowbrook at Shrewsbury's**

Extravagant Viennese Display

**Additional Charge*



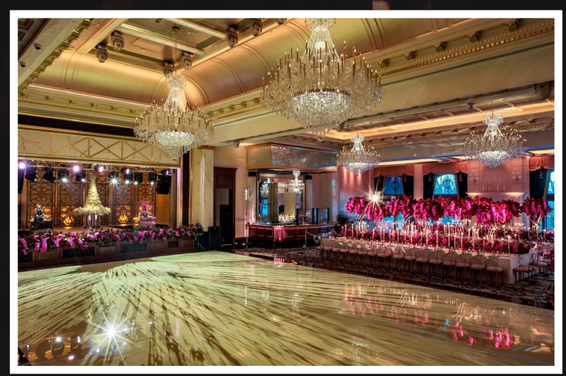






























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