



DiVine Events is a full-service catering and event planning company, providing Catering, Floral Design, Event Planning, Event Design, Entertainment and Rental Equipment.

With 30+ years of event planning experience, the DiVine Events Team recognizes the importance of quality resources to produce superior events. Each of the team members has a unique and varied skill-set which allows the company to create effective solutions for a variety of clients – and it shows in the consistently superior results. Together, DiVine Events expert team has mastered the art of event planning.



At DiVine Events, our top priority is to exceed expectations in every way. Professional expertise – coupled with unrivaled customer service – is what marks DiVine Events as an industry forerunner for catering and event planning.

DiVine Events recently expanded our culinary offerings to include two dining options in Las Vegas; DiVine Café off of South Valley View and DiVine Café at Oasis at the highly touted Oasis Resort.

For more information contact DiVine Events at 702.253.1400 or www.divineeventslv.com



DiVine Events is a full-service, premiere events management company. With over 30 years experience in Las Vegas, DiVine Events' capabilities allow the client the assurance of knowing all the details are being covered from catering, event planning, floral, event design, entertainment and set up/break-down. DiVine Events is fully licensed and insured.

EXECUTIVE TEAM

Pam Howatt	Founder/President
Cassie Howatt	Creative Director & Marketing
David M Lani	Executive Chef
Sean Leibovici	Director of Event Operations
Linda A. Freeman	Catering Operations Manager

STAFF

10 full-time employees
40 + on-call

SERVICES

Catering • Event Planning • Special Events • Weddings • Floral • Décor
Entertainment • Rental Equipment • Gift Baskets & Specialty Giveaways
Set-up/Break-down • Venue/site selection

SPECIALTY

Corporate events • Weddings • Milestones • Company picnics

SPECIAL NOTES

Tastings available upon request

CAFES

DiVine Café
DiVine Café at Oasis

CONTACT

Ph: 702.253.1400
Fax: 702.220.6389
www.divineeventslv.com
<http://www.facebook.com/divineeventslv>
<http://twitter.com/divineevent>

AFFILIATIONS

Employee Services Management Association (ESM)
International Special Events Society (ISES)
National Association of Catering Executives (NACE)
International Catering Associates (ICA)

LOCATION

DiVine Events Corporate Office
6380 South Valley View Blvd, Suite 316 Las Vegas, NV 89118
DiVine Cafe
6380 South Valley View Blvd, Suite 310 Las Vegas, NV 89118
DiVine Cafe at Oasis
2711 West Windmill Lane Las Vegas, NV 89123

PAMELA HOWATT

President/Founder

President, Pam Howatt established the Las Vegas based, DiVine Events after 20 years of hands-on event planning experience.

Howatt's event management enterprise began in 2005 when she acquired You Name it Events and then Inventive Incentives in 2007, eventually merging the two operations into Divine Event Productions in 2008. The company has evolved into what is now known as DiVine Events, a full service catering and event planning company, specializing in private celebrations, corporate events and company picnics, producing over 600 events a year.

Striving to always exceed client expectations, Howatt has built a solid reputation of providing personalized friendly service, a well trained professional staff, exceptional décor and the highest quality cuisine.

Prior to establishing her own business, Howatt was an executive in the Gaming industry. During her 17-year career with gaming manufacturer IGT, Pam was responsible for planning meetings, trade shows, and customer events all over the world. Event planning is her passion. Pam's family is an integral part of the companies and are involved in all day to day creative planning and execution.

Pam received her Bachelor of Science Degree in Business Administration from the University of Nevada in Reno. She immediately started her career at Harrah's as the Accounting and Operations Manager for Bill Harrah's personal and privately held businesses.

Her career at IGT began in 1981. Her assignments ranged from Financial Analyst, Director of Route and Casino Operations, Operations Manager-Video Lottery Division, Sales Operations and Event Planning Manager and finally, Director of Marketing Services.

Upon leaving IGT in 1996, Pam moved to Rapid City, SD but remained in the gaming industry by joining Sodak Gaming as the Director of International Operations Administration and then in 1998 returned to Las Vegas to work at Mikohn Gaming as Director of Marketing and General Manager Table Games Division. In 2000 she joined Bally Technologies as Vice President Proprietary Games until 2005 when she purchased the catering company.

Pam has received awards from *Special Event Magazine* in 1996, the 1996 Distinguished Lottery Professional, and was named one of 10 Great Women in Gaming in 2005. She was Marketing Chairperson for GAMMA in 2000 and Vice Chairman for the American Heart Association in 1998. She received the NACE Philanthropic Member of the Year award in 2008, was nominated for the Woman's Chamber of Commerce 2008 Athena Award and inducted in the Woman's Hall of Fame in July 2009.

Pam has generously helped many different organizations providing food, decor and in kind donations. Organizations assisting children are her favorite, and she generously supports Clark County Special Needs Adoption and Foster Parent programs as well as Street Teens, Big Brothers Big Sisters, Tuberos Sclerosis Yearly Walkathon, Three Square, various Scholarship programs, Assistance League of Las Vegas, Miracle Flights for Kids, Human Rights Campaign and Mom's In Business Network, to name a few.

CASSIE HOWATT

Creative and Marketing Director

A Nevada native, Cassie Howatt's knack for creating gorgeous and unique floral arrangements and event décor, as well as her love for theatrics, has put her in the spotlight as potential frontrunner in the event planning industry. She spent most of her youth around events; from her Grandmother's family gatherings to spending time with family friends who are veterans of the event industry to helping her mother on marketing events, she learned trends and techniques that make her an integral member of her mother's ever-growing event planning company, DiVine Events.

Howatt is the Creative and Marketing Director for DiVine Events, where she is responsible for what she does best - all creative aspects for the company's client events. From marketing and advertising, to floral and event décor design, Howatt has proven herself to be a well rounded and driven individual, passionate about all facets of the event planning industry as well as giving back to the community.

Her passion for her chosen profession has garnered Howatt numerous awards for her design work, including 2008 Most Creative Table Design at University of Southern Nevada's Designs of Fantasy High Tea and 2010 Best of Show booth design at Bridal Spectacular.

From a young age, Howatt has demonstrated determination and a love for the arts by spending almost two decades practicing ballet. Howatt attended high school at the Las Vegas Academy of International Studies, Performing & Visual Arts, where she further extended her knowledge of the arts and her love of working with colors and textures. As a natural born leader, she was awarded the position of Student Body President. After graduating, she attended Arizona State University with a major in Interior Design. Soon after moving to Arizona, her mother started an event planning and management company and Howatt decided to transfer to the University of Nevada – Las Vegas, where she graduated with a Bachelors Degree in Meeting & Event Management.

Aside from her academic and professional successes, Howatt continues to stay involved in the community through philanthropic endeavors with organizations such as Big Brothers and Big Sisters, the Ronald McDonald House, University of Southern Nevada, and Human Rights Campaign. Not only is Howatt lending her expertise with design and décor solutions, but she has also served on the boards of many of the organizations.

While attending college, Howatt continually devoted her time to creative work and honed her design skills in the creative arts as an assistant at Diane Cabrall Interior Design; a contributing member of the event staff with a Las Vegas based event planning company; and assistant manager for a décor company in Arizona.

Howatt's natural talent and design expertise, coupled with her artistic talent, enable her to bring a fresh and energetic perspective to the event planning industry.



David M. Lani
Executive Chef

David M. Lani brings his extensive culinary expertise to the kitchen at DiVine Events, incorporating his talents developed from an established history creating culinary treats on both sides of the country. A graduate of the Culinary Institute of America, Lani has an undeniable talent for creating unique, delectable, and aesthetically pleasing cuisine.

While completing his studies at The Culinary Institute of America in New York, Lani fulfilled an externship at The Parsonage in New York, before graduating with an Associates Degree and Occupational Studies Degree in Culinary Arts. Lani's post-graduate culinary career began in Las Vegas, at Charlie Palmer's Aureole in Mandalay Bay Hotel, where he was a staple at the sauté and grill stations. Soon Wolfgang Puck's, Postrio, at the Venetian Hotel, noticed his talents and Lani was offered a position preparing sauces and stocks as the Senior Line Cook. While working with Wolfgang Puck's, Lani was also trained as Chef/Trainer for Puck Express locations on the East Coast.

A native of New York he returned to the East Coast to join the Forsgate Country Club in New Jersey as the Banquet Sous Chef/Head Banquet Chef where he expedited large simultaneous functions for the \$13 million operation. Lani, was an active member of the ACF American Culinary Federation, New York chapter and was a contributor to a popular monthly food publication distributed in the New Jersey and Philadelphia area called "A La Carte", which featured his favorite recipes. Lani eventually joined the Aramark Corporation as Executive Chef and Kitchen Manager, assigned to Rider University. He then spent two years at Amorone's Restaurant and Steakhouse as the Executive Chef, before heading back to Nevada.

Lani continued his culinary career back in Las Vegas as the Executive Sous Chef at Dragon Ridge Country Club, and then as the Executive Chef at Green's Gourmet Catering, servicing the private aviation community and the sensitive needs of their exclusive clientele including VIP Executives, A-list celebrities and Mega Stars.

With over a decade of experience in food preparation, kitchen, banquet, catering, and a la carte operations for leading restaurants, country clubs, and corporate dining facilities, Lani is an undeniable asset in the kitchen lending unparalleled culinary talents combined with superior leadership.

Lani's recent awards as "Best Caterer" for the 2009 Green Valley Bridal Spectacular and the 2010 Cashman Bridal Spectacular acknowledge the exceptional, trend-setting culinary talents for the demanding and discriminating bridal clientele.



SEAN LEBOVICI

Director of Event Operations

Sean Leibovici joined DiVine Events in 2006. As Director of Event Operations, he is responsible for vendor relations and event management including equipment organization, rentals, entertainment booking, event set-up and tear-down.

Leibovici has enjoyed his seven years in the event planning business as a Logistics Director and Event Manager prior to joining DiVine Events. He is drawn to the excitement and the challenge each new day brings with planning and executing events with precision and timing - sometimes in unorthodox locations and environments such as construction pits, warehouses and desert lots.

A graduate of Las Vegas Academy, Leibovici continued his education at Arizona State University with a focus in Finance and University of Las Vegas in Beverage Management.

Leibovici is a believer in community service and devotes his spare time working on events for Child Focus, Autism Speaks, Big Brothers and Big Sisters, Human Rights Campaign and Assistance League of Las Vegas.

LINDA A. FREEMAN

Catering Operations Manager

With a love for event management, floral design, and weddings, Linda A. Freeman has turned her passion into a career with many successful positions under her belt, including Floral Designer, General Manager, and Executive Director, before joining DiVine Events as the Catering Operations Manager.

With this position, Freeman is responsible for overseeing the staff and events; ensuring everything runs smoothly and meets maximum efficiency.

Born in Virginia, and raised in Southern California, Freeman has been a resident of Las Vegas for 14 years. She is a member of the Wedding Professionals of Las Vegas and the Las Vegas Wedding Association.

In her free time, Freeman enjoys floral and interior design, and antiques. She has a fondness for Disney – visiting the parks and collecting memorabilia. She has two children with her husband of 28 years.



DIVINE CAFÉ

DiVine Café is conveniently located in the heart of the Valley View industrial corridor and offers a refreshing new option for a hungry lunch crowd. The menu is varied with a purpose, a quick and delicious lunch created by the resident Executive Chef featuring a hearty variety of lunch-crowd favorites that include our signature dishes.

The DiVine Events Catering kitchen is housed at DiVine Café, so Chef David M. Lani continually offers new creations based on our catering menus. Café customers will always benefit from these unique offerings in daily specials that will satisfy even the most discerning hungry palate.

DiVine Café combines quality with affordability to offer a selection of freshly prepared items using only the finest ingredients. The friendly environment is ideal for meeting friends or business associates for a delicious meal in a comfortable and welcoming ambiance. DiVine Café offers free Wi-Fi for the convenience of its patrons.

The DiVine Café is available evenings and weekends as a unique venue for special events. The Café can accommodate seated events up to 36 guests and cocktail receptions for up to 70 guests.

Menu Selections Include:

- Fresh Soups
- Salads
- Sandwiches
- Flatbread Pizzas
- Pasta Specials
- Meatball Specials
- Handmade Potato Chips

DIVINE CAFÉ AT OASIS

DiVine Café at Oasis is located within the 24,000 square foot Clubhouse of The Oasis Las Vegas Resort, a 46-acre RV Resort with a tropical "Casablanca" theme. The popular resort with over 900 spaces features expanded amenities such as swimming pools, an 18 hole putting course, spa services, a fitness center, and banquet services.

DiVine Events is the exclusive Catering and Management Company of the 3,600 square foot banquet space located within the RV Resort as well as operating the DiVine Café.

ON-GOING

DiVine Events has been selected as the featured caterer for a multitude of businesses and organizations. To name a few...

Oasis Las Vegas RV Resort by DiVine Events

The Oasis Las Vegas RV Resort is a 46-acre RV Resort with a tropical "Casablanca" theme. The popular resort with over 900 spaces features expanded amenities such as swimming pools, an 18 hole putting course, spa services, a fitness center, and banquet services. DiVine Events is now the official Catering and Management Company of the 3,600 square foot banquet space located within the RV Resort and operates the DiVine Café at Oasis located in the 24,000 square foot Clubhouse.

Tony & Tina's Wedding

Tony & Tina's Wedding is an interactive dinner show on the Las Vegas Strip uniting audience participation with delectable dishes. With this involved and intricate stage production, the quality of the food is not only crucial, but timing becomes of utmost importance. The astute and talented DiVine Events team is skilled with ensuring the catering runs seamlessly. Tony & Tina's Wedding have been working hand in hand with DiVine Events for years, and heavily relies on DiVine Events to continue making this show a must see.

LONG-TERM CLIENTS

Cirque du Soleil

The Cirque du Soleil partnership with DiVine Events has been a continuous, long-term relationship, with DiVine Events providing top-notch catering for multiple annual employee events. Working with Cirque du Soleil has been an inspiration for the DiVine Events team to push the envelope in terms of creativity in catering.

Pepsi

Pepsi finds no better catering service to reward their employees with than DiVine Events. Over the years, DiVine Events has been used by the Pepsi Company as the go-to catering service for celebrating productivity and success with their multiple employee appreciation events.

Quest Diagnostic

Quest Diagnostic chooses DiVine Events to complete the ideal picture of good times, good friends, and good food at their company events. DiVine Events has been a long term partner for providing employee appreciation events.

Plasterers and Cement Masons Union

The Plasterers & Masons Union continues to rely on DiVine Events for meeting their high standards when it comes to catering their company picnics. With the intention of creating a distinctive catering experience, DiVine Events explores new and innovative ways to match the Union's high expectations.

FEATURED CATERER



PAM HOWATT

Women's Chamber of Commerce of Nevada

- 2008 Athena Awards Nominee
- 2009 Women's Hall of Fame Inductee

Las Vegas Hospitality Association

- 2008 Appreciation of Sponsorship

National Association of Catering Executives-Las Vegas

- 2008 Philanthropy Supporter of the Year

Association of Gaming Equipment Manufacturers

- 2005 Great Women of Gaming Inductee

CASSIE HOWATT

College of Southern Nevada

- 2008 Designs of Fantasy High Tea
Most Creative Table Design

Bridal Spectacular

- 2010 Summer Expo Best of Show Booth



To date DiVine Events Founder Pam Howatt and her team have contributed over \$100,000 in donations and services to area non-profits.

Clark County Family Services

- Special Needs Adoption Fair – 2005, 2006, 2007
- CASA 2005
- Foster Family Picnic – 2006, 2007, 2008, 2009

Tuberous Sclerosis Walk-A-Thon

- Full Food Sponsorship – 2007, 2008

Street Teens

- Provided Hot Meals Each Month – 2008

Three Square

- Donation of 200 cases of meat and bread for food bank program – 2008
- Donation of décor for the LVHA Holiday Party – 2008

College of Southern Nevada

- Donated Scholarship Fundraising Gala Décor – 2008
- Donated Scholarship Fundraising Gala Décor, valued at \$8,000 – 2009
- Donated décor for Holiday Party – 2008

Moms in Business Network

- Donated Grant Fundraising Gala Décor – 2008

Guide Dogs of America

- Provided services and décor for fundraising Gala – 2007

University Cooperative Extension- Vino in the Orchard

- Provided Tents, tables, chairs, Children's activities – 2008



Faith Lutheran Church

- Donated Food, Supplies and Décor for Fundraising Projects – 2006, 2007, 2008

HCOP – Season of Discovery

- Donated Hot Meals for At Risk Kids Program – 2006, 2007

Children's Miracle Network

- Donated Carnival Games and Concessions for CDW Fundraising – 2007

Cancer Survivors Spring Valley High School Walkathon

- Donated Hot Meals for Cancer Survivors Fundraiser – 2006

Clark County School District Activities

- Standard 50% discount of Services for all PTO/PTA activities and fundraising

Lions Club

- Donated Gift Certificate (25 person BBQ) – 2008

Springs Preserve

- Donated 100 Douglas Fir Trees – 2007
- Donated décor for Haunted Harvest – 2008

Sunrise Baptist Church

- Donated 467 Chairs – value \$3,736.00 – 2006

Human Rights Campaign

- Donated centerpieces – 2008
- Donated to Holiday Party – 2008
- Donated to Family Picnic – 2009
- Provided concessions for Pride Festival – 2009
- Donated décor for the Celebration of the Law Passage value \$2,500 – 2009
- Live auction package donation - raised over \$13,000 – 2010
- 2 Silent auction package donations – 2011



Yogis Unite at Town Square

- Donated tents, décor, popcorn, floral – 2008

The Odyssey Foundation

- Donation of food, décor and rental items for series of food, art and wine events – 2008, 2009, 2010

Down Syndrome Organization of Southern NV-Buddy Walk

- Donated food, concessions, games and activities – 2008

Big Brothers Big Sisters

- Donation of over \$5000 in labor and décor for the Big Gala – 2008

Coker Foundation

- Donation of food and rental items for event – 2008

Couture for Causes

- Donated food and rental items for event – 2008

Child Haven

- Donated rental items for event – 2008

Miracle Flights for Kids

- Donated food, rental items and décor for fundraising event – 2009

Assistance League of Las Vegas

- Donated food and décor for fundraising event, value \$5,500 – 2009

Faith Lutheran 30th Anniversary

- Donated food, décor and rental items to event, value \$12,000 – 2009

Child Focus

- Floral arrangements for event – 2009

Ronald McDonald House

- BBQ for 25 people auction item for Gala – 2009



DiVine Events, a full-service catering and event planning company, expertly combines exceptional food and service with beautiful tablescapes and décor to craft delicious flavors, ambiance and visual effects that result in memorable events.

Whether operating on a budget or pulling out all the stops to produce a one-of-a-kind event, DiVine's team of flexible, creative and seasoned professionals will listen to your ideas and concerns and then we will expertly design and implement your picture-perfect celebration or corporate event.

The Executive Chef leads our catering team in the preparation of savory menus that people talk about long after the event is over. His expertise, coupled with his applied skills in international cuisine and his creative use of the finest quality ingredients and seasonal fare are the key resources for our delicious menus and specialty foods.



SPECIALIZED MENUS INCLUDE:

Reception Hors D'oeuvres and Appetizers

- Seafood creations, artfully presented
- Meat, Veggie and Fruit Skewers
- Creative and Delicious Sliders
- Tray Passed Tapas with an International flair
- Imported Cheese and Fruit Displays
- Grilled and Raw Vegetable Displays

Interactive Food Stations

- Live Carving Station
- Risotto Station
- Paella Station
- Fresh Grilled Pizzas
- Street Taco Stand
- Gourmet Hot Dog Stand
- Funnel Cake, Whoopie Pie, Bananas Foster and other delicious desserts

Elegant Gourmet Entrees

- Osso Bucco Veal Shanks
- Cabernet Soaked Filet Mignon
- Chicken Roulade
- Parmesan Panko Crusted Salmon
- Lavendar Chicken

Classic International Cuisine with a Modern Flair

- German
- French
- Italian
- Asian
- South American
- Hawaiian
- Mexican
- Spanish

Decadent Custom Desserts

- New Orleans Style Bread Pudding
- Fresh made Cannolis
- French Crepes
- Chocolate Pizza
- Flavored Mousse – Shot Glass Style
- Dessert Nachos

CATERING
CONTINUED



The experienced event planners at DiVine Events spark life and energy in each and every project. From an intimate gathering of 10 to a large corporate picnic for 4,000, clients benefit from expertise and service that is unsurpassed in the industry.

From the moment clients engage DiVine Events' services, an event planner works with them every step of the way from one-on-one consultations to pre-event site inspection to day of event management, every detail right up to the departure of the last guest.

Whether clients desire to take an active role and guide the production process or prefer the DiVine Events team to WOW them with a creative approach to the preferred vision, the team will eliminate worry and frustration from the equation.

The team at DiVine Events takes their role as professional event planners seriously. To ensure peace of mind, staff is available to address concerns and questions 24 hours a day, 7 days a week.



DiVine Events is equipped for a diversity of special occasions and significant milestones celebrations. Tailoring details to match the budget, DiVine Events professionals do the heavy lifting allowing clients and guests to relax and enjoy the event.

From a corporate event to a family oriented gathering, DiVine Events has the talent and resources to organize every element.

CORPORATE EVENTS

- Company Picnics
- Business Meetings
- Boardroom Lunches
- Employee Appreciation Events
- Client Appreciation Events
- Box Lunches
- Conferences
- Special Events
- Milestone Anniversaries
- Open Houses
- Grand Openings
- Groundbreaking
- Ribbon Cuttings

SPECIAL OCCASIONS

- Weddings
- Milestone Events
- Birthdays
- Anniversaries

FAMILY AFFAIRS

- Picnics
- Birthdays
- Religious: Baptisms, Bar and bat mitzvahs, First Communion
- Anniversaries
- Quinceaneras
- Baby Showers
- Family Reunions
- Sports Parties
- Graduations



The DiVine Events' experience is a perfect blend of elegance, sophistication, and top-notch customer service. Specializing in unique floral and catering ideas, the DiVine Events team understands that attention to detail is the key in bringing to life the fantasy wedding each bride has envisioned. DiVine Events aspires to take the anxiety out of the affair, and provide well-crafted and seemingly effortless results that truly reflect the personality of every bride. With over 30+ years of experience in the Las Vegas area, DiVine Events has become the sought after company for weddings of any size – designing contemporary to traditional bridal bouquets and flowers, scouting intimate or extravagant venues for any theme to creating a sweet and savory catering menu. By integrating proficiency and originality, DiVine Events is sure to exceed expectations.

DiVine Events develops a full line of catering menus to encompass any budget: gourmet foods, elegant appetizers, a bountiful buffet, a fun-filled picnic, or a multi-course served dinner. DiVine Events does all this – with exquisite flavor and flair.

Leading the catering team is Executive Chef David M. Lani, who brings his skills in preparing fresh and delicious cuisine to Las Vegas' top event planning company. His master skills cover large business events to intimate social parties.

DiVine Events is happy to coordinate a menu tasting for its clients, for up to 4 guests, at no additional charge.



WEDDING FAIRE

Traditional or Cultural

- Breakfast/Brunch/Buffer Service
- Barbecue
- Reception hors d'oeuvres, Passed or Buffet-style
- Elegant Entrees, classic menus
- Family-style Selections
- Themed Feasts
- Live Cooking, Carving, Omelet and Pasta Stations
- Cultural or International Cuisine
- Vegetarian Menu
- Dessert: Dessert Kabobs, Cheesecakes, Pastries
- Wine and Beer Tastings
- Martini and Specialty Cocktail Bars

RESIDENTIAL-HOME WEDDINGS

- Full Coordination
- Rentals
- Tents
- Ceremony/Reception Decor

DESTINATION WEDDINGS

- Provide one-stop shopping for your destination wedding:
 - Venue
 - Catering
 - Floral

GIFTS & FAVORS

- Gift Baskets
- Personalized Gifts

CAKES

- Traditional
- Specialty
- Tiered

FLORALS

- Reception Centerpieces
- Bridal Party Bouquets
- Alter Pieces
- Aisle Runners
- Boutonnieres
- Flower Girl
 - Halos
 - Flower baskets



ENTERTAINMENT

- DJs
- Acoustic musicians
- Pianists
- Jazz trios
- 3 piece band – any genre
- Harpists

RELATED OCCASSIONS & SERVICES

- Rehearsal Dinners
- Bachelorette Parties
- Bridal Breakfast
- Assistants for dressing wedding party
- Bachelor Parties
- Couple Showers & Receptions
- Post-Wedding Gatherings
- Baby showers
- Gifts: personalized, baskets
- Mother-in-law luncheons
- Ceremony Décor
- Reception Décor
- Special Venues

WEDDINGS
CONTINUED



Providing our clients with the convenience of one stop shopping, DiVine Events' in-house floral service is the ideal option for busy clients who want to save time and create a cohesive, hassle-free event. Our floral designers work hard to exceed client expectations and showcase the event theme and color scheme with original designs – typically at a cost substantially lower than hiring an outside floral service.



DiVine Events specializes in unique and contemporary designs that transform traditional and seasonal arrangements into stand out show stoppers with fresh flowers, seasonal products and uniquely designed event-specific décor. Visit our photo gallery to see some of the exquisitely crafted designs and the resourceful creativity of our floral designers. This unique showcase includes:

- Distinctive Contemporary
- Exquisite Traditional
- Natural and Organic Props
- Event-specific Décor
- Seasonal Decor
- Simplicity that often makes the statement "less is more"



Our floral services extend beyond venue design, tablescapes and centerpieces. We create custom baskets and bags for takeaway gifts for our clients. Custom gift bags and basket orders are also available for group distribution upon request.



DiVine Events' décor concept team is noted for creating distinctive looks that exude ambiance and feeling. With a vast catalog of resources DiVine Events can access thousands of exclusive props, and unique accents to accommodate any theme, scheme or preference. DiVine Events combines 30+ years of expertise with an inside track on the city's most desirable and unique settings and venues.

DIVINE EVENTS CAN ATTAIN DÉCOR FOR ANY EVENT/VENUE

- Hotels and Casinos
- Outdoor
- Holidays
- Trade Shows
- Convention Booths
- Religious
- Anniversary and Birthday; Bar and Bat Mitzvahs
- Children's Parties
- Wedding Ceremonies and Receptions
- Business Promotions, Open Houses and Ground Breakings
- Graduation Parties
- Family Reunions
- Themed Events

DECOR



DiVine Events provides entertainment for any occasion, intensifying the audio and visual effect of the event. From specialty and magic acts to musicians and everything in between - the hippest disc jockeys to the most elegant string quartets - entertainment that expertly fits the style and budget of the event.

MUSICIANS AND DANCERS

- Vocalists
- Jazz and Rock Musicians
- Bands
- Disc Jockeys
- Hula Dancers
- Fire Dancers
- Go-Go Dancers
- Belly Dancers

PICNIC, CARNIVAL AND PARTY FESTIVITIES

- Bounce houses
- Bungee run
- Giant Slides
- Sumo Wrestling
- Face Painting
- Temporary Tattoos
- Caricature Artists
- Clowns
- Magicians
- Kiddy Zoo
- Carnival Games
- Pony Rides
- Dunk Tank
- Games
 - Foosball
 - Air Hockey
 - Ping Pong
 - Basketball
 - Miniature Golf
 - Shuffleboard



Equipment rental is an integral part of any event. A miscalculation can lead to frustration and even a less than perfect presentation at any event. The experts at DiVine Events eliminate the frustration as they expertly calculate the appropriate size, style, color and quantity of each item needed to pull off a perfect event. DiVine Events places the order, coordinates the delivery and set-up and then makes sure everything is dismantled and ready for pick up after the event.

DIVINE EVENTS CAN COORDINATE RENTALS TO INCLUDE:

- Tables and Chairs
- Linens
- China and Flatware
- Stemware
- Portable Bars
- Wedding Decor Elements
- Party Props and Decor
- Lounge Furniture
- Tents and Flooring
- Climate Control
- Audio Visual and Lighting
- Podiums, Monitors and Sound Systems
- And More