



*artisan*  
**HAMPERS, GIFTS & EXPERIENCES**

**BESPOKE & CORPORATE HAMPERS**

**2022**



## OUR OWN PRODUCE

Diar il-Bniet prides itself in its use of home-grown produce, freshly picked from the family-run farm. The estate consists of over 600 acres of land covered in rich, dark soil, which is religiously cultivated.

In winter the fields take on a dark green coat as mainly leafy vegetables, cucumbers and the like are grown. Whilst in the warmer months, bright shades of reds, yellows and oranges colour the land, as it takes on the vibrant tones of strawberries, peaches and other summery fruit and vegetables. The fruit from these groves is used as main ingredients for many of our desserts and dishes. Some are also soaked in a delicious syrup and sold in our farm shop as varied home-made preserves and multi-floral honey, which is derived from the bee-hives that hang at Dingli cliffs.

Our olive grove is bursting with olive trees, some of which date back to the 12th century. The olives are organically grown, using no pesticides whatsoever. They are then pressed and bottled on the spot, producing thick, unfiltered olive oil. The estate is also home to vineyards of Girgentina and Gellewza, indigenous Maltese grapes, which are used to make our selection of smooth house wines, for which we often hold tasting event

# DIAR IL-BNIET GIFTS AND HAMPERS



Following a fruitful Autumn harvest our Christmas hampers are all packed and ready for your enjoyment.

Every hamper is given the authentic Diar il-Bniet touch, featuring rustic elements straight from our fields; creating an organic, aesthetically pleasing gift for any special occasion or even a corporate event. We also offer the option of putting together your own gift, creating a personalised hamper made specifically for its receiver in terms of its contents, packaging and décor.



**TAPENADE GIFT SET**  
€16.95



**HONEY GIFT SET**  
€15.50



**JAM GIFT SET**  
€16.95



## DIAR IL-BNIET WINE BOX

€30.00

DIB Girgentina  
DIB Merlot

*Presented in a wood wine box.*



## WINTER HONEY HAMPER

€32.00

Honey 212ml  
 Carob Syrup 212ml  
 Lemon Marmalade Jam 106ml  
 Orange Marmalade Jam 106ml  
 Zeppi Liqueur 50ml

*Presented in a Diar il-Bniet branded small box.*



## CHRISTMAS FARMER'S HAMPER

€48.00

Peaches in Syrup 314ml  
 Pickled Onions 314ml  
 Capers 212ml  
 Orange Marmalade 212ml  
 Lemon Marmalade 212ml  
 Quince Jam 212ml  
 Helwa ta' Tork 250g

*Presented in a Diar il-Bniet branded medium tray.*



## TRADITIONAL CHRISTMAS HAMPER

€75.00

Olive Oil 250ml  
 Red Peppers in Vinegar 314ml  
 Honey 212ml  
 Carob Syrup 212ml  
 Capers 212ml

Orange Marmalade 212ml  
 Lemon Marmalade 212ml  
 Quince Jam 212ml  
 Diar il-Bniet Dried Mint  
 Diar il-Bniet Dried Fennel

*Presented in a Diar il-Bniet branded medium kraft box.*



## CHRISTMAS GOURMET HAMPER

€110.00

First Press Olive Oil 1ltr  
 Diar il-Bniet Merlot 75cl  
 Quail Eggs in Brine 314ml  
 Peaches in Syrup 314ml  
 Peppered Sheep Cheeslets 212ml  
 Dried Sheep Cheeslets 212ml

Salted Tuna 212ml  
 Quince Jam 212ml  
 Helwa ta' Tork 250g  
 Diar il-Bniet Dried Basil  
 Diar il-Bniet Rabbit Seasoning

*Presented in a Diar il-Bniet branded large kraft tray.*



## LUXURY HAMPER

€195.00

- Unfiltered Olive Oil 1ltr
- Diar il-Bniet Girgentina House Wine 75cl
- Diar il-Bniet Merlot House Wine 75cl
- Peaches in Syrup 1070ml
- 2yrs Mature Peppered Sheep Cheeselets
- Salted Tuna 317ml
- Delicatessen Mix 212ml
- Honey 212ml
- Orange Marmalade 212ml

- Lemon Marmalade 212ml
- Homemade Kunserva 212ml
- Hot Peppers Tapenade 106ml
- Olive Tapenade 106ml
- Diar il-Bniet Tapenade 106ml
- Sundried Tomatoes Tapenade 106ml
- Dried Sheep Cheeselets 212ml
- Helwa ta' Tork 250g
- Carob Syrup 212ml

*Presented in a large luxury jute bag with leather handles.*

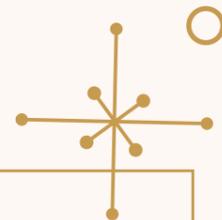
## BUILD YOUR OWN

Our farmshop is full of homemade goods to stock your pantry - all made by us, of course!

Jam, pesto, honey, halva, olives, gbejna, capers, olive oil and so much more. You can also create a special Christmas gift hamper with your selection of favourite.

Send a message to our team on [info@diar-il-bniet.com](mailto:info@diar-il-bniet.com)





# effortless gifting

## HOW TO ORDER

- 1**  
Contact our team at [info@diarilbniet.com](mailto:info@diarilbniet.com)
- 2**  
Define the occasion, how much you wish to spend and choose from our Diar il-Bniet gifts and hampers range.
- 3**  
We will curate your hamper and take care of the rest.

[info@diarilbniet.com](mailto:info@diarilbniet.com) | (+356) 2762 0727 | [www.diarilbniet.com](http://www.diarilbniet.com)



Christmas orders received by us on or before 18th December are guaranteed a pre-Christmas delivery.  
Orders after the 14th December, cannot be guaranteed a next day delivery service.  
Hampers ordered for Christmas will be will be delivered between 1st December till the 23rd December.  
Orders costing €50 and over will be delivered free of charge. Discounts applied for orders exceeding €500.

# bespoke FESTIVE EXPERIENCES

There is so much to explore, discover and do at Diar il-Bniet this Christmas. We have stunning settings for team bonding, retreats and away days with colleagues.



## FESTIVE MALTESE RURAL CLASSCLASS

Choose this experience for a three-hour hands-on festive cooking class. You will have the opportunity to cook a full blown menu, from appetizer to dessert, using only the freshest winter ingredients. Whilst every dish will be introduced by a family story or a local tradition, you will learn the tricks of my grandmother's traditional cooking. You will discover the secrets of the local country festive cooking.



## CHRISTMAS RAVIOLI MAKING

Nothing gives you more satisfaction than learning the art of making fresh hand made ravioli this festive season. Our chef will guide you through the motions of making the dough, creating festive fillings and producing the ravioli. A pot of boiling water and some lovely festive sauce or butter and sage and you have your plate of ravioli in the making!



## CHRISTMAS BAKING

A great Christmas is made up of more than just one large meal. You want that festive feeling throughout the holiday season. Our Christmas baking class will teach your team, some delicious recipes to make your Christmas extra special. The team will learn to make a delicious range of festive traditional bakes and tarts to keep you in good cheer all the way through to boxing day.





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Diar il-Bniet, Dingli