



**CORPORATE
EVENTS BROCHURE
2024**



Diar il-Bniet prides itself on its use of home-grown produce, freshly picked from the family-run farm roughly 200 meters away.

Their estate consists of over 600 acres of land covered in rich, dark, soil which is religiously ploughed and cultivated. This soil is home to a number of different fruits and vegetables which are grown according to the season.

The restaurant has remained true to the traditional values of its ancestral roots. Home-grown produce is freshly picked daily from the family-run farm and used in their cooking to create Maltese traditional dishes using authentic methods.

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DIAR IL-BNIET RESTAURANT

Diar il-Bniet offers a truly unique location for the most memorable gourmet experiences at our rural village of Dingli. We offers a unique selection of private cookery classes, rural tours and craft workshops inspired by nature and artisan skills

THE RESTAURANT

Diar il-Bniet restaurant is a converted village house with an open kitchen. It is light and bright with rustic and warm traditional decor feel. The restaurant can seat up to 100 covers and 150 standing.



THE OLD WINE CALLAR

A 300 years old wine cellar with two wells which were used to press the indigenous Maltese grapes of Girgentina and Gellewza. The wells are now converted and yet still visible and part of the dining space.

The cellar can host 50 seated and 80 standing, making it perfect for private dining, workshops, stand-up receptions and meetings. The cellar opens out a courtyard and in summer will be traditionally decorated with fairy lights setting and outdoor decor.



THE YARD

Our beautiful outdoor downstairs yard area is fully enclosed to ensure privacy. Its an elegant and intimate dining space ideal for small groups of up to 12 people.



THE FARMHOUSE KITCHEN

A wood burning oven and a traditional style Maltese kitchen that takes you back in time when our grandmother used to cook. This space is perfect for workshops, team building activities and gourmet tastings.



A rustic still life composition featuring a variety of farm produce and tools. In the center, a wooden pallet is propped up against a wooden frame, with a large bunch of red onions hanging from it. To the left, a wicker basket is filled with leafy greens, including a purple eggplant and a head of lettuce. In front of the basket, a yellow container holds several brown eggs. To the right, a large sack of golden-brown nuts sits on the ground. In the foreground, there are several dark glass bottles, some containing liquids, and a wicker basket filled with red and green tomatoes. A wooden pitchfork and a wooden handle are also visible among the produce. The background shows a wooden lattice structure and some green foliage, suggesting an outdoor setting like a garden or farm. The overall scene is lit with soft, natural light, creating a warm and inviting atmosphere.

WORKSHOPS & DEMO'S



ĠBEJNIET MAKING DEMO & TASTING

Take a seat in our converted wine cellars and discover the history and process of Ġbejniet making. A live demo & talk is presented by our chef and followed by a tasting of 3 different Ġbejniet.

WHAT'S INCLUDED

- Seated demo hosted by our chef during which the process and history of Ġbejniet making will be explained
- A tasting of 3 types of Ġbejniet

CAPACITY

20 pax (min.)

DURATION

1 hour

ADD

Deli Platter | €14

3 course lunch | *refer to set menus*

TRADITIONAL MALTESE HANDS ON FTIRA PIZZA WORKSHOP

A small introduction by our head chef regarding the process of the Traditional Maltese Ftira dough & history of our local bread bakeries.

Our baker will teach you how to make the special dough from scratch and guide you all the way to making this delicious creation with sensational toppings. The finale is your very own recipe which you will then bake in our fabulous wood burning oven.

WHAT'S INCLUDED

- Hands on cooking class
- Dine in our Restaurant & enjoy the fruit of your labour
- Free flowing jugs of water during the workshop
- Take home recipes, apron & chefs hat

CAPACITY

15 pax (min.)

WORKSHOP DURATION

1.5 hours





PRESERVE THE SEASON WORKSHOP

Capture the best of the season as our Chef takes you through a realm of preserving techniques inspired by our estate's bounty. The class is tailored to the season giving you an opportunity to make jam, chutney & pickles here at Diar il-Bniet's Rural Workshop Kitchen. By the end of the workshop, you'll be equipped with the skills and knowledge to preserve the your own vegetables at home.

WHAT'S INCLUDED

- Tea / Coffee & cake on arrival
- Preserving Workshop
- Free flowing jugs of water
- Take home recipes, apron & chefs hat
- Take home jars of your own made preserves

CAPACITY
15 pax (min.)

WORKSHOP DURATION
2 hours

ADD

Second coffee break with sandwiches | €7.50
3 course lunch | refer to set menus

RAVIOLI MAKING WORKSHOP

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

WHAT'S INCLUDED

- Hands on cooking class (1.5hrs)
- Dine in our Restaurant & enjoy the fruit of your labour
- Free flowing jugs of water during the workshop
- Take home recipes, apron & chefs hat

CAPACITY

15 pax (min.)

WORKSHOP DURATION

1.5 hours

ADD

Deli Platter | €14

Main Course & Dessert | €20

Imqaret & Helwa tat-Tork | €6





TRADITIONAL MALTESE SWEETS MAKING

Roll up your sleeves and delve into the art of sweet-making. During this cooking class, you will have the opportunity to learn our time-honoured techniques as our experienced chef guides you through the secrets of crafting some iconic Maltese sweets from scratch. Uncover the stories and anecdotes that have shaped these treats into beloved symbols of Maltese celebrations and family gatherings.

WHAT'S INCLUDED

- Hands on cooking class (1.5hrs)
- Free flowing jugs of water
- Take home recipes, apron & chefs hat
- Enjoy the fruit of your labour together
- Unlimited coffee & tea

CAPACITY

20 pax (min.)
33 pax (max.)

WORKSHOP DURATION

1.5 hours

Fresh sheep cheese pie | €8

Two types of Maltese sandwiches | €5

RURAL COOKING WORKSHOP

Choose this experience for a three-hour hands-on cooking class. You will have the opportunity to cook a full blown 3 course menu, from appetizer to dessert, using only the freshest seasonal 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 peasant country cooking.

WHAT'S INCLUDED

- Hands on cooking class consisting of a 3 course menu
- Maltese Delicatessens to nibble on during the workshop
- Dine in our Restaurant & enjoy the fruit of your labour
- Free flowing jugs of water during the workshop
- Take home recipes, apron & chefs hat

CAPACITY

10 pax (min.)

WORKSHOP DURATION

3 hours

PRICE

ADD

House Wine Pairing | €20

Prosecco & Limoncello Spritz | €7.50





FARM TO TABLE COOKING CLASS

In the morning we will visit our 100 tumoli of farmland situated 100m away from our kitchen. Here you will learn more about the crops growing & get the opportunity to harvest the freshest seasonal vegetables and herbs to be cooked later on.

The farm visit will be followed by a 3 hour hands-on cooking class at our Rural Workshop kitchen to cook a 3 course menu. Using healthy, traditional family recipes and local, seasonal ingredients, you'll discover the Maltese cuisine just like we cook it at home.

WHAT'S INCLUDED

- Farm visit & hands-on harvesting of vegetables and herbs
- Coffee break consisting of tea/coffee & sandwich
- Hands on cooking class consisting of a 3 course meal
- Free flowing jugs of water during the workshop
- Dine in our Restaurant & enjoy the fruit of your labour together with a glass of our house wine & 1/2 bottle of water
- Take home recipes, apron & chefs hat

CAPACITY

10 pax (min.)

WORKSHOP DURATION

4 hours

PRICE

ADD

House Wine Pairing | €20

Prosecco & Limoncello Spritz | €7.50

MASTER CHEF KITCHEN CHALLENGE

WHAT'S INCLUDED

- Your team is greeted with a welcome drink and complimentary appetizers.
- Participants will be presented with a variety of ingredients and as a team they must choose the dishes to bake.
- The group is divided into competing teams. Each team must strategize and work together to create these amazing dishes. When the alarm sounds each team must stop and present their culinary creation to our chef.
- After, all teams come together, eat a full meal, drink and enjoy the moment with everyone and their masterful creations. The best dish wins based on presentation, taste, creativity, and teamwork.
- A medal will be awarded to each person in the winning team.
- Take home apron & chef's hat
- Free flowing water during the workshop

CAPACITY

15 pax (min.)

WORKSHOP DURATION

3 hours

ADD

House Wine Pairing | €20

Prosecco & Limoncello Spritz | €7.50



A woman in profile, wearing a striped shirt, holds a wine glass filled with red wine. The background is a blurred crowd of people, suggesting a social gathering or event. The overall image has a dark, moody aesthetic.

WINE TASTING



WINE & FOOD TASTING

Guests attending our wine tasting sessions will have the opportunity to try our 3 house wines which are currently served on Diar il-Bniet's wine list.

The selection is a balanced choice giving guests the opportunity to try wines made with Maltese indigenous grapes like Girgentina and Gellewza but also provide an opportunity to try some of the best Maltese wines available on the market.

WHAT'S INCLUDED

- A flight of 3 different house wines
- Maltese Delicatessen, Pasta and a dessert
- Free flowing water

CAPACITY

15 pax (min.)
33 pax (max.)

DURATION

3 hour

PRICE

ADD

Vineyard Tour | €15

Upgrade to Meat Dishes| €15



**OUTDOOR
ACTIVITIES**

SIP & PAINT IN OUR OUTDOOR TERRACE

An activity to inspire and influence the community of artists and individuals alike to come together in the form of art and unleash their inner artists in a common space.

It's a 2 hour-guided session, where you can relax with a drink, have fun, and take home with you a nice piece of art.

WHAT'S INCLUDED

- a 2 hour guided painting session, all materials provided
- take home your work of art
- Coffee Break consisting of - coffee, tea, water, 2 types of pastries and fresh fruits

CAPACITY

10 pax (min.)
20 pax (max.)

DURATION

2.5 hours



A stone archway made of dark, irregularly shaped stones. A metal handle is attached to the arch. The archway is surrounded by green ferns and dry grass. The text "LOCAL PRODUCE TRAIL" is overlaid in white, bold, sans-serif font.

**LOCAL PRODUCE
TRAIL**



LOCAL PRODUCE TRAIL

Estate Tour & Olive Oil Tasting

- A tour of our 600-acre farm in the rural village of Dingli
- Discover more about the history of the farm and see the vegetable plot and olive-tree orchard.
- Homemade Olive Oil tasting with Maltese Bread

Vineyard Tour & Wine Tasting

- tour of the Vineyard
- Wine tasting of our house Merlot and Girgentina wine
- Tasting of Maltese local delicatessens

Bee Keeping Tour & Honey Tasting

- An extraordinary experience where your beekeeper will take you through the various stages of beekeeping
- Discover the world of the honeybee and its management
- Learn about the beekeeping year

Ftira Making and Tasting

- Small talk with our chef about the history of Maltese Ftira bread and a demonstration of the dough
- Prepare the special dough from scratch and choose your own toppings
- Enjoy the fruit of your labour together with a glass of our house wine & 1/2 bottle of water
- Take home recipe, DIB apron and chef's hat

CAPACITY

20 pax (min.)

DURATION

5 hours

A collage of Mediterranean-style dishes. In the center is a large, round, golden-brown loaf of bread. To the left is a plate of white, round, steamed dumplings. To the right is a plate of roasted red peppers and olives. In the foreground, there are several dark, round, textured items, possibly fried bread or fritters. The background is a light, textured surface.

SET MENUS

Whatever the occasion, our chefs have created a selection of bespoke group menus to suit your requirements using fresh, traditional ingredients which look and taste sensational

SET MENU A

TOGHMIET MINN DIAR IL-BNIET

a typical Maltese deli platter consisting of local fresh sheep cheese, sundried tomatoes, olives with garlic and parsley, pickled onion, traditional broad bean dip, arjoli dip, traditional water biscuits and Maltese bread with tomato paste

ORZOTTO TAL- HAXIX TAL-ISTAGUN

orzotto with seasonal local vegetables

or

BRAGJOLI TAÇ-ĊANGA

slowed cooked beef olives, traditional sauce, mashed potatoes

or

FENEK MOQLI BIT-TEWM

traditional pan fried rabbit, garlic.

*all main courses are served with seasonal farm vegetables
and roast potatoes*

PUDINA TAL-HOBŻ

Maltese bread pudding





SET MENU B

SOPPA TAL-ISTAGUN BIL-GBEJNA

a rustic seasonal soup served with a fresh sheep cheeselet
or

RAVJUL TAL-ĠBEJNIET MINN TAGHNA

our homemade sheep cheese ravioli with fresh tomato sauce

BRAĠJOLI TAĊ-ĊANGA

slowed cooked beef olives, traditional sauce, mashed potatoes
or

FENEK MOQLI BIT-TEWM

traditional pan fried rabbit, garlic
or

LASAGNA TAL- HXEJJEX TAL-STAGJONALI

lasagna with seasonal vegetables

*all main courses are served with seasonal farm vegetables
and roast potatoes*

IMQARET U ĠELAT

deep-fried pastry bundle filled with spiced date paste &
served with traditional ice-cream

or

INSALATA TAL- FROTT

seasonal fruit salad

SET MENU C

TNAQQIR TAL-BIDU

a small plate consisting of bigilla, arjoli, butter beans, marinated olives in garlic, traditional water biscuits and Maltese bread with tomato paste

ĠBEJNA NIEXFA MOQLIJA

walnut crusted fried sheep cheese, fig jam

or

PACCHERI BIZ-ZALZA TAL-BICCIET TAL-FENEK

paccheri, pulled rabbit, traditional rabbit sauce.

or

SOPPA TAL-ISTAGUN BIL-GBEJNA

a rustic seasonal soup served with a fresh sheep cheeselet

PLATT TIPIKU MALTA

traditional pan fried rabbit, slowed cooked beef olives, traditional sauce, mashed potatoes

or

KUSTILJI TAL-MAJJAL MOQLIJA BIC-CHIPS

fried pork ribs, homemade chips

or

HUTA L-ISTAGUN

rustically cooked local sea bass

or

POLENTA B'GHAZZ U PASTARD

lentils & cauliflower set polenta

IMQARET U ĠELAT

deep-fried pastry bundle filled with spiced date paste & served with traditional ice-cream

or

TORTA TAT-TUFFIEH BIL-ĠELAT TAN-NANNA

apple tart served with Maltese traditional ice-cream





TASTE OF MALTA DELI PLATE

**ĠBEJNA FRISKA TAN-NAĠĦAĠ, TADAM IMQADED, ŻEBBUĠ
IMKISSER BIT-TEWN U TURSIN, BASAL TAL-PICKLES, BIGILLA,
ARJOLI, KAPUNATA, GALLETTI U HOBZ TAL-MALTI BIL-
KUNSERVA**

local fresh sheep cheese, sundried tomatoes, olives with garlic and parsley,
pickled onion, traditional broad bean dip, arjoli dip, caponata, quince jam,
Maltese sausage, traditional water biscuits and Maltese bread with tomato
paste

MALTESE SHARING MENU

ĠBEJNIET TAN-NAGHAĠ, TADAM IMQADDED, ŻEBBUĠ IMKISSER BIL-HWAWAR, FAŻOLA BAJDA BIT-TEWM U TURSIN, BIGILLA, HOBŻ LOKALI FRISK BIL-KUNSERVA, ŻALŻETT TAL-MALTI NIEXEF U KAPUNATA SERVUTA SHUNA

sheep cheeselets, sundried tomatoes, marinated olives, beans with garlic and parsley, broad bean dip, fresh local bread with tomato paste, smoked Maltese sausage and warm caponata

FENEK MOQLI BIT-TEWM

traditional pan fried rabbit, garlic

&

BRAĠJOLI TAC-CANGA FRISKA

slowed cooked veal olives, traditional sauce, mashed potatoes

&

BIĊCIET TAT-TIĠIEĠ IMĦAWWRA BIL-ĦXEJJEX TAL-ISTAGUN

roasted chicken pieces with seasonal vegetables

IMQARET TAT-TAMAL

deep-fried pastry bundle filled with spiced date paste & served with traditional ice-cream

&

HELWA TAT-TORK

turkish halva

20 pax (min.)

50 pax (max.)

€38



MEJDA MALTIJA

MALTESE BUFFET

SOPPA TRADIŻZJONALI BIL-HAXIX TAL-ISTAGUN

seasonal vegetable soup

&

TIMPANA TRADITIONAL

baked macaroni with minced meat and homemade pastry

GHAZLA TA' ANTIPASTI MALTIN LI JINKLUDU BIGILLA, FAZOLA BIT-TEWM U T-TURPIN, KAPUNATA TAL-BRUNGIEL, ŻALŻETT MALTI, ĠBEJNIET NIEXFIN, BASAL TAL-PICKLES, ŻEBBUĠ BIT-TEWM, ARJOLI, TADAM IMQADDED, HOBŻ BIŻ-ŻEJT

a wide selection of Maltese antipasto which include a broad bean dip, marinated butter beans in garlic and parsley, caponata, Maltese sausage, dried sheep cheese, pickled onions, marinated olives, arjoli, sundried tomatoes, Maltese bread with tomato paste

ŻAQQ TAČ-ČANGA TA' MAJJAL

braised pork belly with garlic, rosemary and mustard

&

ČANGA FRISKA LOKALI MSAJJRA FIL-FORN TAL-HATAB

local roast beef served with a red wine jus

&

BIČČIET TAT-TIĠIEĠ

chicken pieces simmered in lemon, rosemary and black olives

&

STUFFAT TAL-PASTARD U L-FAQQIEGH TA' MALTA

cauliflower and local wild mushroom stew with potatoes and fresh sheep cheese

SELEŻŻJONI TA HELU LI JINKLUDU IMQARET, PUDINA TAL-HOBŻ, TRIFLE MALTI, KARAWETT BIL-QOXRA U HELWA TAT-TORK

a selection of traditional Maltese sweets

20 pax (min.)



MAJJALATA HOG ROAST

**FTIT TNAQQIR MIL-PRODOTTI TA' DIAR IL-BNIET LI JIKKONSISTI
F'BIGILLA, FAŻOLA BIT-TEWM, ŻEBBUĠ, TADAM IMQADDED,
ALJOLI, HOBŻ BIL-KUNSERVA, ĠBEJNIET TAL-BŻAR, KAPONATA,
KAPPAR, BŻAR BI-ŻALŻA, BASAL TAL-PIKLES U GALETTI**

a traditional Maltese platter to start consisting of broad bean dip, butter beans, olives, sundried tomatoes, arjoli dip, local bread with tomato spread, peppered cheeselets, caponata, pickled onions and water biscuits

**MAJJAL SHIH MIDLUK BL-GĦASEL U MSAJJAR GOL-FORN TAL-
HATAB TA' DIAR IL- BNIET SERVUT BIL-PATATA L-FORN U
HAXIX LOKALI L-FORN**

local suckling pig slow roasted in our wood burning oven and served with traditional roast potatoes and local roasted vegetables

KARAWETT BIL-QOXRA, HELWA TAT-TORK U MQARET
whole peanuts, turkish halva and date rolls

free flowing house wine, water & soft drinks for 3 hours

PRICE





FENKATA

TNAQQIR TAL-BIDU

a small plate consisting of bigilla, arjoli, butter beans, traditional water biscuits and Maltese bread with tomato paste

SPAGHETTI BIZ-ZALZA TAL-FENEK

homemade rabbit sauce spaghetti

FENEK MOQLI FIT-TEWM

pan fried rabbit in garlic

served with chips and vegetables

SELEŻŻJONI TA HELU LI JINKLUDU IMQARET, PUDINA TAL-HOBŻ U HELWA TAT-TORK

a selection of traditional Maltese sweets



**BEVERAGE
PACKAGES**

DRINKS ON ARRIVAL

GLASS OF PROSECCO

SPRITERS

APEROL SPRITZ

aperol, prosecco extra dry, soda water

LIMONCELLO SPRITZ

limoncello di capri, prosecco extra dry, soda water

CAMPARI SPRITZ

campari, prosecco extra dry, soda water





DRINKS ON ARRIVAL

COCKTAILS

MIMOSA

prosecco, our homemade orange pure

AMARETTO SOUR

amaretto, lime juice, honey, egg white

GINBERRY

gin, cranberry juice, tonic lemon

GINFIZZ

gin, honey, lemon, soda water

NEGRONI SBAGLIATO

campari, vermouth, prosecco

SET BEVERAGE PACKAGES

WINE PACKAGE 1

1/2 BOTTLE WINE, 1/2 BOTTLE WATER & MALTESE COFFEE
Diar il-Bniet Girgentina, Diar il-Bniet Merlot
Add €4 for free flowing wine during food serves duration

WINE PACKAGE 2

1/2 BOTTLE WINE, 1/2 BOTTLE WATER & MALTESE COFFEE
1919 Girgentina - Marsovin
1919 Gellewza - Marsovin
Add €4 for free flowing wine during food serves duration

WINE PACKAGE 3

1/2 BOTTLE WINE, 1/2 BOTTLE WATER & MALTESE COFFEE
Antonin Noir DOK - Marsovin
Antonin Blanc DOK - Marsovin
Add €4 for free flowing wine during food serves duration

NON-ALCOHOLIC PACKAGE 1

2 SOFT DRINKS or FRUIT JUICES, 1/2 BOTTLE OF WATER & MALTESE COFFEE





TIMED BAR PACKAGES

OPEN BAR PACKAGE - STANDARD

Open bar on DIB House Wines, Prosecco, Local Beers, Soft Drinks, Fruit Juices, Still or Sparkling Water, Coffee

OPEN BAR PACKAGE - DELUXE

Open bar on House Brand Spirits, Spritzer, DIB House Wines, Prosecco, Local Beers, Soft Drinks, Fruit Juices, Mixers, Still or Sparkling Water, Coffee

OPEN BAR PACKAGE - PREMIUM

Open bar on House Brand Spirits, Spritzer, DIB House & Foreign Wines, Prosecco, Local, Artisanal & Imported Beers, Soft Drinks, Fruit Juices, Mixers, Still or Sparkling Water, Coffee

A rustic dining room with stone walls, a projector screen, and rows of grey chairs with woven seats. The room features a wooden ceiling with track lighting and a projector. A table with a red and white checkered tablecloth is visible in the background, along with a decorative iron railing. The overall atmosphere is warm and traditional.

MEETING & CONFERENCE FACILITIES

Whatever the occasion, our chefs have created a selection of bespoke group menus to suit your requirements using fresh, traditional ingredients which look and taste sensational

MEETING & CONFERENCE FACILITIES

Our old wine cellar is more than just a meeting room or conference centre, it is a complete venue, offering a bespoke service for your event in a relaxed environment and beautiful spaces full of rustic charm.

Our flexible spaces make us suitable for everything from small meetings to larger conferences up to 35 delegates.

We can host meetings, seminars, training courses, product launches, team-building events, and conferences and our authentic kitchen and can offer welcome coffees, coffee breaks and also lunch/dinner .

Conference Facilities:

- WIFI
- Projector & Screen
- Microphone
- Speaker

RENTING OF SPACE INCLUDING THE USE OF EQUIPMENT

ADD

Coffee Break Pack 1 (tea, coffee, 2 types of cakes) | €6.50

Coffee Break Pack 2 (tea, coffee, sandwiches, fruits) | €7.50





TERMS & CONDITIONS

1. CATERING

- Diar il-Bniet Kitchen will provide the client with food and drinks as specified in the proposal. There might be the need to adjust any ingredient due to market availability.
- Venue is hired with food and drinks consumption.
- All food and drinks are supplied by Diar il-Bniet's catering facilities.
- Should client opt to supply own beverages, corkage charges apply.
- Basic event details should be outlined 14 days prior event date or at booking stage.
- Finalised details 48 hours prior to the event.
- Deadline for final number of guests need to be specified at the latest 48 hours prior to the event in writing.
- Once the final number has been confirmed, numbers can increase but not decrease unless one is still in time to re confirm the number of guests with the above threshold.
- Diar il-Bniet has limited capacity for storage. In cases where client needs to bring in any material, these are to be brought in on an agreed day with management.

2. GENERAL

- The client shall take full responsibility for any physical damages done to Diar il-Bniet's property.
- Music is allowed until 23:00hrs; music volume after this time needs to be kept within reasonable limits.
- Parking free street parking within outlet's vicinity.

3. CONFIRMATION, PAYMENT, CANCELLATIONS

- Diar il-Bniet will consider an event as confirmed only when a confirmation is communicated in writing.
- Upon confirmation of the event a 30% deposit may be required as agreed with management.
- Payment will be based upon the final confirmed number or the increased number served, whichever is greater.
- If no final number is received, Diar il-Bniet will apply the charge for the full amount as initially quoted.
- Cheques are to be made payable to "Mifsud Local Enterprise Ltd" and must include client's contact telephone number and ID number.
- Address: Diar il-Bniet, 123, Triq il-Kbira, Dingli DGL1839
- Labour Hours are included in the rates quoted.
- Should the event be cancelled for whatever reason, within the 7 days prior to the day of the event, Diar il-Bniet has the right to claim the deposit paid by the client.
- All rates quoted are Net of any Commissions and inclusive of VAT



Send us an email on info@diarilbniet.com for more information

DIAR IL-BNIET

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