

ARTISAN

HAMPERS, GIFTS, & EXPERIENCES

BESPOKE & CORPORATE HAMPERS 2025





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 multifloral honey, which is derived from the bee-hives that hang at Dingli cliffs.

Our family has been blessed with rich soil and fertile lands. We have been brought up to recognise the elements and minerals present in our soil to be able to nourish it more accurately.

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.

At Diar il-Bniet, we are proud to offer our traditional Girgentina and Gellewza wines, crafted from indigenous Maltese grapes, a true reflection of the Maltese taste.



ANTIPASTI HAMPER

Ta' Massar red wine 75cl
Olives in Oil 200g
Deli Mix 200g
Kapunata 200g
Olive Tapanade 200g
Sundried Tapenade 200g

Traditional Water biscuits 120g
Kunserva helwa 200g
Dried Maltese Sausage 300g
Mixed nut jar 300g
Ta' Massar white wine 75cl
Ta' Massar rose wine 75cl

€90.00

Presented in our branded large hamper box. *Fresh Hamper



CHEESE AND PICKLES HAMPER

€90.00

Herbed dried sheep cheeselets in oil 200g
2 years matured peppered sheep
cheeselets 300g
Dried sheep cheese in oil 200g
Plum and Port Chutney 300g
Ta' Massar red wine 75cl

Quince Jam 200g
Traditional large water biscuits 120g
Hot pepper tapenade 100g
Ta' Massar white wine 75cl
Christmas Apple Chutney
Christmas Theme Cheese Board

Due to stock availability and seasonality, we may need to replace items at certain times of the year. We will endeavour to select the closest alternative whenever possible.

Presented in our branded large hamper box. *Fresh Hamper



CHRISTMAS DAY HAMPER

€240.00

Box of 12 Homemade Mince Pies
 Plum & Port Chutney 300g
 Peaches in Syrup 300g
 Homemade Christmas cake
 Traditional Almond Tart
 Honey in Walnut 300g
 Christmas Apple Chutney 300g
 Mulled Wine with kit 75cl
 Homemade Christmas Chocolate 100g
 Ta'Massar Red Wine

Hot chocolate pouch 110g
 Ta' Massar White Wine 75cl
 Almond Turkish Halva 250g
 2 years Matured Peppered Sheep
 Cheeselets 300g
 Figs in Whisky 300g
 Traditional Almond pastini in a
 Christmas Tin
 Savoury biscuits 120g
 Dried Apricot in Kirsch 300g

Each Christmas Day hamper is individually packaged by hand in our chest wicker baskets with leather straps. 24inch Hamper - W 540 x H 260 x D 374 (mm)

Due to stock availability and seasonality, we may need to replace items at certain times of the year. We will endeavour to select the closest alternative whenever possible.





CHRISTMAS GOURMET HAMPER

€55.00

Olive Oil 250ml
Ta' Massar red wine 75cl
Pack of 5 homemade mince pies
Multi floral honey 200g
Sundried tapenade 100g

Olive tapenade 100g
Christmas chocolate bar 150g
Sheep cheese in oil 200g

Presented in our large branded gift box.



CHRISTMAS LOVE HAMPER

€45.00

Mulled Wine with kit 75cl
Christmas chocolate figure 150g
Almond Biscuits in a Christmas
themed tin 350g

Multi floral Honey 200g
Strawberry Jam 100g
Lemon marmalade 200g

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Presented in our branded large hamper box. *Fresh Hamper



CHRISTMAS PANTRY HAMPER

€150.00

Mulled Wine with Kit 75cl
Ta' Massar White Wine 75cl
Ta' Massar Red Wine 75cl
Traditional Christmas cake
Dried Apricot in Kirsch 300g
Christmas Apple Chutney 300g

Figs in Anisette Liquer 300g
Hot chocolate pouch 110g
Sweet biscuit in a Christmas themed tin 350g
Multi Floral Honey with Walnuts 300g
Handmade Dates covered chocolate 350g

Each Christmas Pantryhamper is individually packaged by hand in our large natural jute bag with leather straps.





ESTATE HAMPER

€290.00

Fig and Almond Nougat
 Sundried Tomatoes 200g
 Peppered Sheep Cheeslets 200g
 Peaches in Syrup 300g
 Pistachio Halva 250g
 Traditional Almond Frolli
 Almond Halva 250g
 Christmas Fig candle 400g
 Christmas Apple Chutney

Mixed Nuts in Jar 300g
 Homemade Christmas Cake
 Traditional Christmas Log
 Multi Floral Honey 200g
 Orange Marmalade 200g
 Pickled Onion 300g
 Quince Jam 200g
 Honey and Almond Nougat 250g

Almond and Hazelnut Bar
 200g
 Unfiltered Olive Oil 1 Lt
 Christmas Granola 300g
 Ta' Massar red Wine 75cl
 Ta' Massar white Wine 75cl
 Mulled Wine with kit 75cl
 Homemade Panettone 1000g

Each Estate hamper is individually packaged by hand in our chest wicker basket with leather straps. 24 inch Chest Box – W622 x D445 x H305 (mm)



HALVA with PISTACHIOS

HALVA ALMONDS

TAL-MASSAR

San Mitri

Gozo D.O.K. 2022

wine that leads me on.

BISKUTTINI TAL-LEWZ

www.diamantini.com
info@diamantini.com
171 Main Street, D.O.K. 2022
Waxahatchee, GA 30187
Tel: (404) 219-0712

DIAMANTINI
HONEY



FARMHOUSE HAMPER

€130.00

Salted Tuna in oil 200g
Peppered Sheep cheeselets in Oil 200g
Olive Oil 500ml
Dried sheep cheeselets in Oil 200g
Sundried tomatoes in oil 200g
Green Olives in oil 200g
Diar il-Bniet Tapenade 200g
Kunserva Helwa 200g
Kapunata 200g
Minestra Mix 600g

Orange Marmalade 200g
Lemon Marmalade
Traditional Almond Frolli
Almond Biscuits in a Christmas theme tin
Handmade Chocolate Christmas tree
Pickled Onions 314ml
Ta' Massar White Wine 75cl
Ta' Massar Red Wine 75cl
Traditional Water biscuits 200g

Presented in a large branded leather straps jute bag.





NIGHT BEFORE CHRISTMAS HAMPER

€135.00

Traditional Almond Frolli
Box of 12 mince pies
Mixed Nut Jar 300g
Ta' Massar Rose Wine 75cl
Mulled Wine with Kit 75cl

Christmas Fig candle 400g
Homemade Milk Christmas Chocolate 150g
Handmade Panettone 1000g

Each Night Before Christmas hamper is individually packaged by hand in medium wicker baskets with leather straps.





RAINY DECEMBER HAMPER

€125.00

Handmade Hot Chocolate bomb
Mulled Wine with kit 75cl
Spiced nuts 300g
Christmas Fig candle 400g
Sweet biscuits tin 400g

Diar il-Bniet Rose House Wine 75cl
Pack of 6 mince Pies
Figs in anisette 300g
Homemade Christmas log

Presented in a medium wicker hamper with leather straps and lined with linen.

Due to stock availability and seasonality, we may need to replace items at certain times of the year. We will endeavour to select the closest alternative whenever possible.





FARMER HAMPER

€50.00

Ta' Massar red wine 75cl
First Press Olive oil 250ml
Diar il-bniet tapenade 100g
Olive tapenade 100g

Sundried tapenade 100g
Kapunata 200g
Dried sheep cheese in oil 200g
Salted tuna 200g

Presented in a our branded medium box.

Due to stock availability and seasonality, we may need to replace items at certain times of the year. We will endeavour to select the closest alternative whenever possible.



SWEET HAMPER

Multi floral honey 200g
Quince jam 200g
Carob syrup 200g

Lemon marmalade 200g
Bajta liquer 5cl
Fig and almond nougat

€32.00

Presented in our branded small hamper box.



XMAS RUSTIC HAMPER

€35.00

Strawberry jam 100g
First press olive oil 250ml
Sundried tom tapenade 200g

Multi floral honey 200g
Olive tapenade 100g

Presented in our branded small hamper box.



WINTER HAMPER

€35.00

First press olive oil 250ml
Peaches in syrup 300g
Multi floral honey 200g

Dried sheep cheese in oil 200g
Hot pepper chilli 100g

Presented in our branded small hamper box.

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GIFTS UNDER

€20.00



3 Winter Jam Pack

€12.00



Olive Oil Gift

€14.50



3 Tapenade with Olivewood

€12.00

GIF VOUCHERS

Surprise your loved ones with the gift of local traditions. Whether it's savouring the flavours at our restaurant, stocking up on fresh produce from our shop, or immersing in one of our captivating events, this gift lets them choose their own delightful experience.

BUILD YOUR OWN HAMPER

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@diarilbniet.com





Wine labels visible in the basket:

- Top bottle: **San Miti**, Vine 2023, Rose White
- Bottom bottle: **TAL-MIS**, Vine 2023, Rose White

Kubethi
BREAD

- EFFORTLESS GIFTING -

HOW TO ORDER

- 1** **Contact our team** at 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 | (+356) 2762 0727
www.diarilbniet.com

Orders made until the 22nd of December to be delivered before Christmas.
Last day of delivery 23rd December. Orders after the 22nd to be picked up.

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 CLASSES

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.

STARTER: Christmas Lamb MinceLasagne

MAIN COURSE: Filled Turkey Breast

DESSERT: Bread Pudding (Pudina Tal-ħobz)

€85.00 PER PERSON
Min 10 pax max 20 pax



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!

MENU: Duck ravioli with Cranberry Sauce and Rosemary

€50.00 PER PERSON
Min 10 pax max 25 pax



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.

MAIN COURSE: Sweet Pastry Mince Pies and Honey rings (Qagħaq tal-Għasel).

€65.00 PER PERSON
Min 10 pax max 25 pax

CHRISTMAS MASTERCHEF CHALLENGE



A Christmas Masterchef challenge is fast paced, festive, and fun. Turn up the heat, and cook against the clock to win! Our Christmas Masterchef Challenge is perfect for your team's next Christmas party.

Your colleagues will break into teams and then compete to produce the best Christmas meal of the day. To celebrate all your team's hard work, the whole group will sit down for a fantastic dining experience to enjoy the fruits of their labours.

Masterchef is our most popular format. In the Christmas Masterchef Challenge your team will choose fresh ingredients from our pantry, which includes a bounty of seasonal, Christmas dinner worthy ingredients. Those teams that cook the most flavoursome and visually appealing dishes will take the crown. Teams will need to work together to plan, cook, compete and win, which makes this an ideal team Christmas event.

€100.00 PER PERSON
Min 10 pax max 20pax

OUR CHRISTMAS GIFT TO YOU!

As a token of our appreciation for choosing Diar il-Bniet for your employee gifts, we'd like to return the favour by giving you a gift.

EARLY BIRD DISCOUNT

Place your order by 31st October 2025 and enjoy a 5% discount on purchases of €250 or more and a 5% discount on Team Building events redeemable from January till October 2026.

THANK YOU FOR YOUR CONTINUED TRUST IN US!

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Diar il-Bniet,
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(+356) 2762 0727



@diarilbniet



Diar il-Bniet, Dingli