



source of superb ingredients

Hampers

Christmas 2023





With an array of options to suit your taste and budget, our gift hampers are beautifully presented and the perfect gift for valued clients, foodie friends and family. Filled with artisan-made products from Italy, Spain, France, the United Kingdom and local suppliers, they are guaranteed to please.

Many hampers include recipes and serving suggestions to help make the most of our delicious ingredients. Customised touches can be included, to create your own distinctive hamper.

You can include your own special message on a card or we can provide you with an attractive Sabato card. All gift hampers are beautifully wrapped and can be sent nationwide.

We are always happy to discuss your own specific gift and hamper requirements. We can arrange delivery of gifts throughout New Zealand. Any associated freight costs are in addition to the prices quoted.

For larger quantity orders, please contact us to discuss our attractive volume pricing options.

Please phone Bradley or John to make your selection.

Tel: 09 630 8751

admin@sabato.co.nz

Bellini Box – \$60

The classic Italian apéritif of Prosecco and peach nectar. This perennially popular gift contains everything you need to create fabulous peach Bellinis.

- Andreola AKELUM extra dry DOCG Prosecco 750ml
- Alain Milliat peach nectar 330ml

Presented in a cardboard gift box, wrapped with our signature botanical print band, and finished with ribbon.



Ortolana – \$90

Freshly harvested vegetables and seasonal salads come to life when simply prepared and dressed with a fabulous dressing of artisan olive oil and aged balsamic vinegar. A great gift for a keen gardener.

- Colonna classico extra virgin olive oil 250ml
- Giusti Riccardo balsamic 100ml

Presented in an Emma Bridgewater vegetable garden design tin, tied with ribbon.



The Barbeque Box – \$80

Fire up the grill and get ready for big bold flavours with our selection of barbeque condiments. Meat, seafood and vegetables have never tasted so good!

- Julie Le Clerc spicy harissa 275ml
- Giuliano Tartufi white truffle-infused extra virgin olive oil 55ml
- Accoceberry mustard with Espelette pepper 180g
- Sal de Añana Provençal herb salt grinder 70g
- Sabato garlic aioli 275ml

Presented in a cardboard gift box, wrapped with our signature botanical print band, and finished with ribbon.



Homegrown – \$120

A celebration of locally produced artisan food. Give a gift of New Zealand's best this Christmas.

- Sabato Christmas mince pies 6pc
- Julie Le Clerc Moroccan chutney 275ml
- Sabato crostini 150g
- Al Brown 'Old Yella' habanero mustard 250g
- Pinoli pine nuts 70g
- Opito Bay raw bush honey 375g
- Sabato garlic aioli 275ml

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Fruitful – \$90

Sweet, tangy, zesty and indulgent; this delightful fruit-flavoured selection, presented in our fig-patterned gift bag, is a unique gift for someone special.

- Masoni apricot & pear panforte 100g
- Valrhona Manjari dark chocolate tablet with candied orange 120g
- Alain Milliat jam 230g
- Vincotto with fig 50ml
- Leone citrus jellies 150g tin

Presented in a fig patterned Sabato gift bag tied with ribbon.



A Box of Summer Berries – \$110

A sweet celebration of berry fruit flavours! The Clos Pons Flocs Cava Rosé is all about raspberries, sitting beautifully alongside the berry flavoured chocolates and nougat.

- Clos Pons Flocs Cava Rosé 750ml
- Mandrile & Melis frutti di bosco liqueur chocolate pralines 200g
- Vicens strawberry & pistachio nougat 80g
- Valrhona Ivoire white chocolate tablet with raspberries 120g

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Pintxos Party – \$140

Journey to the Basque Country with this authentic pintxos selection, perfect for a celebration. The kit includes all the ingredients to create the most famous pintxo Gilda (a skewered Manzanilla olive, anchovy and guindilla) alongside a superb bottle of white Rioja.

- Izadi Blanco Rioja 750ml
- El Navarrico guindillas 300g
- Ortiz anchovies in oil 47.5g
- Losada pitted Manzanilla olives 169g
- Pons sweet white garlic 300g
- Musubi cocktail skewers

Presented in a wooden box, wrapped with our signature botanical print band, and finished with ribbon.



Colona Forvm Duo – \$85

The perfect duo, for the perfect dressing – a Sabato classic. Use the oil and vinegar together, or separately, they complement so many foods. Recipe cards included.

- Colonna lemon-infused extra virgin olive oil 250ml
- Forvm Chardonnay vinegar 250ml

Presented in a wooden box, with our botanical print band, and tied with ribbon.



Nourish – \$120

A flavoursome selection of plant-based and gluten-free ingredients to inspire fast, delicious and nourishing meals.

- Pons garlic-infused extra virgin olive oil 250ml
- Sabato pronto rosso 180g
- Ferron carnaroli risotto rice 1kg
- Giusti Bordolese balsamic vinegar 500ml
- El Navarrico haricot beans 325g
- Salvagno pitted olives in oil 185g

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Paella Kit – \$130

Gather family and friends to enjoy a great seafood paella. This perennially-popular gift contains all the essentials required to make authentic Spanish paella – with recipes and a pan!

- Calasparra rice 1kg
- La Chinata smoked paprika 70g
- Pons traditional extra virgin olive oil 500ml
- Kiam Gohar saffron tips 1g
- El Navarrico fish fumet (stock) 500ml
- Vaello Spanish steel paella pan

Beautifully presented in the paella pan, cellophane-wrapped, and tied with ribbon.



Italian Escape – \$225

Escape to the south of Italy – long lazy days, hot sun and delicious simple food. This stylish market basket includes Julie Le Clerc's recipe and ingredients to create fregola with mussels and nduja, an accompanying bottle of Pinot Grigio, Sicilian almond biscuits and more.

- Tezza Corte Majoli Pinot Grigio 750ml
- Colonna classico extra virgin olive oil 250ml
- Qui Sardegna fregola sarda pasta 500g
- Alicos salsa pronta di pomodoro 330g
- Callipo nduja 200g
- Cherchi Sardinian parchment crackers 100g
- Sabato caper bruschetta 280g
- Vincotto with fig 50ml
- Peluso assorted Sicilian almond biscuits 250g

Presented in a woven market basket with leather handles, tied with ribbon.



The Spanish Sun – \$100

Let the sun shine with this joyous selection of some of our Spanish favourites.

- Izadi Rosé Rioja wine 750ml
- Torres roasted and salted Marcona almonds 100g
- El Navarrico bitter orange marmalade 260g
- Ines Rosales sweet olive oil tortas 180g
- El Navarrico romesco sauce 200g
- Torres premium Spanish potato chips 50g

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Italian Christmas – \$95

Celebrate Christmas Italian-style with Fiasconaro panettone and Andreola Dirupo Prosecco (judged best prosecco, World Sparkling Wine Awards 2021). Buon Natale!

- Fiasconaro traditional panettone 500g
- Andreola Dirupo DOCG Prosecco 750ml

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Christmas Tradition – \$130

A tempting assortment of classic Christmas fare. There is mustard for the Christmas ham, cranberry sauce for the turkey, indulgent Italian chocolate, Scottish shortbread and oatcakes and artisan French jam all packed inside a charming reusable festive tin.

- Hebridean Baker marmalade shortbread 150g
- Accoceberry mustard with Espelette pepper 180g
- Alain Milliat jam 300g
- Venchi cremino chocolate tablet 110g
- Stag Stornoway traditional cocktail oatcakes 125g
- Mrs Darlington's cranberry sauce 200g

Presented in an Emma Bridgewater festive design tin tied with ribbon.

Season's Eatings – \$200

Brimming with a tempting assortment from across our range, this hamper has something for everyone to enjoy. A fabulous gift for a special family or client.

- Rocca Giovanni Nebbiolo d'Alba red wine 750ml
- Torres black truffle potato chips 40g
- Mrs Darlington's spicy tomato & onion chutney 312g
- Stag multi-seed water crackers 150g
- Sabato Italian balsamic dressing 250ml
- Girolomoni bucatini pasta 500g
- Sabato pasta sauce 530g
- Pons Arbequina olives 300g
- Mrs Darlington's lemon curd 320g
- Hebridean Baker whisky shortbread 150g
- Mandrile & Melis liqueur chocolate pralines 200g

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Fiesta – \$300

Spanish food is hot right now and this celebratory hamper has it all; from essential ingredients for the most Spanish of dishes, paella (recipes included) and easy eating tapas to a bottle of Rosé Rioja and authentically Spanish sweet treats.

- Izadi Rosé Rioja 750ml
- Vicens brittle lemon, almond & pistachio nougat 80g
- Pons Janiroc Lecciana extra virgin olive oil 500ml
- Forvm Cabernet Sauvignon vinegar 250ml
- Torres Spanish potato chips with smoked paprika 50g
- Pons sweet white garlic 300g
- Vicens naranjines (candied orange peel coated in dark chocolate) 120g
- Santo Tomas Bomba paella rice 1kg
- La Chinata paella seasoning 48g
- Losada pitted gordal olives 169g
- Ines Rosales sweet cinnamon tortas 180g
- El Navarrico bitter orange marmalade 260g
- Torres roasted & salted Marcona almonds 100g
- Cudié catànies 80g
- El Navarrico romesco sauce 200g

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By the Seaside – \$175

Make the most of the day's catch (or that of your local fishmonger!) with this fabulous set of flavoursome seafood accompaniments. Recipe cards included.

- Alba De Vetus Albariño wine 750ml
- Sabato dill and almond pesto 180g
- Colonna lemon-infused extra virgin olive oil 250ml
- Forvm Chardonnay vinegar 250ml
- Girolomoni risoni pasta 500g
- El Navarico fish fumet (stock) 500ml
- Pons capers in brine 60g

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Blanc de Blanc – \$400

White on white – subtle, yet sophisticated and elegant. This stunning gift plays with the white theme and includes everything from a bottle of Blanc de Blanc Champagne, white tuna and white truffle oil to Valrhona Ivoire chocolate and brittle nougat.

- Gimonnet Blanc de Blanc Champagne NV 750ml
- Alain Milliat white peach nectar 330ml
- Flamigni brittle nougat with 65% almonds 150g
- Ortiz white tuna in olive oil 220g
- Sabato egg mayonnaise 275ml
- La Genuina pasta 500g
- Giusti white grape must vinegar 250ml
- Pons white truffle-infused extra virgin olive oil 250ml
- El Navarrico large white farmhouse beans 700g
- Cherchi Sardinian onion parchment crackers 100g
- Valrhona Ivoire chocolate fèves 250g
- Ines Rosales sweet Seville orange tortas 180g
- Torres roasted & salted Marcona almonds 100g
- Masoni panforte di Siena 100g

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The Epicure – \$500

Filled with festive cheer, this special assortment is sure to impress! From panettone and Prosecco to aged balsamic and truffle chips, luxury awaits the lucky recipient.

- Flamigni traditional glassato panettone 500g
- Andreola Sesto Senso DOCG Prosecco 750ml
- Pruno Ribera del Duero red wine 750ml
- Torres black truffle potato chips 125g
- Julie Le Clerc Moroccan chutney 275ml
- Cherchi Sardinian parchment crackers 100g
- Salvagno organic extra virgin olive oil 500ml
- Giusti gold label balsamic vinegar 250ml
- Salvagno pitted olives in oil 185g
- Rustichella lemon laganelle pasta 250g
- Callipo yellowfin tuna in oil with Calabrian chilli 3 x 80g
- Alain Milliat raspberry jam 300g
- Masoni fig & walnut panforte 100g
- Ines Rosales sweet olive oil tortas 180g
- Mandrile & Melis liqueur chocolate pralines 200g

Beautifully presented in a quality French Country Collections rattan basket tied with ribbon.





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How to order

All our hampers come beautifully presented in a box, basket, tin, chest or pan – as illustrated.

Shop online: www.sabato.co.nz

By phone: 09 630 8751 or toll free 0800 SABATO (0800 722286). Hours for phone orders are 8.30am – 4.30pm Monday to Friday

By email: Send your order to admin@sabato.co.nz

Standard Freight Parcel Charges

Metropolitan Auckland \$7.50

Rest of North Island \$12.50

South Island and Great Barrier Island \$17.50

Auckland and North Island courier deliveries are usually overnight, South Island 3-5 working days, however an extra 1-3 working days should be allowed for Rural Delivery addresses and leading up to Christmas.

Due to availability some products may occasionally be substituted with a similar item of comparable value.