



BROWN BEAR HUNTING IN CROATIA
FIRST CLASS AREA
OFFER



HUNTING AREAS

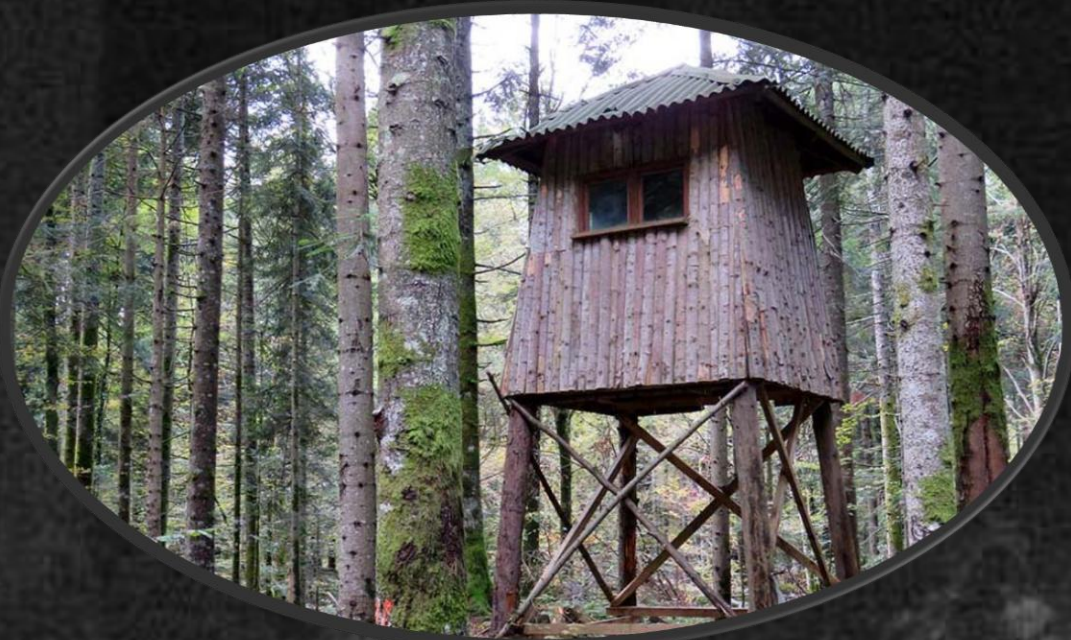


The brown bear hunting days will occur in 2 hunting areas, sizing totally 20000 hectares, located around 100 km from Zagreb, in the heart of a mountainous region with altitude up to 1500 meters above sea level. These hunting areas are in the eastern part of the Gorski Kotar massif, which offers exceptionally favourable habitats for bears. The Dinaric beech and fir forests provide peace and shelter, as well as food and dens where bears hibernate during the winter. The biggest brown bear trophies are from Gorski Kotar. The average weight of adult females is 100-150 kg and males 150-200 kg, however many individuals can attain weights of more than 300 kg. Many trophies are from 300 to 400 CIC. Record trophy of brown bear hunted in these areas was 428 CIC Points. Below you can see a few pictures of brown bears from these areas. Beyond brown bears in the same areas there are several other games as wolves, red deer, roe deer and wild boars.



ORGANISATION AS BROWN BEAR HUNTING OVER BAIT AND PERIODS

The hunting season for brown bears in Croatia is from 1 March to 16 May and from 16 September to 15 December. Hunting is organised at night, with the hunter on a hunting tower near a bait station. This type of organisation ensures greater safety for the hunter and the accompanying guide, provides a good observation point from which to assess the sex, age and size of the bear, reduces the possibility of wounding bears and causes minimal disturbance to the habitat where numerous bears live. In the areas covered by this offer, the best periods for hunting are usually second half on March-April and the second half of September - first half of October. A period a few days before the full moon is usually chosen. The guide who will be accompanying you has many years of experience and has also been involved in game management in these areas for many years, which he knows very well.























BROWN BEAR 428 CIC POINTS



BROWN BEAR 401 CIC POINTS

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BROWN BEAR 350 CIC POINTS

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BROWN BEAR 308 CIC POINTS

BROWN BEAR PRICE LIST

OUR OFFER

3 HUNTING DAYS AND 3 NIGHTS IN 4 STAR HOTEL WITH BREAKFAST

- *Administration fee*
- *Language support*
- *Croatian hunting license and insurance*
- *Hunting guide*
- *3 x nights in single room with breakfast*

Total amount for hunter: 1150 € per hunter

Not included

Transfer from Zagreb airport and back: price upon request (Zagreb is about 100 km) based on number of passenger

Transport during hunting days: 1 €/km

Rifle rental: price upon request

Tracking with a dog wounded bear: 500 €

Field trophy preparation (skin off): 150 €

Tourist plan (tourist guide, car with driver, Hotel, recommended restaurants....): price upon request.

Meals and drinks (except breakfast)

Up to 249,99 CIC: 3000 €

250,00 – 299,99 CIC: 3000 € + 20 € each additional point

300,00 CIC: 4000 €

300,00 – 349,99 CIC: 4000 € + 28 € each additional point

350,00 CIC: 5400 €

350,00 – 399,99 CIC: 5400 € + 36 € each additional point

400,00 CIC: 7200 €

401,00 – 449,99 CIC: 7200 € + 48 € each additional point

450,00 CIC:

450,00 – 499,99 CIC: 9600 € + 72 € each additional point

500,00 CIC: 13200 €

500,01 + CIC: 13200 € + 105 € each additional point

Wounded brown bear: 50 % of value

PREPARATION, DOCUMENTATION AND SHIPMENT OF THE TROPHIES

After field preparation, the trophy is taken to our trusted taxidermist who prepares the trophy as a shoulder mount or full mount. On this page you will find some photographs of trophies that have been prepared by our expert taxidermist. Below are the prices for the preparation.

Shoulder mount with closed mouth: approx. 400 to 700 € depending on size

Shoulder mount with open mouth: approx. 600 to 900 € depending on size

Full mount with mouth closed: approx. 1200 to 2000 € depending on size

Full mount with open mouth: approx. 1400 to 2100 € depending on size

The above prices include transport from the hunting area to the taxidermist.

Alternatively, the hide can be prepared by our taxidermist and then sent to the taxidermist in the host hunter's country. Price on request.

In all cases, the package is then shipped to the host hunter's country, accompanied by all necessary documentation, as this is a CITES listed animal.





**ACCOMODATION IN 4 STAR HOTEL. PRICE
UPON REQUEST**

The 4 star Hotel is set near a 16th century Castle in the heart of a picturesque small town just 10 km from the hunting lodge in proximity with the hunting areas. The accommodation capacity of the hotel is 21 rooms with a total of 48 beds designed to create a warm, comfortable, and safe feeling during your stay. The rooms are spacious and unique in their decoration, they exude history and classic elegance imbued with modern elements and conveniences. The rooms are decorated with solid wooden furniture, wooden parquet or carpeted floors, with a bathroom with a shower or a whirlpool tub, work desk, and additional space with cozy armchairs and chairs where you can sit and relax. The hotel restaurant has been on the list of the best restaurants in Croatia for many years and offers many local specialities such as bear, wild boar or venison ham, Ogulin cabbage and many other delicacies (including thirty different pancakes)











VISIT CROATIA

Summarize the main tourist attractions of this, geographically speaking, small country is really a challenge. Croatia offers incredible natural beauties and architectonical gems divided by the mainland and many islands (there are 79 islands with the surface over 1 km² and over 500 smaller ones). One of the top sightseeing areas is the Krka natural park around the famous seven waterfalls. A part of these you will find there a well-preserved Franciscan monastery from the 15th century on a small island called Visovac. The best know national park in Croatia is without doubts the area of Plitvice lakes, listed on the Unesco list of world heritage. Especially in the spring this is a must to see.

Croatia boasts really a top location on the Adriatic sea side and has over 6000 km of the sea-side. The sea area is well-known for its variety and clean and incredibly transparent sea water. Together with the beautiful sea-side you admire the historical towns alongside such as Split. This second biggest town in Croatia has a history dating back to the second century before Christ when there was a Greek colony. The town itself was founded by Diocletianus, the Roman emperor, at the end of the 3rd century a.C. You will find a proof of this historical act visiting his palace with some well-preserved parts. More on south a must is the town of Dubrovnik with its historical center with tiny medieval streets.

The image shows a rustic wooden table set with several Croatian dishes. In the upper left, a white plate holds a mix of green and dark olives alongside several dried, reddish-brown peppers. In the lower center, a white plate with a blue rim features two whole fish, likely sea bream, served in a pool of bright yellow olive oil. To the right, another white plate is filled with slices of cured meat, possibly prosciutto or kumasic sausage, showing a rich, reddish-pink hue. In the bottom right corner, a glass of dark red wine is partially visible. The background is the natural grain and texture of the wooden table.

Croatian gastronomy

The Croatian cuisine is specific for every region, reflecting the country's geography, history, and culture. The northern and southern areas of the Adriatic are characterized by the so called Mediterranean diet, that is considered to be one of the healthiest. Cheeses from Pag or Lika, "mišni sir" (cheese matured in a sheepskin bag) or Dalmatian and Istrian prosciutto are definitely to taste. Along the Adriatic coast you will feel the tradition of grilling and roasting fish and delicacies of the sea that has been carried down by generations. In the north of Croatia on the other hand the Austro-Hungarian culinary influences are more evident.

Together with the local dishes you will have to try their wine, the sunny climate of Croatia makes it very special. The kumasic sausages from Skradin or Drnic prosciutto are to be eaten with a glass of Babic red wine from Primošten.

Croatian game dishes

In Croatia you still find restaurants where you can taste venison in black soup, a delicacy from the superb cookery book of Count Nikola Zrinski. In addition to providing descriptions of numerous specialties of the time, this guide through fine cuisine is particularly inspired by dishes prepared with game. The nobility of the time enjoyed roast wild duck, medallions of venison, or game prosciutto. Many of the delicacies have been preserved through the years. On special festive occasions, the local folk will serve one of the most delectable dishes from the Count's cookery book: wild boar roasted in honey.

