



THE BAY BRIEF

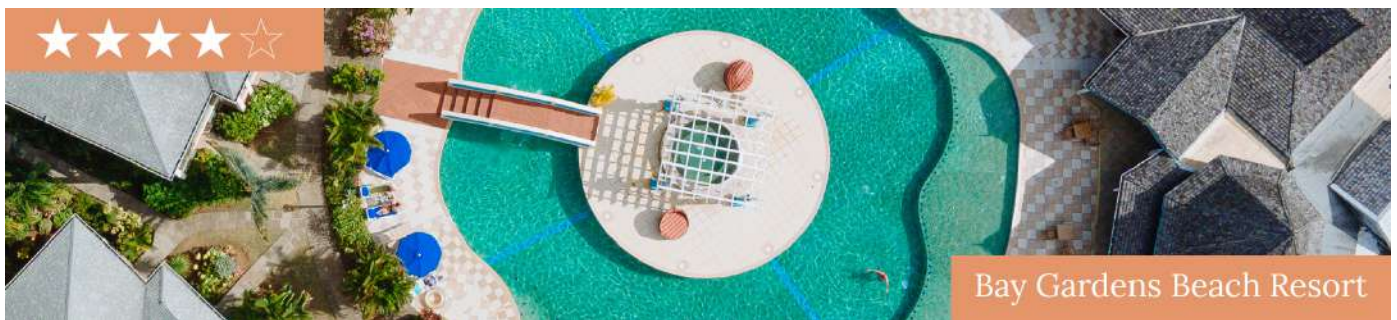
THE EXCLUSIVE TRAVEL AGENT NEWSLETTER



Bay Gardens
Resorts
Saint Lucia, WI

Hello Agents!

Welcome to Bay Brief, your exclusive travel agent insider guide to all things Bay Gardens Resorts! Each month, we're bringing you the latest property updates, exclusive agent offers, upcoming events, and everything you need to sell Saint Lucia with confidence. Consider this your direct line to paradise packed with the tools, insights, and inspiration to help your clients create unforgettable Caribbean memories. Let's dive in!



Whats New?

Exciting leadership news from Bay Gardens Beach Resort and Spa

Bay Gardens Resorts is proud to welcome Ms. Julia Harripaul as its new General Manager with full responsibility for both Bay Gardens Beach Resort and Spa and Sapphire Sands Villas. A dynamic hospitality leader and proud Trinidadian, Ms. Harripaul brings over 18 years of senior Caribbean experience to the role.

Known for driving impressive revenue growth, enhancing guest satisfaction, and sharpening market positioning, she has consistently delivered results in competitive regional markets. Her appointment marks an exciting new chapter for the properties, with a strong focus on innovation, elevated guest experiences, and continued partnership with the travel trade community. We look forward to the fresh energy and strategic vision she brings as Bay Gardens Resorts continues to strengthen its presence as a premier Caribbean destination.





First Look Inside Sapphire Sands Villas

Step inside and experience the first look at the stunning new Sapphire Sands Villas. Designed with contemporary Caribbean elegance in mind, these beautifully appointed spaces blend warm wood tones, soft coastal hues, and open plan living to create the ultimate island retreat. From the sleek gourmet kitchen to the airy, sun-kissed bedrooms, every detail has been thoughtfully curated for comfort, style, and effortless luxury. Take a peek inside and imagine your clients arriving to this fresh new standard of villa living.





Love in Full Bloom: Bay Gardens Resorts Makes One Couple's Dream Proposal a Reality

This Valentine's Day, love took center stage at Bay Gardens Resorts as one deserving couple experienced a proposal moment they will never forget.

Sherkidy Cato was named the winner of the Forever Starts Here – The Ultimate "I Do" Valentine's Day Proposal Giveaway, and what followed was nothing short of magical. After receiving countless heartfelt submissions, the Bay Gardens team found a love story that truly stood out one that deserved to be celebrated in the most extraordinary way.

Bay Gardens Resorts brought the vision to life by partnering with an exceptional lineup of local small businesses, each contributing their talent and passion to make the moment perfect. [Anthony's Jewelry](#) provided a stunning ring fit for the occasion, while [Porsh Lyfe](#) dressed the lucky lady in a beautiful ensemble complete with accessories.

The Bay Gardens Beach Resort & Spa's Seagrapes deck was transformed by the creative hands of [Inroom Decor](#), with floral arrangements from Floral Studios adding a romantic touch. [Makeup by Tamia](#) ensured every detail of the look was flawless. Every magical moment was captured by the talented lenses of videographer [Kylo Made It](#) and [Leira Visuals](#) handled photography for the big question. The celebration concluded with a beautiful beachfront dinner at Hi Tide Restaurant at Bay Gardens Beach Resort & Spa.

At Bay Gardens Resorts, we believe love deserves to be celebrated, and we are honored to have played a part in this couple's story. This giveaway is a reflection of our commitment to creating meaningful, memorable experiences rooted right here in Saint Lucia, while also shining a spotlight on the incredible talent within our local business community.

Whether you are planning an engagement, a wedding, or a romantic escape, let Bay Gardens Resorts be where your love story unfolds. Reach out to our team today and let us help you create your own unforgettable moment.

[Because forever starts here.](#)

Whats Coming?

For your clients planning to visit St. Lucia in the next 90 days, here's what to expect from the island and Bay Gardens Resorts.

Feel the Rhythm: **Saint Lucia Jazz & Arts Festival 2026**

The Saint Lucia Jazz & Arts Festival 2026 is set to kick off from April 30 – May 10, bringing ten unforgettable days of world-class music, vibrant art, and authentic Caribbean culture to the island. For over 30 years, this signature event has drawn international headliners and devoted fans to the stunning shores of Saint Lucia, with mainstage performances set against the iconic backdrop of Pigeon Island National Landmark.

Located in the heart of Rodney Bay Village, Bay Gardens Resorts offers clients prime access to the action along with exceptional island hospitality. With the exclusive “Rhythm & Rooms” package, guests enjoy 15% off selected accommodations plus luxury land or sea transfers to mainstage events, the perfect way to elevate their festival escape. Encourage clients to book early to secure the best rates and be part of one of the Caribbean’s most celebrated cultural experiences.

Book your clients’ [Rhythm and Rooms package here!](#)



Summer Savings in Saint Lucia – save up to 25% off

The beginning of summer is here, bringing sun-soaked days, warm island breezes, and vibrant energy across Saint Lucia and Bay Gardens Resorts puts you right in the heart of it all. Enjoy up to 25% off stays, with two kids ages 4–12 staying and eating free, making it the perfect time for a family escape.

From golden beaches and lively dining to nightlife and major summer events, the “Stay at 1, Play at 4” experience in Rodney Bay keeps you close to the action.

Get more information [here](#).



Bacchanal Palace: The Ultimate Carnival Experience



Carnival lives here! Get ready to fete and recover in style with Bacchanal Palace the ultimate exclusive accommodation for Saint Lucia Carnival 2026 at Bay Gardens Resorts. From prime locations to Carnival-ready perks, everything is set so you can focus on the vibes, the road, and pure celebration.

Stay at Bay Gardens Marina Haven, Bay Gardens Hotel, or Bay Gardens Inn and let our resorts be your ultimate Carnival headquarters. Start your mornings with a complimentary breakfast, recharge with a spa treatment, and enjoy round-trip transfers straight to the Carnival meet-up point. After the parade, keep the party alive with our exclusive poolside BBQ and celebration the perfect way to end an unforgettable day. At just US\$295 per night for two, there's no better way to revel, relax, and make Carnival memories that last a lifetime!

Book our Bacchanal Palace Experience here.



Agent Spotlight

With over two decades in the travel industry, **Mitch Toren** has built a career driven by a passion for creating meaningful, life-changing experiences. From discovering hidden gems to seeing clients' expectations exceeded, he values the moments that make travel unforgettable.

He believes success comes from specialization and strong relationships, recognizing that travel is ultimately a people-driven business. His bucket list continues to grow, with Japan, an African safari, and South America among his top destinations.

One place that consistently stands out is Saint Lucia. He appreciates its authenticity, breathtaking landscapes like the Pitons, and the genuine, locally rooted experience offered by Bay Gardens Resorts making it a destination that keeps clients coming back.



Exclusive Agent Offers

Experience Bay Gardens: Complimentary Day Pass for Travel Agents

The best way to sell Bay Gardens Resorts is to experience it yourself. That's why we're excited to introduce our Travel Agent Day Pass Program - designed specifically for agents who want to truly know our properties before recommending them to their valued clients.

As a registered travel agent, you're invited to enjoy a complimentary full day pass to experience Bay Gardens Resorts firsthand. Bring your family, friends, or colleagues along; up to four additional guests can join you at 20% off our regular day pass rates.

During your visit, we'll arrange a property site inspection with one of our team members who can answer your questions, share insider tips, and provide you with agent resources to take back to your office. We want you to leave feeling fully equipped to sell Bay Gardens with enthusiasm and expertise.

How to Book Your Day Pass

Contact our Marketing Team at marketing@baygardensresorts.com at least 48 hours in advance to arrange your visit. Please provide:

- Your agency name and IATA/CLIA number
- Preferred date for your visit
- Number of guests accompanying you (up to 4 at discounted rate)

We'll confirm your reservation and site inspection and provide all the details you need for a seamless visit.



Rewards Program: Any bookings made they can collect points to put towards their own holidays.

New Bay Gardens Resorts Rewards

Points per Room* (Points expire after 24 months)

Reward Type	Amount	Criteria	Products	Room Type
Points for Stays/Cash	10 points	4-6 nights	BGH, BGI, BGMH, BGBR	EP, B&B
Points for Stays/Cash	20 points	4-6 nights	BGH, BGI, BGMH, BGBR	All-Inclusive
Points for Stays/Cash	20 points	7+ nights	BGH, BGI, BGMH, BGBR	EP, B&B
Points for Stays/Cash	40 points	7 + nights	BGH, BGI, BGMH	All-Inclusive
Points for Stays/Cash	10 points	4-6 nights	WEV	EP, B&B
Points for Stays/Cash	20 points	4-6 nights	WEV	All-Inclusive
Points for Stays/Cash	40 points	7+ nights	WEV	EP, B&B
Points for Stays/Cash	80 points	7 + nights	WEV, BGBR	All-Inclusive

Point/Cash Value

1 point = 1 £/\$/EUR

Points Required for Redemption for Night Stay

Property	Room Type	Points for Night
BGH, BGI, BGMH	B&B	60
BGH, BGI, BGMH	All-Inclusive	120
BGBR	B&B	100
BGBR	All-Inclusive	200

Meet Our Spotlight Team Members

Jabari Walcott, an AC Technician with three years of dedicated service, continues to stand out as an exceptional member of the Bay Gardens Resorts team. Known for his willingness to go above and beyond, Jabari approaches every task with care and precision, consistently delivering work of the highest standard. His attention to detail and strong work ethic are evident in everything he does, and his growth over time has been remarkable, reflected in both his confidence and performance.

A true team player, Jabari is always ready to support other departments, especially Purchasing, demonstrating his commitment to the wider organization. He values the family-oriented culture at Bay Gardens, sharing that it creates an environment where communication is easy and support is always within reach. His positive energy and approachable nature contribute to the warm and welcoming atmosphere across the resort. Outside of work, Jabari enjoys spending time with friends, attending football matches, so-

cial events, and connecting with others even a simple lime at a bar. One of his most memorable experiences at Bay Gardens was contributing to the refurbishment of the 400 block, a project he takes pride in. Guided by his personal motto, “always control your mouth, mind, mood, and money,” Jabari remains focused on continuous improvement. Looking ahead, he sees his future at Bay Gardens rooted in growth, relevance, and maintaining a meaningful presence within the company.



Your Guest Reviews

Below is a snapshot of what guests are saying about their Bay Gardens Resorts experience and a space for you to share your own guest reviews as well.

Review by Paul Bresnihan

The bay gardens resort was so incredible we decided to join their vacation club. The staff are so friendly & the approach they take just subconsciously makes you relax. Clear blue sea beautiful beaches & sunshine!!! Having to always work whilst away can be a little intrusive & we would often travel to Dubai. Going to the Caribbean as a business owner means you are 5 hours behind so as your day is just getting fun the UK is winding down meaning you get all afternoon & evening call & email free.

Review by Ewa James

In 2022, while visiting St Lucia I came to see the range of family owned The Bay Garden's Resorts -what a lovely 3 to 4 start resorts. They offer everything needed for an unforgettable island stay, whether the guests are planning a romantic beachfront wedding, organising a corporate retreat, or enjoying a memorable vacation with family and friends. Rodney Town and Bay are within a few minutes' walk, giving every visitor a chance to experience vibrant nightlife with numerous beach bars and local restaurants, perfect for enjoying the local culture and cuisine.

If the guests are looking for something more intimate, Water's Edge Villas by Bay Gardens Resorts offer an exclusive waterfront escape along the stunning Rodney Bay Marina in Saint Lucia. These spacious four-bedroom villas provide a private sanctuary where Caribbean elegance meets serene island living. Perfect for those seeking privacy and sophistication, Water's Edge Villas deliver an unforgettable St. Lucian retreat.

A Taste of Saint Lucia

Each month, we're bringing the flavors of Saint Lucia directly to your kitchen with an authentic local recipe you can recreate at home.

Recipe - Caribbean Corn Chowder

INGREDIENTS:

- * 1.5 lb (24 oz) Fresh or frozen corn kernels
- * 8 oz Onion (diced)
- * 1 oz Garlic (minced)
- * 6 oz Celery (diced)
- * 4 oz Sweet pepper (diced)
- * 0.25 oz (1 tbsp leaves) Fresh thyme
- * 1 each Scotch bonnet (whole, not cut for flavor)
- * ½ qt Coconut milk
- * ½ qt Vegetable stock or water
- * 1 qt Heavy cream
- * 3 oz Butter or oil
- * 2 bay leaves
- * 6 cloves
- * 2 oz (for roux) All-purpose flour
- * Salt & black pepper (to taste)
- * 1 tbsp Lime juice (optional for balance)
- * Chopped chives (for garnish)



INSTRUCTIONS:

1. In a pot, melt butter and sauté onion, celery, garlic, and sweet pepper until softened.
2. Stir in flour to form a light roux; cook 2–3 minutes.
3. Add coconut milk, heavy cream and stock, stirring until smooth.
4. Add corn, thyme, cloves, bay leaves and scotch bonnet (keep whole for gentle flavor).
5. Simmer 20–25 minutes, until thick and flavorful.
6. Remove pepper, season with salt, black pepper, and lime juice.
7. Garnish with chives before serving.