

CHECK OUT
OUR
SPECIAL
OFFERS!

WHAT'S HAPPENING AT BAY GARDENS RESORTS! MARCH 2026



Centrally situated in the heart of Saint Lucia's entertainment capital, Rodney Bay Village, the [Bay Gardens Resorts](#) family of hotels and luxury private villas offers inviting, island-inspired accommodations. With five properties positioned on the Reduit Beachfront and within Rodney Bay Village and the Rodney Bay Marina, Bay Gardens Resorts is a favourite hotel destination in Saint Lucia for families, couples, and island explorers.

Featuring a total of 241 rooms, seven conference centers, four restaurants, and six bars, our resorts are the perfect choice for a Saint Lucian getaway for families, couples, honeymooners, wedding parties, business travelers, groups, and more. Guests can stay at the property that suits them best and can still enjoy luxurious amenities from each. [Click here](#) to read more about our beautiful properties.

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Our Guest Experience

Bay Gardens Resorts Commercial Director Anice O'Neil Named Student of the Year at SLHTA GIMIES Awards

Anice O'Neil, Commercial Director at Bay Gardens Resorts, has added another remarkable achievement to her journey, earning the prestigious Student of the Year award at the 4th Annual GIMIES Awards.

This recognition follows her successful completion of a Bachelor of Science in Tourism and Hospitality Management through the UWI Global Campus Saint Lucia, highlighting her strong commitment to academic excellence and industry leadership.

The GIMIES Awards, named after Mount Gimie, celebrate excellence, innovation, and sustainability within Saint Lucia's tourism sector, recognizing individuals and organizations that continue to drive the industry forward.

Reflecting on the milestone, O'Neil shared that she is "truly honoured and deeply humbled," noting that while the journey came with challenges, the support she received made all the difference. She emphasized that this achievement is a testament to perseverance, discipline, and faith, encouraging others to remain steadfast, trust the process, and continue pursuing their goals despite obstacles.

Her accomplishment reflects the ongoing commitment of Bay Gardens Resorts to excellence, leadership, and continuous development within Saint Lucia's tourism industry.



Summer Savings Are Here - Up to 25% off Your Stay

This summer, Bay Gardens Resorts invites guests to take advantage of exclusive Summer Savings, with up to 25% off accommodation. Guests can enjoy a host of added perks, including daily complimentary breakfast at select properties, a welcome cocktail on arrival, free stays and meals for two kids, complimentary Wi-Fi, and a convenient shuttle between Bay Gardens locations. The experience is enhanced with access to non-motorized water sports and unlimited passes to Splash Island Water Park, making it the perfect family getaway. This offer is valid for new bookings made by June 30, 2026, for travel between July 1 and August 31, 2026.

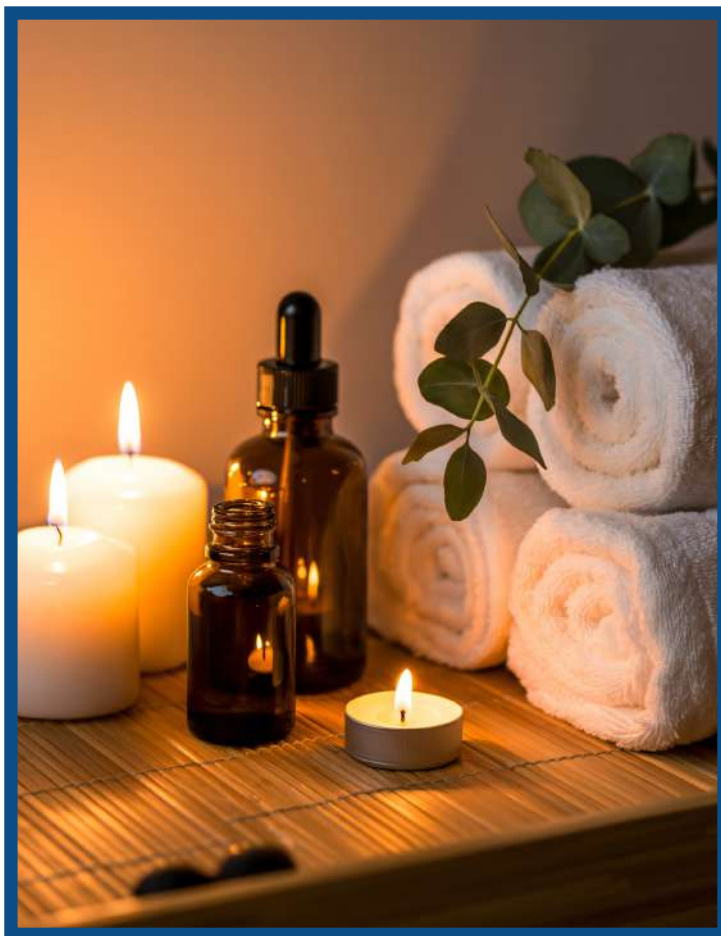
Start planning your summer escape [here](#).



Spa Feature

- Ocean Blue Deep Cleansing Facial

Indulge in pure relaxation with our La Mer Blissful Retreat, a luxurious 3-hour escape designed to rejuvenate both body and mind. This all-encompassing experience features a revitalizing Lemongrass Herbal Compress Massage, an exfoliating body scrub, a refreshing facial, and a classic manicure and pedicure, each treatment carefully curated to melt away tension and leave you glowing from head to toe. Priced at US\$650 per person or US\$1200 per couple, it's the perfect way to unwind solo or share a blissful moment together. [Book here.](#)



Tour Feature

- Tout Bagay Catamaran Day Tour

Set sail on an unforgettable adventure with the Tout Bagay Catamaran Day Tour, a journey along the stunning West Coast of Saint Lucia. Take in breathtaking views of the iconic Pitons rising majestically from the sea and capture picture-perfect moments along the way. Explore the island's rich volcanic history with a visit to the bubbling Drive-In Volcano, then step back in time at Morne Coubaril Estate, where the traditions and culture of an 18th-century working plantation come to life. This immersive experience blends natural beauty, history, and heritage into one incredible day at sea. [Book now.](#)

Employee Feature: Shirlan Denis



With nearly three years of dedicated service, Shirlan Denis has become a valued member of the Bay Gardens Resorts team. Currently serving as the People Development Coordinator, she transitioned into this role after gaining experience as a Human Resources Coordinator, bringing both insight and passion to her work in employee growth and engagement.

Shirlan is inspired daily by the organization's strong focus on staff development and the genuine sense of camaraderie among team members. She appreciates the supportive environment, where colleagues uplift one another and management consistently encourages personal and professional advancement. This positive culture has played a key role in shaping her experience and commitment to excellence.

Guided by her personal motto, *"Do all the good you can, for all the people you can, in all the ways you can, for as long as you can,"* Shirlan approaches both her career and personal life with kindness, integrity, and purpose.

Outside of work, Shirlan expresses her creativity as a licensed Nail Technician, operating her own small business. Through her nail artistry, she enjoys creating unique designs and takes pride in ensuring each client feels confident and satisfied. One of her most memorable moments at Bay Gardens Resorts was the 2024 staff party. Seeing months of planning come together successfully and watching her colleagues fully enjoy the experience made it a truly rewarding and proud occasion. Looking ahead, Shirlan is focused on continued growth within the organization, with aspirations of becoming a Human Resource Manager. Her passion for Human Resource Management, combined with her dedication to learning and development, positions her well for a bright future ahead.

Community Corner –

Bay Gardens Resorts Sponsors Sail Gros-Islet Knights for SPL T20 -

Bay Gardens Resorts is proud to once again support local sports as a sponsor of the Gros-Islet Knights for the SPL T20 Cricket Tournament marking the second consecutive year of partnership. The 2025 champions have already made a strong start to the season, securing an opening match victory against the Mon Repos Pioneers. The SPL T20 tournament runs from April 10 to May 23, 2026, promising weeks of exciting cricket action. Fans are encouraged to come out and show their support as the Knights defend their title and continue their winning momentum.



Bay Gardens Resorts was the Champion Sponsor for RHAC Swim Meet -

Bay Gardens Resorts is proud to serve as the Champion Sponsor of the Rodney Heights Aquatic Centre Swim Meet, continuing a valued partnership that has spanned the past 10 years. This long-standing support reflects the resort's commitment to youth development, community engagement, and the growth of aquatic sports in Saint Lucia. By investing in initiatives like the RHAC Swim Meet, Bay Gardens remains dedicated to empowering young athletes and fostering a strong sporting culture across the island.

Bay Gardens Resorts Celebrates Rising Culinary Stars with Top 3 Finish at National Cook-Off

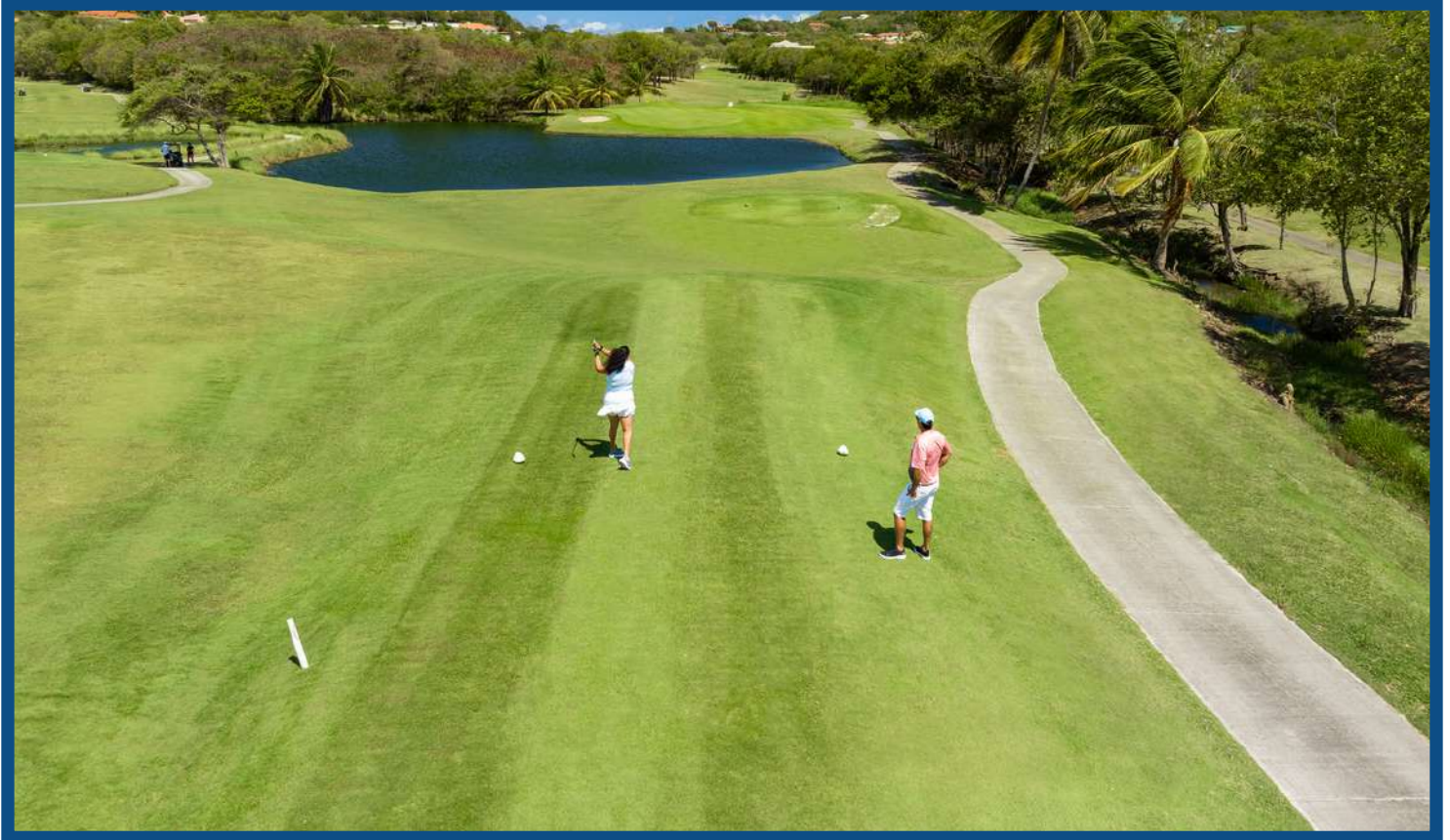
Bay Gardens Resorts proudly celebrates Carrisa Willie and Karina Lambert for securing an impressive 3rd place at the Fabulous Fruit & Vibrant Veggie Cook-off. Hosted by Castries Comprehensive Secondary School in observance of World Home Economics Day, the competition featured six talented student teams mentored by professionals from leading hospitality brands across the island.

This achievement highlights the importance of nurturing young talent and strengthening the future of Saint Lucia's culinary industry. We extend congratulations to all 12 competitors and commend the Saint Lucia Hospitality and Tourism Association for their continued commitment to developing the next generation of hospitality professionals.



Bay Gardens Resorts supports Saint Lucia Open Golf Tournament -

Bay Gardens Resorts is proud to support the Saint Lucia Open Golf Tournament, taking place from April 30 to May 3, 2026, at the Sandals Cap Estate Golf and Country Club. Hosted by Golf Saint Lucia with support from the Saint Lucia Tourism Authority, this year's event will feature 120 participants across male and female categories, including top-tier players from Martinique, Jamaica, and the United States some ranked among the top 200 globally. As a sponsor, Bay Gardens is pleased to contribute to an event of this calibre, which continues to elevate the Play Saint Lucia brand and position the island as a premier destination for sports and culture. The tournament is open to the public with free admission for spectators.



Recipe -

Baked Fish with Tomato Curry Sauce

Yield: 8 portions (6 oz fillets)

INSTRUCTIONS

Ingredients

- 3 lb (8 × 6 oz portions) Fish fillets (snapper, kingfish, or mahi-mahi)
- Salt & black pepper to taste
- 2 tbsp (1 oz) Lime juice
- 2 tbsp (1 oz) Olive oil
- 1 tbsp 0.5 oz Garlic (minced)

For the Tomato Curry Sauce:

- 1 cup (8 oz) Onion (chopped)
- 1 tbsp (0.5 oz) Garlic (minced)
- 1½ tbsp Curry powder
- ½ tsp Fresh thyme
- 2 cups (1 lb) Tomatoes (diced fresh or canned)
- 1 cup (8 oz) Coconut milk
- 2 tbsp (1 oz) Butter or oil
- Salt & pepper – to taste
- Optional: pinch of sugar or dash of rum to balance acidity



Instructions :

Marinate and Bake the Fish

1. Rinse fillets; pat dry.
2. Marinate with lime juice, garlic, salt, pepper, and olive oil (10–15 minutes).
3. Place on a greased baking tray.
4. Bake at 375°F (190°C) for 12–15 minutes, depending on thickness.

Prepare the Tomato Curry Sauce

1. In a sauté pan, heat butter or oil.
2. Add onion, garlic, and curry powder; cook until fragrant.
3. Add tomatoes, thyme, and coconut milk.
4. Simmer 10–12 minutes until slightly thickened; season to taste.
5. Spoon sauce generously over baked fish before service.

Chef's Tip:

- For extra flair: finish sauce with fresh cilantro and a squeeze of lime.
- Pair beautifully with coconut pumpkin rice or roasted breadfruit wedges.



Have you seen what our guests are saying about us on TripAdvisor?

BAY GARDENS BEACH RESORT

“Excellent location and great hospitality”

Reviewed by Companion (April 2026)

Crystal on reception took great care to quickly learn our names and assist us with any requests we had. She helped with our excursion and with booking the dine around reservations. She was really helpful.

BAY GARDENS HOTEL AND INN

“Fabulous Stay and Lovely Staff”

Reviewed by Swimmerja (April 2026)

Fantastic staff and amazing hotel. From the day we arrived it was a great experience. Dinner was amazing, especially with what was offered. Extremely tasty and presentation was 5-star restaurant quality. Unbeatable location for getting around Rodney Bay as well as rooms are completely modern. Loved my stay and would recommend.

BAY GARDENS MARINA HAVEN

“10 days in paradise”

Reviewed by Gwen R (March 2026)

Had lovely 10 day break here would definitely return... found the staff here most friendly compared to the other 2 sister hotels ... food and drink both excellent... cleaning of rooms not always the best sadly ... pool was kept clean ... special mention to Ketharney (may have that spelling wrong) who apart from restaurant manager seems to do everything from singing in the bar to sweeping the floor !! Roland Arnold Shemi and Jamie all made the holiday special... thank you