

CHECK OUT OUR
CALENDAR
OF EVENTS

BAY GARDENS RESORTS NEWSLETTER

APRIL 2024



The Key to your Ultimate Caribbean Vacation Getaway

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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Taste The Bay Food Festival Round Up



The Taste the Bay Food Festival by Bay Gardens Resorts, a showcase of our Dine Around Program, hosted its second edition of the event on Easter Sunday, March 31, 2024. Building on the success of the first food festival in 2022, this year's festival took place at the scenic Lamar Waterfront in Rodney Bay, opposite the former Ultra Lounge.

This celebration included some of Rodney Bay's best restaurants and featured an exciting line-up of live performances, including Ezra D'fun Machine, Shemmy J, Dhirv 2 Funny, Imran Nerdy, Ricky T, Sedale, Zionomi, Meshach and Young DP, with music by DJ Pressure and The Multi-Talented Jugglers all of whom were backed up by the Invasion Band. With the return of the charismatic host Kiedel Sonny, the festival saw both locals and visitors in great attendance.

Participating restaurants and culinary establishments offered an array of dishes and special menu items, which contributed to the diverse tastes of the festival. Patrons sampled a variety of cuisines from some of the best restaurants in the Rodney Bay area including La Mesa, Razmataz, AMICI, Japanos, The Green Zen, Bambooze and Liz Roti.

This family friendly event would not have been possible without the generous support of our proud sponsors, which included the SLHTA, Bank of Saint Lucia, Strongbow, SOL, TEF, Hot FM, Chairmans Reserve, Rubis, Rainforest Seafood Baron Foods, FICS, RCI and many more. Their commitment underlines the importance of community engagement and support for the local food and beverage industry.

Saint Lucia Jazz 2024 Countdown



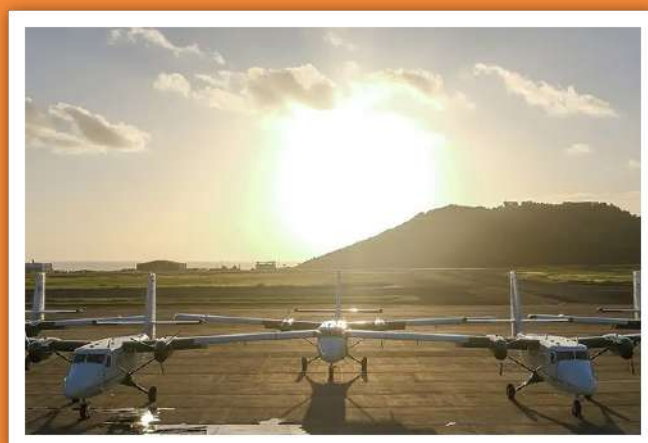
The countdown has begun towards the most anticipated festival in the Caribbean. This year's festival promises to be no different, with a lineup that is sure to impress music lovers from all over the world. The festival promises a power-packed lineup that includes Grammy award-winning artistes Babyface and Samara Joy, Soca King from Trinidad & Tobago Machel Montano, as well as other impressive performers from all over like Davido, Joe Boy, Beres Hammond, Chloe Bailey

and a talented cast of our very own local artist including Black Boy, Shemmy J, Cooyah and Ricky T just to name a few. The official opening will be held at the 'people's auditorium' – The Mindoo Phillip Park. This will be headlined by dancehall superstars Teejay and Romain Virgo along with the Saint Lucian All-Stars Soca lineup. Slated to run from April 30th to May 12th, 2024, the festival will also have an arts and cultural component in addition to musical performances. It will include a variety of fringe activities and events including food and craft vendors, art exhibitions, and cultural performances. Visitors to the festival can immerse themselves in the rich culture of Saint Lucia and enjoy the island's beautiful scenery.

Our Bay Gardens properties are conveniently located within a 15 minute drive (or a 5 minute water taxi ride) from the main stage events at Pigeon Island. Saint Lucia Jazz Festival promises to be an unforgettable experience for music lovers and tourists alike. With a stellar lineup of world-class musicians, and a beautiful island setting Saint Lucia Jazz will be one you can't miss. [Click here](#) to learn more.

New Flights Connecting Martinique, St. Vincent & St. Lucia

A regional carrier has introduced a novel air route connecting three islands in the Eastern Caribbean: Martinique, St Vincent, and Saint Lucia. Air Adelphi, the pioneering airline behind this initiative, is now presenting a shared charter service that significantly broadens travel options among these three destinations. The service commenced on April 15th, now offers thrice-weekly flights on Mondays, Wednesdays, and Fridays between St Vincent and Castries, Saint Lucia. Additionally, Air Adelphi will operate three



weekly flights linking Fort de France, Martinique, with Castries, Saint Lucia. The latter service, also launched on April 15th, features flights on Mondays, Wednesdays, and Fridays. Travelers can anticipate convenient flights connecting St. Vincent and Fort de France. This new air link brings a plethora of advantages for travelers wanting to book their stays with Bay Gardens Resorts. Guests can now enjoy seamless travel between these islands, making it easier than ever to explore the diverse attractions each destination offers.

Mother's Day at Bay Gardens Resorts



Mother's Day is undeniably one of the most exciting times at the Bay Gardens Resorts. This year will be no different as we will celebrate with three events to help you honor that special lady in your life. On Sunday, May 12th, 2024, the Bay Gardens Marina Haven will host its Mother's Day Lunch for only EC\$140.00 per person. In addition to an extensive buffet, the "Ocean Goddess" themed event will treat mothers to a welcome mimosa and live entertainment.

The Spices Restaurant at the Bay Gardens Hotel & Inn will also host brunch fit for queens, with its "Jazzy Mother's Day" theme. For only EC\$160.00 per person, receive a welcome fruit or rum punch and A Caribbean Inspired buffet brunch. Ossie The Pianist will be there to entertain and have Mom dance the day away. The Hi-Tide Restaurant at the Bay Gardens Beach Resort & Spa will come alive for their Mother's Day Lunch celebration. You receive a welcome cocktail, live entertainment by Shervon Sealy, music by DJ Pressure and an unmatched beachfront ambiance. The buffet lunch is priced at EC\$175.00 per person.

Be sure to bring the entire family, as children between the ages of 4-12 years pay half price and children below the age of 4 are free. All packages are inclusive of service charges, and VAT. Bookings paid for by May 3rd, 2024, receive a 10% discount.

For more information and to make a reservation, [click here](#) or contact us at 457-8045 or email: marketing@baygardensresorts.com. Mother's Day is sure to be unforgettable this year at the Bay Gardens Resorts.

Summer Savings - Save Up To 35% Off

Bay Gardens Resorts is offering guests Major Summer Savings when you book at the Bay Gardens Beach Resort & Spa, Bay Gardens Hotel, Bay Gardens Inn, and Bay Gardens Marina Haven.

The Offer Includes:

- Complimentary breakfast daily (at the Bay Gardens Hotel, Inn & Marina Haven)
- Welcome cocktail on arrival
- Two Kids Stay and Eat FREE*
- Complimentary Wi-Fi
- Complimentary shuttle between the Bay Gardens properties ONLY
- Complimentary non-motorized water sports activities
- Complimentary unlimited passes to Splash Island Water Park



For more information on this amazing sale and to book your island getaway, visit our website [click here](#).

Spa Feature – Island Aesthetic Package



dermatological concerns.

This spa experience includes:

- Complimentary Breakfast Daily
- Daily FREE Spa Treatment
- US\$200 Dermalogics Credit
- Welcome cocktail on arrival
- Complimentary Wi-Fi
- Bottled water in room on arrival
- Complimentary shuttle between the Bay Gardens properties ONLY
- Complimentary non-motorized water sports activities
- Unlimited complimentary passes to
- Splash Island Water Park

In collaboration with Dr. Desmer Destang, founder of The Dermalogics Clinic. Bay Gardens Resorts is proud to offer our Island Aesthetic Package. The Dermalogics clinic goes beyond simply delivering aesthetic medicine. At Dermalogics, they offer groundbreaking solutions redefining the current and future trends in medical aesthetics. Guests who opt in for this package will receive a one-on-one consultation with a highly trained esthetician who will customize a plan for all your

To book your next relaxing Experience, contact the La Mer Spa at the Bay Gardens Beach Resort & Spa at 758-457-8553 or via email at lammerspa@baygardensresorts.com.

Tour Feature – Anse La Raye & Soufriere Waterfall Tour with Island Trekkers



On this 3 in 1 Waterfall Tour guests will get to experience and enjoy three (3) different waterfalls. Two (2) of these falls are in the fishing village of Anse la Raye and the other in Soufriere. Guests will be able to enjoy the beautiful scenery along the west coast which displays lush scenery. Upon arrival at the waterfalls guests will get to enjoy the natural streams and ambiance. To book your next adrenaline-packed zip line experience, [click here](#).

Featured Employee – Fara Alexander

Our featured employee for April 2024 is none other than Ms. Fara Alexander, employed at the Bay Gardens Hotel & Inn. Ms. Alexander is described as a quiet, subtle, hardworking and a very tidy individual. She began her employment with the Bay Gardens Hotel on April 25th, 1999, with the housekeeping department. Ms. Alexander celebrates her 25th anniversary of employment, which truly is a milestone. She has always held the position of housekeeper at the Bay Gardens Hotel and when asked what she likes the most about working with the Bay Gardens Hotel, she mentioned that she loves meeting guests of different cultures.



She made it clear that she loves her job, and it excites her when guests leave a great review of the room's cleanliness after she cleans up. When asked what's her most memorable moment at work, she said that she loves and appreciates all the awards and trophies she has won over the years for her hard work and dedication. She also mentioned the support and recognition received by her General Manager and management makes her feel good daily. In her spare time away from work Ms. Alexander loves to watch African movies at home. She also loves to clean and do chores around the house and when she is not at home, you can find her in the city center getting essentials for her home. Her inspiration resonates from herself and her hard-working ethics. She mentions that the harder she works the better she feels. When asked what her future goals at Bay Gardens Resorts are, she said "She just wants to continue being the hard working and trustworthy person that she is until she is ready to retire." We thank Ms. Alexander for her commitment to service excellence throughout the last 25 years at the Bay Gardens Hotel & Inn. We would like to wish her all the best and a prosperous future.

Recipe - Butter Chicken



INGREDIENTS: Marinade

- 6 kg Chicken Thighs, boneless and skinless, cut into bite-sized pieces.
- 1 kg plain yogurt.
- 1 cup lemon juice.
- 1 cup ginger-garlic paste.
- 1/4 cup Kashmiri red chili powder.
- 2 tablespoons ground cumin.
- 2 tablespoons ground coriander.
- 2 tablespoons garam masala.
- 2 tablespoons turmeric powder.
- Salt to taste.

INGREDIENTS: Butter Chicken Sauce

- 2 kg tomatoes roughly chopped.
- 800 g onions finely chopped.
- 500 g unsalted butter.
- 2 cups heavy cream.
- 1 cup cashew nuts, soaked in water for 1 hour.
- 1/4 cup ginger-garlic paste.
- 1/4 cup Kashmiri red chili powder.
- 2 tablespoons ground cumin.
- 2 tablespoons ground coriander.
- 2 tablespoons garam masala.
- 2 tablespoons dried fenugreek leaves (Kasuri methi).
- Salt to taste.
- Fresh coriander leaves for garnish.

INSTRUCTIONS: Marinade

- 1.) In a large bowl, combine yogurt, lemon juice, ginger garlic paste, red chili powder, cumin, coriander, garam masala, turmeric powder, and salt to taste.
- 2.) Add chicken pieces to the marinade and coat them well.
- 3.) Cover the bowl and let the chicken marinate in the refrigerator for at least 2 hours, preferably overnight for best results.

INSTRUCTIONS: Butter Chicken Sauce

- 4.) In a large pot, melt butter over medium heat.
- 5.) Add chopped onions and saute until golden brown.
- 6.) Add ginger-garlic paste and cook for another 2-3 minutes until fragrant.
- 7.) Add chopped tomatoes and cook until they break down and form a thick paste.
- 8.) Transfer the tomato-onion mixture to a blender.
- 9.) Add soaked cashew nuts and blend until smooth.
- 10.) Return the blended mixture to the pot.

- 11.) Add Kashmiri red chili powder, cumin, coriander, garam masala, and salt to taste. Cook for 5-7 minutes, stirring occasionally.
- 12.) Add heavy cream and dried fenugreek leaves (kasuri methi). Stir well and let the sauce simmer for another 5 minutes.

INSTRUCTIONS: Cooking The Chicken

- 13.) Preheat the oven to 375°F (190°C).
- 14.) Arrange marinated chicken pieces on baking trays and bake for 20-25 minutes or until cooked through.
- 15.) Alternatively, you can grill the chicken on skewers or cook them in a skillet until browned and cooked.

INSTRUCTIONS: Final Assembly

- 13.) Once the chicken is cooked, add it to the simmering butter chicken sauce. Stir well to coat the chicken pieces with the sauce.
- 17.) Let the butter chicken simmer for another 10-15 minutes, allowing the flavors to meld together.
- 18.) Garnish with fresh coriander leaves before serving.
- 19.) Serve the Indian butter chicken hot with rice, naan, or roti.

Our Guest Experience

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

BAY GARDENS BEACH RESORT & SPA

Reviewed by: robin e - Exeter, United Kingdom

“Love this Resort, this was our 3rd visit.”

“Love this Resort, this was our 3rd visit. Beach and sea are great. Shuttle bus is very useful for shopping and exploring. Apartment excellent. Staff are friendly and helpful. Will be back next year!!!”

BAY GARDENS HOTEL & INN

Reviewed by: Sallyab28 - Saffron Walden, United Kingdom

“Loved the Inn!”

“This is a great little low cost hotel which really offered a relaxing stay and the staff are so friendly, as well as the staff in the nearby Bay Gardens Hotel where we ate and drank. It is quiet even though we were near the main road to Castries. Yes the rooms aren't super modern but very comfortable and well equipped. We had a deluxe room with microwave and were all inclusive. Preferred the pools at the Hotel as the bar was closer! Particularly loved the lunches which had “catch of the day” which included marlin and jack fish. Great base to visit St Lucia.”



BAY GARDENS MARINA HAVEN

Reviewed by: miken20242024 - Calgary, Canada

“Wonderful Facility”

“Wonderful facility with excellent sharing with associate facilities. Had lunch at the beach and used the shuttles. Went sailing at the beach and dinner at the hotel in the business district. Convenient to the marina as well. Great group of hotels”