

BAY GARDENS RESORTS NEWSLETTER

DECEMBER 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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Happy Holidays from Bay Gardens Resorts!



The holiday season is truly magical at Bay Gardens Resorts, where guests are treated to a sun-soaked St. Lucian Christmas filled with unforgettable experiences. From savoring delectable local dishes such as traditional Christmas ham, refreshing sorrel juice, and rich fruit cake, to enjoying the warm Caribbean ambiance, there's no better place to celebrate the season.

Each of our properties marked the festive period with daily activities leading up to Christmas Day, ensuring there was something special for everyone. Whether you're looking to refresh, revive, and rejuvenate at our serene La Mer Spa, or indulge in our unique in-house Christmas creations like Ham & Turkey Roulade, Black Cake Ice Cream, or the decadent Gingered Tiramisu with Pumpkin Spiced Eggnog, we've curated experiences to delight every guest.

As we reflect on this special season, we're filled with gratitude for our cherished guests who make Bay Gardens Resorts their home for the holidays. From our family to yours, we wish you a joyful and peaceful holiday season and look forward to welcoming you back in the New Year!

Bay Gardens Resorts Celebrates 30 Years of Excellence

In 2025, Bay Gardens Resorts proudly celebrates 30 years of hospitality, culture, and unforgettable experiences in the heart of Saint Lucia. Over the past three decades, we have welcomed countless guests to our island paradise, creating cherished memories and lifelong connections. This milestone is a testament to the support of our community, staff, and loyal visitors, and we can't wait to honor it with a year full of celebrations. The festivities will begin in grand style with the



official launch of our 30th-anniversary celebrations. This highly anticipated event will also feature the debut of the Bay Gardens Fund, a new charity initiative close to our hearts. Focused on youth empowerment, sustainability, and cultural preservation, the fund reflects our commitment to giving back to the community that has supported us throughout the years.

The excitement doesn't stop there! We have a full calendar of activities planned for 2025, ensuring there's always something special to look forward to. From cultural showcases and exclusive guest experiences to community-focused initiatives, this year-long celebration is our way of saying "thank you" to our guests, staff, and partners who have been part of our journey.

Stay tuned for updates on all the exciting events and activities we have in store. Whether you're a long-time friend of Bay Gardens Resorts or planning your first visit, 2025 promises to be a year filled with unforgettable memories.

Here's to 30 years of creating magical moments and many more to come. Join us as we celebrate the past, embrace the present, and look forward to a bright future together!

Former Bay Gardens Resorts General Manager Receives Prestigious Finnish Honors



The Bay Gardens Resorts family proudly congratulates former SLHTA President, first female CHTA President and tourism stalwart, Berthia Parle, M.B.E., on her remarkable achievement of receiving the esteemed Orders of the White Rose of Finland and the Lion of Finland. These prestigious awards recognize Ms. Parle's exceptional contributions during her tenure as Honorary Consul to Finland, a role she held with great distinction for over a decade. Her dedication to fostering strong ties between Finland and Saint

Lucia has been instrumental in promoting mutual understanding and collaboration, leaving a lasting impact on both nations.

Having recently retired from her consular duties, Ms. Parle's legacy continues to shine brightly. Her work has been characterized by professionalism, diplomacy, and an unwavering passion for building meaningful relationships on an international level.

As the former General Manager of Bay Gardens Resorts, Ms. Parle played a critical role in elevating the brand to its celebrated status today. Her visionary leadership and relentless advocacy for Saint Lucia's tourism have inspired countless others in the industry.

We extend our warmest congratulations to Ms. Parle on this well-deserved recognition. Her receipt of the Orders of the White Rose of Finland and the Lion of Finland is a reflection of her exceptional dedication and accomplishments, both locally and globally.

Let's Ring in 2025 the Right Way at Bay Gardens

Let's Ring in 2025 the Right Way at Bay Gardens Resorts!

Usher in the new year with style, excitement, and unforgettable memories at Bay Gardens Resorts! Whether you're setting bold resolutions to live your best life or sharing an inspiring toast with loved ones, we have the perfect way to celebrate. Choose from three incredible events designed to kick off 2025 in spectacular fashion: Moonlight in Paradise at Bay Gardens Hotel, a charming and elegant affair under the stars; Marina Masquerade at Bay Gardens Marina Haven, where mystery



and revelry meet; or The Opulent Experience at Bay Gardens Beach Resort, a glamorous and lavish celebration to welcome the new year.

Enjoy dazzling entertainment, exquisite dining, and plenty of champagne as we count down to 2025 together. Start your year off the right way with Bay Gardens Resorts—we can't wait to celebrate with you!

To view menus and package details click here.

Save up to 40% with our New Years Day Sale



Spreading some New Years cheer, Bay Gardens Resorts is offering up to 40% off Accommodation. Book 5 nights or more at the Bay Gardens Beach Resort & Spa, Bay Gardens Hotel, Bay Gardens Inn, and Bay Gardens Marina Haven and receive a free Champagne Sunset Cruise for Two.

LIMITED-TIME OFFER

The Offer Includes:

DIRECT BOOKINGS ONLY

- 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 and to book this sale, please click here.

Tour Feature - Experience Nature's Majesty with the Aerial Tram Tour



Discover the tranquility of Saint Lucia's rainforest with the Aerial Tram Tour. Glide silently in open-air gondolas, surrounded by towering trees like gommiers and chatanniers, while playful hummingbirds and banana quits flit by. A knowledgeable Nature Interpreter brings the forest to life, highlighting giant ferns, vibrant heliconia, and the unique calls of tropical birds. As you descend, enjoy sweeping views of the forest canopy and the island's stunning northern

landscape. This magical journey offers a refreshing escape into the beauty and wonder of nature.

Employee Spotlight: Aeryn George

This month, we shine a spotlight on Aeryn George, our exceptional Administrative Assistant at Bay Gardens Marina Haven. In her year with us, Aeryn has proven herself as a dedicated and enthusiastic team member with a clear passion for growth and excellence. Aeryn's role encompasses diverse responsibilities, providing her with the flexibility to enhance her skills and embrace new challenges. Reflecting on what drives her, Aeryn shares, "My driving force is the ability to provide for myself,



continuously develop my skills, support my loved ones, and build a comfortable life."

Beyond her professional commitments, Aeryn enjoys reading, exploring new cuisines, spending quality time with family and friends, and staying active through sports. These interests showcase her vibrant and well-rounded personality.

Among her many memorable experiences at Bay Gardens Marina Haven, Aeryn recalls New Year's Eve as a standout moment. Joining guests and colleagues in a lively conga line around the pool highlighted the spirit of togetherness and celebration that defines the Bay Gardens experience. Looking forward, Aeryn is eager to expand her expertise and embrace new opportunities for professional and personal development. "I see myself in a position where I can expand my skills and seize new opportunities for professional growth," she says. We are proud to have Aeryn as part of the Bay Gardens family. Her dedication, positive energy, and commitment to excellence continue to enhance both her team's dynamic and the guest experience. We look forward to supporting her journey and celebrating her future accomplishments.

Spa Feature - Christmas Specials



LA MER SPA IS CATERING TO TREAT YOU TO THE ULTIMATE SPA EXPERIENCE WITH OUR AMAZING SPECIALS

USD\$165

USD\$99

USD\$220

USD\$120

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Back Massage, Foot Massage & Express Facial

COZY EXPERIENCE

Head, Neck & Back massage & Express Facial

MISTLETOE MOMENTS (COUPLES PACKAGE)

Couples 50-minute Swedish Massages & Peppermint Body Scrub

CANDY CANE INDULGENCE

50 minutes Swedish Massage & Peppermint Foot Scrub

SPECIAL: 10% OFF ALL BODY TREATMENTS.

SPECIAL: BUY ONE, GET THE OTHER 50% OFF. TREATMENTS MUST BE OVER \$100USD.

SPECIAL: BUY LA MER SIGNATURE PACKAGES AND GET 20% OFF.

STARTING FROM: DECEMBER 12TH - JANUARY 5TH

PACKAGES ARE SUBJECT TO 10% SERVICE CHARGE

ALL INCLUSIVE COUPONS AND VOUCHERS ARE NOT TO BE USED FOR THIS SPECIAL

For more information or to book a treatment, call 1.758.457.8553 Or email lamerspa@baygardensresorts.com

Recipe of The Month - Brown Sugar Baked Ham with Pineapple



INGREDIENTS:

- 1 (15 lb) bone-in ham
- 2 cups packed brown sugar
- 1/2 teaspoon ground cloves
- 5 (20 oz) cans of pinapple rings in 100% juice

METHOD:

- 1. Prepare your roasting pan: Place 6 to 8 pineapple rings on the bottom of the roasting pan. (You can also use a large casserole dish; if your ham fits, the dish is fine!)
- 2. Season the ham: Remove the ham from its packaging and place the ham in the roasting pan. Combine brown sugar and ground cloves together in a small bowl. Massage the sugar mixture all over the ham, including the cut side. Really rub the sugar into the meat. It will turn into a paste as you rub it. That's okay. If some sugar drops into the roasting pan, scoop it up, and keep rubbing it into the meat. When finished, set the ham cut side down onto the pineapple rings.
- 3. Score the ham: Score the ham 1/4-inch deep in a diamond pattern. If this is difficult to do in the roasting pan, then transfer the ham to a cutting board. Score it, and then return it to the roasting pan, putting the cut side down onto the pineapple rings. Pour the juice from 1 can of pineapple into the bottom of the pan. Don't pour the juice over the ham because it will wash off the brown sugar.
- 4. Let the ham rest for 24 hours: Cover the ham with aluminum foil, secure it around the roaster, and let hang out in the fridge overnight, or for at least 8 hours.
- 5. Cover the ham with pineapple slices: The next day, remove the ham from the refrigerator. Open the foil and spoon pan juices over the ham. Lay pineapple rings across the ham so they touch each other, and secure them with wooden toothpicks if necessary. Two toothpicks per slice is plenty.
- 6. Bake the ham: Cover with foil. Make sure to seal the foil tightly around the edges of the roasting pan. Bake at 325°F for 15 to 18 minutes per pound of meat. (Roughly 4 1/2 hours for a 15-pound ham.)
- 7. Rest the ham before serving: Let the ham rest, covered, for 15 minutes before slicing.
- 8. Slice and serve: Transfer the ham to a cutting board. Remove the pineapple slices and save them to fry and put on leftover ham sandwiches. Discard the toothpicks. Slice the ham to your desired thickness. Serve alongside a selection of high-quality mustard and/or chutneys.

Our Guest Experience

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

BAY GARDENS HOTEL

"A HUGE 10 OUT OF 10" Review by Tutor Bernie

Wow, what can I say about this beautiful hotel. The first thing is to ignore all the negative comments about this hotel. It may only be classed as a 3-star hotel, but you get 5-star treatment from the staff. The food and drinks are the best I have had, and we will deffo be back again. The weather was



great, and we only had a couple of downpours that soon dried up. The rooms are very comfortable and recently decorated. A huge 10 out of 10 from me. At Lucia in my eyes is on par with Barbados, if not better.

BAY GARDENS INN

"HOME AGAIN BUT DREAMING I WAS STILL BACK AT RODNEY BAY" Review by Edwina k

We had an amazing week. I want to thank the staff at Bay Garden Inn for making our stay so enjoyable. Everyone we met was so friendly and polite. Nothing seemed to be any trouble. We had everything we needed in our room and a nice balcony looking out towards the pool and garden. Breakfast was included which was served each morning at the Hotel. Towels were provided for the pool and beach. It was such a good idea being able to use the facilities and services of the other establishments. (Bay Garden Hotel across the road to the Inn and Resort which is on the beach front) We had the best of two worlds at the Inn. Near to the village with shops, restaurants ex. and the shuttle bus which took us to the Resort and free sun beds on the lovely Reduit Beach. I would certainly recommend the Inn.

BAY GARDENS MARINA HAVEN

"THE HOTEL WAS IMMACULATELY KEPT" Reviewed by Craig S.

Amazing location with the added bonus of being able to use the facilities at the sister hotels. A holiday that will never be forgotten. The staff did everything they could to ensure that all of our needs were met, absolutely not your usual all-inclusive experience. The hotel was immaculately kept and a very relaxing destination.

BAY GARDENS BEACH RESORT

"SLICE OF PARADISE" Reviewed by Videlicet05, Singapore

It's a beautiful resort that is well-maintained with extremely friendly, honest, and helpful staff. The atmosphere is wonderful. I loved that the staff were also playful with my two-year old. There were plenty of chairs on the beach and around the pool including ones with shade, and a constant breeze.