

CHECK OUT
OUR
CALENDAR
OF EVENTS!

WHAT'S HAPPENING AT BAY GARDENS RESORTS!

JUNE 2025



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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“Play & Stay the Lucian Way” At Bay Gardens Resorts This Summer

This summer, Bay Gardens Resorts is turning up the heat with exciting promotions designed for regional travelers. Ready to escape to Saint Lucia’s sun-soaked shores? Now’s your chance to pack your bags and dive into the ultimate island experience all at unbeatable summer rates!

Our Caribbean neighbors can “Play & Stay the Lucian Way” with rates starting from just US \$130 per night for two, inclusive of breakfast, service charge, VAT, and resort fee (price subject to change based on availability). You’ll experience Saint Lucia’s vibrant culture, beautiful beaches, and warm hospitality all without breaking the bank.

And that’s just the beginning! The promotion comes loaded with incredible perks to make your stay even more memorable. Enjoy exclusive shopping vouchers at Baywalk Mall with discounts from top stores like Perry Ellis, Calvin Klein, Suits, US Polo Assn., and H&H.

Fuel your sense of adventure with discounted excursions from trusted partners, including Father Nature Adventures, Seaspray Cruises, Aquarius Water Sports and Addventure ATV. Plus, indulge in special food and beverage and spa savings across all Bay Gardens properties. Upgrade to an all-inclusive stay for four nights, and you’ll also unlock the popular Dine Around program, giving you access to some of Saint Lucia’s finest local restaurants.

But don’t wait; these offers are only available for a limited time, and bookings must be made by July 31st.

Bay Gardens Resorts is your ticket to the summer you’ve been waiting for. Book now via our website <https://www.baygardensresorts.com/specials/caribbean-resident-offer> and make every moment count!



Enjoy The Ultimate Staycation Experience at Bay Gardens Resorts This Summer

At Bay Gardens Resorts, we're inviting our fellow Saint Lucians to slow down, recharge, and enjoy a well-deserved escape right here at home.

Our "Home Have: The Ultimate Staycation Experience" is designed just for you, with rates starting at EC \$351 per night for two, inclusive of breakfast, VAT, service charge, and resort fee (based on availability). It's the perfect way to enjoy the comforts of a full-service resort without ever leaving the island.

But that's just the beginning. As part of the package, you'll receive exclusive shopping vouchers to use at select Baywalk Mall retailers like Perry Ellis, Calvin Klein, Suits, US Polo Assn., and H&H. You'll also enjoy discounted rates on top excursions with our trusted adventure partners; Father Nature Adventures, Seaspray Cruises, Aquarius Water Sports, and Addventure ATV.

To make your experience even more memorable, we're offering special food, beverage, and spa savings across all Bay Gardens properties. And if you book a four-night all-inclusive stay, you'll unlock access to our Dine Around program, featuring meals at some of Saint Lucia's finest local restaurants.

Bay Gardens Resorts is your ticket to the summer you've been waiting for. Book now via our website <https://www.baygardensresorts.com/specials/locals-staycation-offer> and make every moment count!



30 Years Strong: What's New at Bay Gardens Resorts?

Celebrating 30 years in hospitality is no small feat, and at Bay Gardens Resorts, we're marking the milestone the best way we know how by upgrading the guest experience and expanding what we offer. From exciting renovations to a brand-new luxury villa development, there's a lot happening behind the scenes, and we are thrilled to finally share what's coming.

This year, we're making some big improvements across our existing properties. By the end of the year, the lobbies at both Bay Gardens Hotel and Bay Gardens Beach Resort will be completely upgraded. These refreshed spaces will be more stylish and inviting, designed to give guests a warm and memorable welcome from the moment they arrive. We're also focusing on where you rest your head. Over 30 standard rooms at the Hotel, Inn, and Haven are currently being renovated, with all upgrades set to be completed by fall. Expect more modern interiors, updated furnishings, and added comfort all while keeping that authentic Bay Gardens charm guests know and love.

The biggest news of all is the upcoming launch of Sapphire Sands Villas in Winter 2026, our most luxurious project to date. This beachfront property will offer a collection of 1-, 2-, and 3-bedroom villas, blending comfort, elegance, and privacy in one stunning location. Sapphire Sands isn't just about accommodation; it's about creating an all-encompassing experience. At the heart of the property will be a brand-new spa featuring six treatment rooms and a full menu of services including massages, body scrubs, wraps, and beauty treatments. For those looking to stay active, there will also be a state-of-the-art fitness center.

Rounding out the experience is a signature restaurant that will bring together the bold flavors of Asian cuisine with the vibrant spices of the Caribbean. It's a one-of-a-kind culinary fusion that we believe will redefine resort dining in Saint Lucia.

Stay tuned as we continue to evolve and get ready to experience Saint Lucia in a whole new way.



Bay Gardens Resorts Executive Director to Receive Prestigious AAHOA/NABHOOD Outstanding Hotelier Award

Our Executive Director Mr. Sanovnik Destang, has been selected to receive the AAHOA/NABHOOD Outstanding Hotelier Award at the 29th Annual International African American Hotel Ownership & Investment Summit & Trade Show, taking place at the Hyatt Regency in Miami, Florida.

The award will be presented during the Hilton Awards Luncheon on Thursday, July 23, 2025, and celebrates excellence in leadership, innovation, and impact within the hospitality industry.

Jointly presented by the Asian American Hotel Owners Association (AAHOA) and the National Association of Black Hotel Owners, Operators & Developers (NABHOOD), this prestigious recognition honors hoteliers who not only drive operational excellence but also champion opportunities for others in the industry.

Mr. Destang, who also currently serves as President of the Caribbean Hotel & Tourism Association (CHTA), has played a pivotal role in the growth and success of Bay Gardens Resorts. Under his leadership, our brand has expanded to four properties with a fifth underway, while continuing to prioritize service excellence, technological advancement, and sustainable tourism development in Saint Lucia and the wider region.

A Chartered Accountant and Chartered Financial Analyst, Sanovnik stepped into the family business in 2012, following the legacy of his mother and company founder, Joyce Destang, O.B.E. Today, he leads Bay Gardens with a bold vision focused on empowering people, embracing innovation, and building stronger linkages across the Caribbean economy.

“Thank you all once again for putting your faith in me and my generation,” Mr. Destang shared.



“Being CHTA’s first president born in the 1980s, I fully understand the responsibility ahead of me. I’m ready to lead but more importantly, I’m ready to serve.”

All of us at Bay Gardens Resorts extend our heartfelt congratulations to Mr. Destang on this well-deserved honor. We are proud of his continued commitment to excellence and grateful for the opportunity to celebrate this milestone with our valued guests, partners, and wider community.



Bacchanal Palace Returns — Bigger, Bolder & Better for 2025!

After a sensational debut in 2024, Bacchanal Palace is back and it's bringing even more vibes for Saint Lucia Carnival 2025! From July 14 to 23, Bay Gardens Inn and Bay Gardens Marina Haven will once again transform into the ultimate carnival hub for revelers.

This exclusive experience is designed with everything you need to reset, recharge, and revel in true Carnival luxury. Guests can look forward to daily breakfast, a complimentary 20-minute spa treatment, round-trip transfers to Carnival meet up point, and a sizzling cool down Pool Party & BBQ to close out the week in true island style.

We're turning up the energy, comfort, and convenience to make Bacchanal Palace 2025 an unforgettable part of your Carnival story. Stay tuned, more exciting details are on the way!



Tour Feature

Dive Saint Lucia & Scuba Steve's Diving

Two of Saint Lucia's top names in scuba diving have joined forces to elevate your underwater adventures! Dive Saint Lucia and Scuba Steve's Diving both renowned PADI 5-Star Instructor Development Centres are now operating together from their shared location at Harmony Marina Suites in Rodney Bay.

This powerful partnership promises an unmatched diving experience, combining expertise, safety, and world-class service in one stunning setting. [Book here.](#)



Spa Feature

Glow Spa Day

Treat yourself to the ultimate self-care escape with our Glow Spa Day experience. Your journey to radiance begins with a mini facial, complete with a nourishing mask tailored to your unique skin type. As the mask works its magic, melt away tension with a calming hand massage. The pampering continues with a revitalizing pedicure that leaves your feet soft, smooth, and flawlessly polished. Step out feeling refreshed, rejuvenated, and glowing from head to toe.

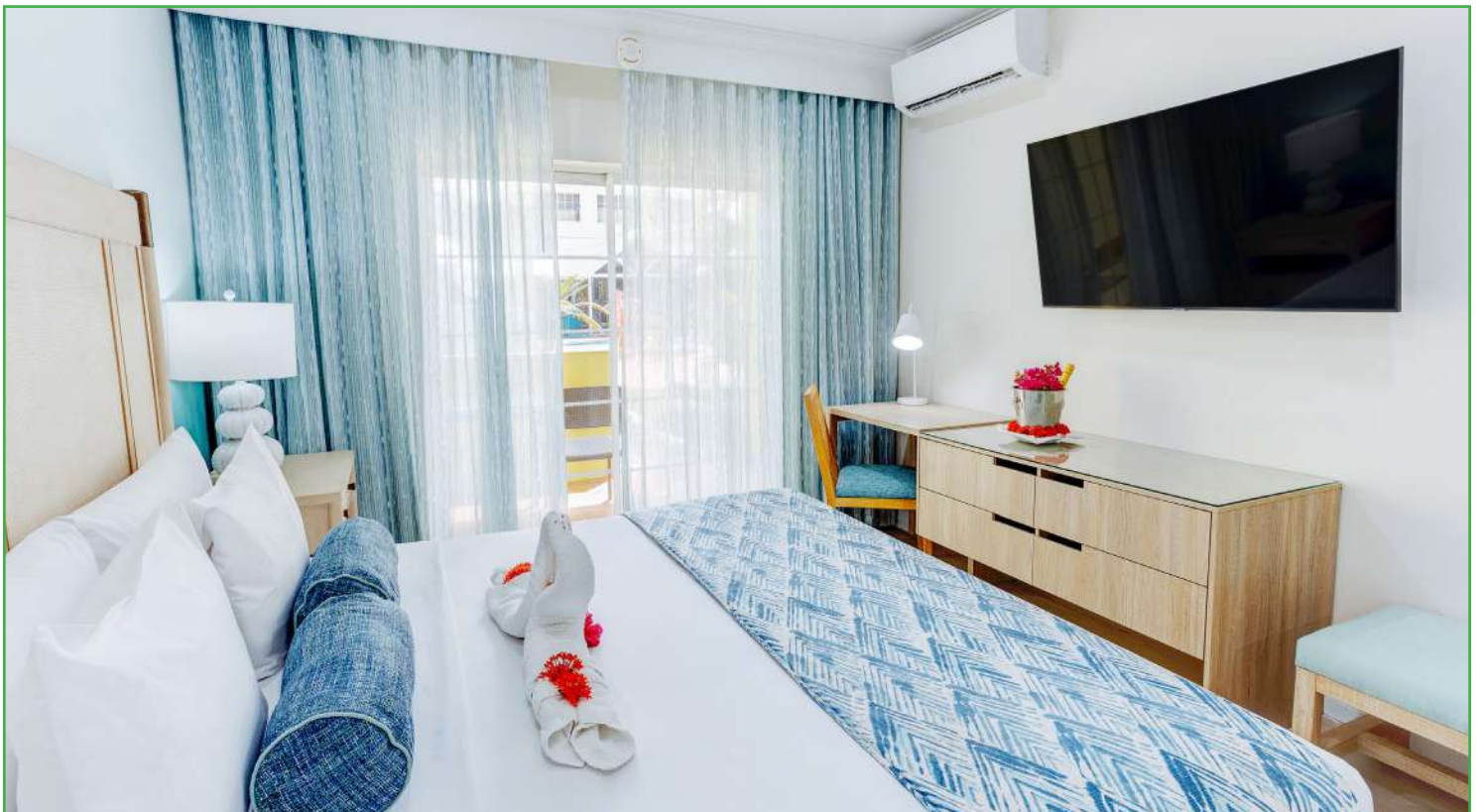
[Book Now!](#)

Employee Feature: Naya Elliot

Meet Naya Elliot, our dedicated Group Financial Controller, who has been a valued member of the Bay Gardens family for the past 2.5 years. Naya describes her journey with us as an eventful and rewarding one filled with challenges, growth, and lots of fun. She attributes much of her positive experience to being part of an incredible team.

Her hard work and leadership have not gone unnoticed, earning her several accolades, including Best New Manager (2022) and Group Manager of the Year (2023 & 2024), along with multiple Quarterly Awards.

Outside of work, Naya enjoys winding down with classic TV shows and cherishes time spent with her sons and close friends.



Lucian Curry Goat



INSTRUCTIONS

INGREDIENTS:

- * 1 lb Goat Meat cut into cubes
- * 2 tbsp Curry Powder
- * 1 tbsp Turmeric
- * 1 tsp Cumin Seeds
- * 1 tsp Salt
- * 1 Cinnamon Stick
- * 1 tsp Black Pepper
- * 1 tbsp Coconut Oil
- * 1 Medium Onion, chopped
- * 3 Cloves Garlic, minced
- * 1 tbsp Fresh Mined Ginger
- * 3 Sprigs Thyme
- * 2 Stalk Chive, roughly chopped
- * 1 Hot Pepper (optional)
- * 1 Potato, peeled and diced
- * 1 Medium Carrot, peeled and diced
- * 2 Cups Bone Broth or Water
- * 1 Tin Coconut Milk
- * Lime Juice or Vinegar (for washing meat)

METHOD:

- 1.) Prepare the goat meat: Wash the goat meat with lime juice or vinegar and rinse with water. Season the meat with salt, black pepper, turmeric and half of the curry powder. Let it marinate in the refrigerator (preferably overnight).
- 2.) Cooking: Heat the coconut oil in a large pot over medium heat. Add the remaining curry powder and cumin seeds to the hot oil and stir for about 1 min until fragrant. Add the marinated goat meat to the pot, allowing all sides to get brown, roughly 5-7mins.
- 3.) Add Vegetables and Spices: Add the chopped onion, garlic, ginger, thyme, chives, and hot pepper (optional), cinnamon stick. Stir well and cook for 7-10 minutes.
- 4.) Simmer: Add the diced potato, water or bone broth, and coconut milk. Mix to combine. Bring to boil, then reduce heat to low. Cover and let simmer for about 1hr 30mins to 2hrs, or until meat is tender and sauce is thickened. Stir occasionally to prevent sticking.
- 5.) Final Seasoning: Taste and adjust seasoning, salt and pepper to preference. Serve with rice, or fried plantains, or as a roti.
- 6.) Serve and enjoy!



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

BAY GARDENS BEACH RESORT "Birthday Holiday"

Reviewed by Sangita P (06.04.25)

We were here for 10 days to celebrate my husband's birthday, and I have to say it was a fabulous and fantastic time we had. We got upgraded on arrival with a fantastic rum punch. We were upgraded to a suite facing the pool with access to the beach as well. The food was lovely when we ate there. Thank you Krishnal and staff and Mary our room attendant, who made our stay shamazzin!!!

BAY GARDENS HOTEL AND INN "Nice Hotel with Lovely Gardens"

Reviewed by Debras M (05.20.25)

Nice hotel with lovely gardens. 3 pools which always had sunbeds available. Friendly staff. The room was nice and clean, comfy bed. Shuttle bus to the beach at sister hotel or approx. 20 min walk. Breakfast was good. Plenty of choices. The location is great, a stone's throw from restaurants and shops.

BAY GARDENS MARINA HAVEN "Great Stay"

Reviewed by M Katee (04.05.25)

Just come back from an 11-night stay at this hotel. Clean, friendly staff, great food, especially a shout out to Tessa (great asset to this hotel) Shem, Arnold, Jimmy and the two older ladies in the restaurant. Yes, we may have had to wait a bit longer for food a couple of times, but we were on holiday, so we didn't see it as a problem (need to take into consideration they were not fully staffed) and were always looked after and communicated too. Great free shuttle service between sister hotels, with our all-inclusive deal also including the hotel in town (not the beach). Great value for money and overall great stay!