

CHECK OUT  
OUR  
CALENDAR  
OF EVENTS!

# WHAT'S HAPPENING AT BAY GARDENS RESORTS!

## SEPTEMBER 2023



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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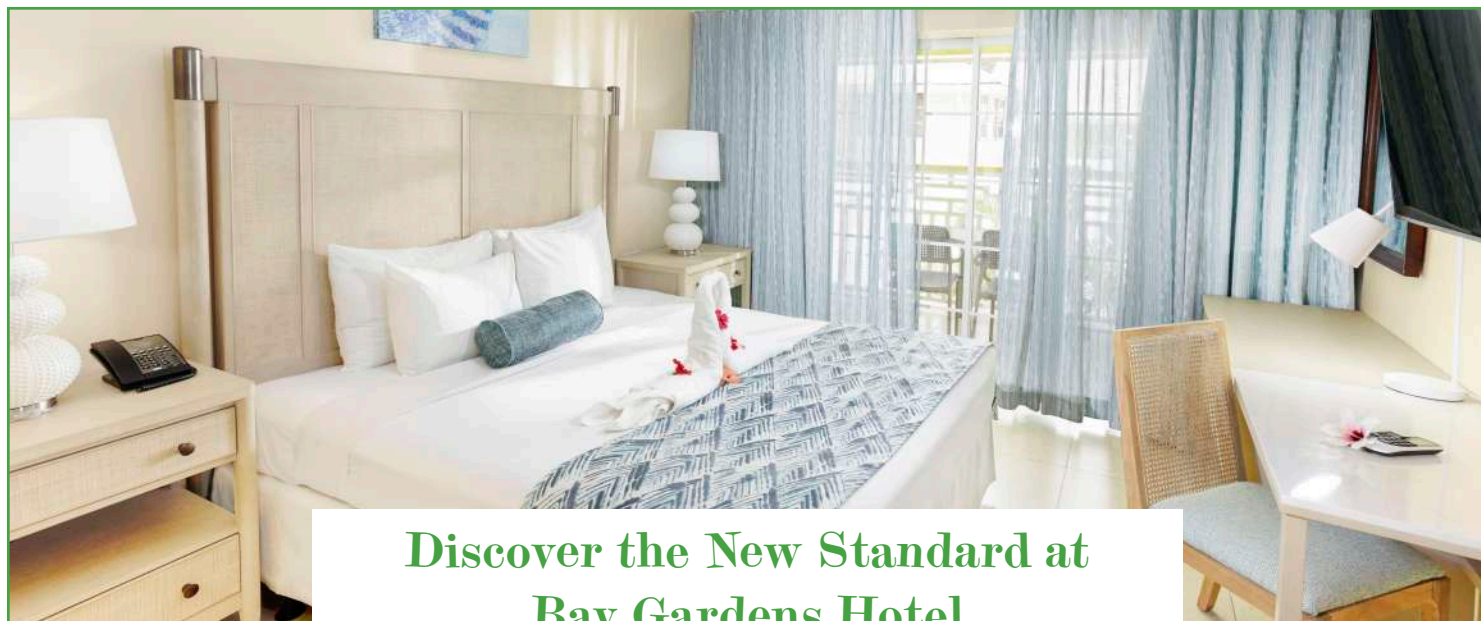
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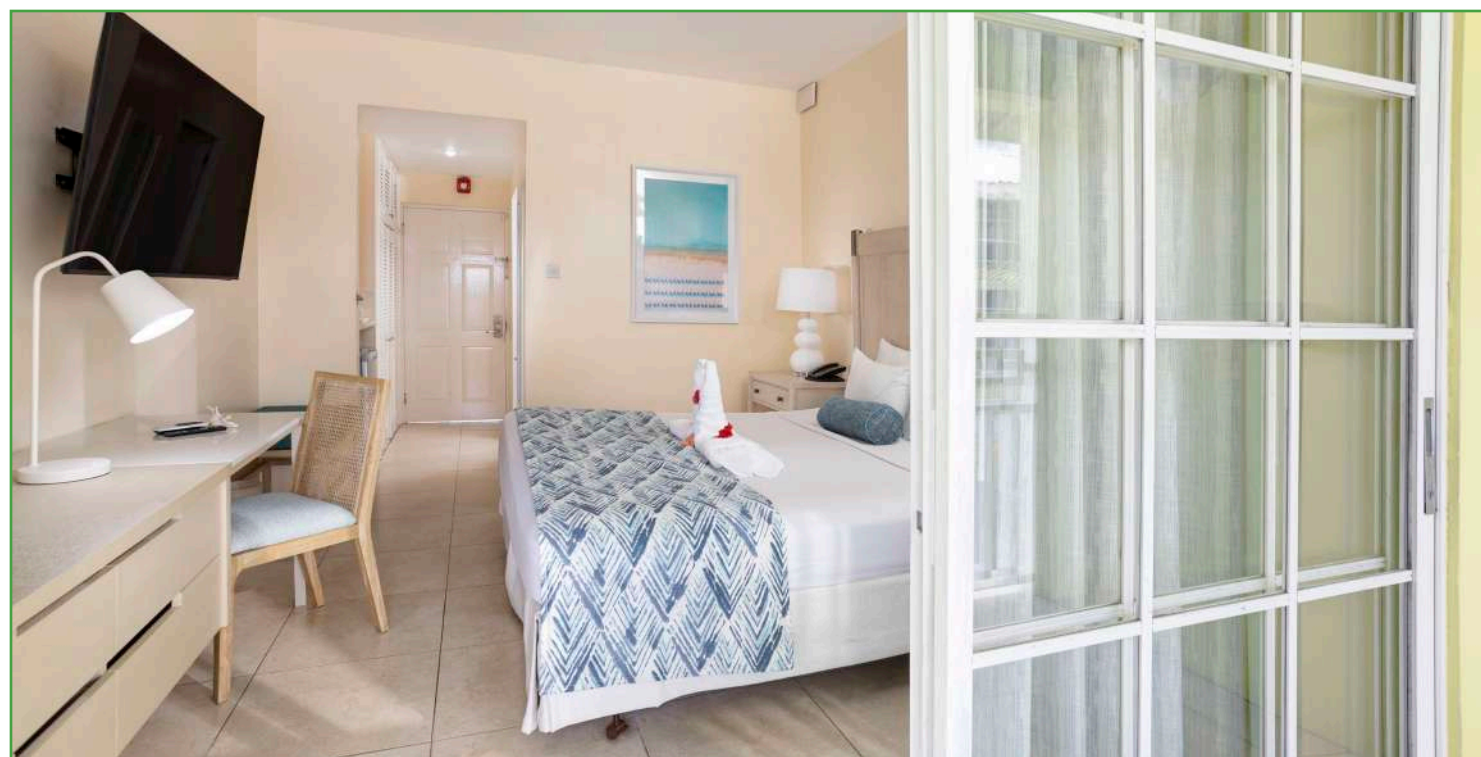
## Discover the New Standard at Bay Gardens Hotel

Your favorite Bay Gardens retreat has been refreshed! 34 Standard Rooms at the Bay Gardens Hotel have been beautifully renovated, combining modern interiors, upgraded furnishings, and ultimate comfort while keeping the authentic charm you love.

Step inside and experience a space designed for today's traveler sleek, stylish, and effortlessly inviting. Contemporary finishes provide a chic backdrop for your stay, while thoughtful details create warmth and unmistakable Bay Gardens character. It's the perfect balance of Caribbean charm and modern ease.

After a day exploring sun-soaked beaches, scenic island excursions, or Rodney Bay's vibrant dining and nightlife, you'll return to a room that feels brand new yet radiates the signature warmth and hospitality Bay Gardens is known for.

Be among the first to experience our reimagined Standard Rooms. Book your next getaway today and make your Saint Lucia escape truly unforgettable.







## Young Scholars Celebrated by Bay Gardens Resorts

For some bright young students, the start of secondary school has become even more memorable thanks to Bay Gardens Resorts. Through its Secondary School Scholarship Program, the company has awarded \$15,000 in scholarships to the children of team members, giving families both encouragement and support during this important transition.

The program was created to recognize achievement in many forms. While academic excellence remains at its core, Bay Gardens also celebrates students who shine in areas beyond the classroom. Through the Extracurricular Excellence Bonus, young people who demonstrate talent in sports, music, the arts, community leadership, STEM, or entrepreneurship are also rewarded. This feature of the program ensures that creativity, innovation, and dedication to community are given the same importance as high test scores.

What makes the bonus especially meaningful is its inclusivity. Even if a student no longer qualifies for the academic scholarship, they may still be eligible for the Extracurricular Excellence Bonus as long as they maintain good conduct, 90% attendance, and a minimum passing average of 60%. This approach reflects Bay Gardens' belief that every child's journey is unique and that success comes in many forms.

For the families of Bay Gardens employees, these scholarships and bonuses are more than financial assistance; they are a recognition of potential and a reminder that their children's dreams are valued. For the students, the awards are both a reward for hard work and a powerful motivation to keep striving.

Bay Gardens Resorts extends its warmest congratulations to this year's twelve recipients and their families. As the company celebrates these bright young scholars, it also reaffirms its ongoing commitment to supporting education, nurturing talent, and building a stronger Saint Lucian community for generations to come.





## Bay Gardens Resorts Celebrates World Tourism Day with Helen's Daughters

In celebration of World Tourism Day 2025, Bay Gardens Resorts proudly partnered with Helen's Daughters for their vibrant FarmHer's Market on Saturday, September 27, 2025. The event highlighted culture, community, and sustainability values that lie at the heart of Bay Gardens' mission.

Guests were treated to an unforgettable experience as Bay Gardens brought the energy with live cooking demonstrations and entertainment. The specially curated menu featured curried beef with spiced pumpkin, potato and coconut balls, dasheen and spinach fritters, and the refreshing Bay Spice drink. Patrons raved about the dishes, which celebrated local flavors and farm-fresh ingredients.

In her remarks, Ms. Aaron, General Manager of Bay Gardens Beach Resort, expressed gratitude to all who made the day a success: "On behalf of the entire Bay Gardens team, we want to say thank you so much for coming out to join us. We have an amazing array of items provided by Chef Cody. It is really an honor to be here, partnering with Helen's Daughters and supporting the local farmers. Without the -farmers, we don't have a hospitality industry—because we need them to provide the food, vegetables, even the herbs and spices that create the authentic Saint Lucian cuisine our guests look forward to."

The event also featured words of encouragement from Keithlin Caroo Alfifa, Founder of Helen's Daughters, reinforcing the importance of sustainable partnerships that support both tourism and agriculture. As Bay Gardens Resorts continues to champion authentic Saint Lucian experiences, this collaboration with Helen's Daughters our official sustainability partner showcased how food, culture, and community can come together to create meaningful impact.



## Unwrap Christmas Savings at Bay Gardens Resorts!

### *Your Christmas stay includes:*

- Complimentary daily breakfast (Bay Gardens Hotel, Inn & Marina Haven)
- Welcome cocktail on arrival
- Two kids stay and eat FREE\*
- Complimentary Wi-Fi
- Free shuttle service between Bay Gardens properties
- Complimentary non-motorized water sports
- Unlimited FREE passes to Splash Island Water Park



Make this holiday season unforgettable with up to 35% off your stay at our selected properties. Enjoy the warmth of the season at Bay Gardens Beach Resort & Spa, Bay Gardens Hotel, Bay Gardens Inn, and Bay Gardens Marina Haven. Hurry, this limited-time offer won't last!

Christmas fun awaits you at Bay Gardens Resorts. [Book now](#) and celebrate in paradise!



## Tour Feature – Ultimate Three Tranopy

Leave the city behind and step into a world of adventure high in the treetops. Feel the rush of cool mountain air as you glide from platform to platform, zipping through the lush green canopy with expert guides leading the way. After a short forest hike, your journey continues aboard a scenic aerial tram. Suspended above the trees, you'll take in sweeping island views before gently descending back to base camp an unforgettable blend of thrill and tranquility.

Ready to take the leap? Book your canopy adventure today and experience the island from a whole new perspective. [Book Now!](#)



## Spa Feature La Mer Blissful Retreat

Step into serenity and let your senses awaken. Your journey begins with a soothing Lemongrass Herbal Compress Massage that melts away tension, followed by a rejuvenating body scrub to reveal silky, refreshed skin. A nourishing facial restores your natural glow, while a classic manicure and pedicure provide the perfect finishing touch.

Escape the ordinary and embrace pure indulgence.

To book your Island Bliss Experience, contact the La Mer Spa at the Bay Gardens Beach Resort Spa at [758-457-8553](tel:758-457-8553) or via email at [lamerspa@baygardensresorts.com](mailto:lamerspa@baygardensresorts.com)

# Employee Feature: Petula Charles



For the past two years, Petula Charles has been a valued member of the Bay Gardens Hotel and Inn team, serving as a Front Office Agent. In her role, she has warmly welcomed guests during arrivals, ensured smooth departures, and created memorable experiences through her interactions.

What Petula loves most about working at Bay Gardens is the opportunity to connect with both guests and colleagues. She shared that when she first started, she was quite shy, but the environment at Bay Gardens has helped her grow, allowing her personality to shine through.

Her biggest motivation in life is her son. Petula works hard to provide for him and strives daily to be a role model, always aiming to become a better version of herself for his sake.

Outside of work, Petula enjoys spending quality time with her family, socializing, and meeting new people.

Among her most memorable moments at Bay Gardens are the heartfelt feedback she receives from guests, who often express their appreciation for her welcoming nature and engaging interactions.

Looking ahead, Petula sees a long-term future with Bay Gardens. She aspires to continue setting a positive example for newcomers while also being a role model to her fellow co-workers.

We are proud to have Petula as part of the Bay Gardens family and look forward to seeing her continue to grow and inspire those around her.

# - Lobster Medallion

## INSTRUCTIONS

### INGREDIENTS:

- \* Lobster Tail (cut in steak)
- \* 1 small carrot
- \* 1 Zucchini
- \* 1 Green Mango
- \* 2 tbsp. Shadow Benne (chopped)
- \* 2 tbsp. Onion (chopped)
- \* 1 tbsp. Garlic (chopped)
- \* 4 tsp Olive Oil
- \* 4 tsp Soy Sauce
- \* Pinch of Salt
- \* Pinch of Black pepper
- \* ½ tsp Jerk Seasoning
- \* 4 tsp Mango chutney



### INSTRUCTIONS

1. Cut Lobster tail steak style leaving the shell on and place in a hot pan with olive oil. Once golden brown, add jerk seasoning, salt, and black pepper, glaze with mango chutney and place in a low oven for 2 minutes.

2. In heated a wok, add olive oil, spaghetti carrots, zucchini and green mango and stir-fry. Add Shadow benne, onion, garlic, soy sauce and 1 tsp of mango chutney and stir-fry till golden brown

3. Remove lobster from the oven. Place stir-fried vegetables on the plate and place the lobster medallion on top of it. Drizzle with the juices from the stir-fried vegetables.

NB: Using the mandolin make spaghetti with the carrot, zucchini and green mango.





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

### BAY GARDENS BEACH RESORT

*“Great place to stay!”*

Review by PG Davem (July 2025)

*Room was great, quite large and well serviced. The room attendant Mary did a fantastic job. Pebbles pool bar was a ripper and you have to try the rum punch.*

### BAY GARDENS HOTEL AND INN

*“Thumbs up for Bay Gardens Hotel”*

Reviewed (August 2025)

*From the moment I entered Bay Gardens Hotel, I was greeted with smiles and friendly faces, I felt welcomed. The rooms were clean, the outside environment was also clean, it was great having the shuttle to take you to the beach and back. Breakfast was good, the staff was organized and knew what they were doing. The general manager was very kind and helpful. I would definitely come back here on holiday.*

### BAY GARDENS MARINA HAVEN

*“Absolutely amazing Stay!! Definitely recommend”*

Review by efhg1s35w (Aug 25)

*Where do I start? Our 2 weeks stay at The Marina Haven Resort was amazing. From start to finish the staff were incredibly polite and welcoming especially Euphemia, Gertrude, Shem, Arnold, Tessa, Jimmy, Lindy and Sedrick! Always chatting with us and keeping us company!*

*The rooms were clean and spacious with a daily cleaner which was lovely! They had various food options for each meal, and the restaurant area was always kept clean and tidy!*

*The pool area was kept tidy and neat with plenty of sun beds and shade around the pool, and great music was playing from the bar! We thoroughly enjoyed our stay in the Marina Haven Resort and St Lucia as a whole. I will definitely be coming back!*