

BAY GARDENS RESORTS NEWSLETTER

JULY 2016



The Key to your Ultimate Caribbean Vacation getaway

Ideally nestled in the midst of the Rodney Bay Village, home to Saint Lucia's pulsating night life, hip bars, a casino, shopping malls and gourmet restaurants, Bay Gardens Resorts has a beautiful collection of three unique properties. These award winning resorts are renowned for fantastic service, friendly staff and quality accommodations.

Featuring a total of 196 rooms, five conference centers, three restaurants, and five 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.



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Bay Gardens Resorts visits Trinibago



A representative from Bay Gardens Resorts chain along with several hoteliers and the Saint Lucia Tourist Board visited Trinidad & Tobago for a Mall Promotion from June 14 - 19, 2016.

Thousands of Trinbagonians visited the Saint Lucia Mall promotion on June 18, 2016 at the Trincity Mall and Bay Gardens Resorts was delighted to let them know about the current and upcoming

promotions, which included up to 50% off this summer on accommodations in Saint Lucia. It was a great opportunity to not only meet with potential guests directly, but also meet with various tour operators during the week and thank them for their continued support.

The Islands of Saint Lucia and Trinidad & Tobago continue to have a strong partnership when it comes to tourism and there is a lot of growth expected in

the coming years. This semi-annual event strengthens not only this relationship, but also gives Trinbagonians the chance to learn more about the new features and amenities offered by the three Bay Gardens Resort properties.

Bay Gardens Hotel New Buffet Area



Bay Gardens Resorts in its constant pursuit to deliver on its promise of a comfortable and enjoyable dining experience for its patrons is pleased to announce the opening of its new fully air condition buffet area. With the best in modern day finishes, the area is more spacious and gives the restaurant a new chic and classic appeal. We look forward to serving you a mouthwatering meal soon.

Carnival Parade of the Bands and more



Saint Lucia's annual Carnival celebrations kicked into high gear starting on July 14, 2016 right to the parade of the bands on July 18 and 19, 2016. Bay Gardens Resorts was proud to be partnered with the annual Carnival Friday event "Sexy in Black" as a bronze sponsor, providing the catering and a special prize for the VIP experience. Both the popular Red Rebellion and Legends Carnival bands also received support in several ways from the Bay Gardens Resorts

family. The resort chain was well represented during the Parade of the Bands as well.

Bay Gardens Resorts has been a part of Saint Lucia Carnival from inception, claiming the title "The Home of Carnival" and will continue to support this event for many years to come.

Bay Gardens to join SLHTA Dine Around Program

The popular Hi-Tide Beach Side Restaurant at the Bay Gardens Beach Resort & Spa will be a part of the first ever "Dine Around Program" run by the Saint Lucia Hotel and Tourism Association (SLHTA).

This program was launch on July 28, 216 and will offer a great value price to guests looking to get a taste of the dining experiences across the island of Saint Lucia. The cost per person is a set price of US \$55.00 inclusive of taxes, in which the Hi-Tide Beach Side Restaurant will offer a 3 course option menu with a glass of wine or beverage of choice. This special Dine Around menu will feature some of Saint Lucia's best local kept secrets as well as vegan/vegetarian and gluten free options.



The SLHTA Dine Around Program plans on building on the success of the Bay Gardens Resorts Dine Around Program which has been running for the last two years. This islandwide program will include 14 restaurants around the island.

For more information or how to make reservations on the Dine Around Program offer by Hi-Tide Beach Side Restaurant, [click here](#).

North American Showcase



The Saint Lucia Tourist Board hosted the 4th edition of its North American Showcase from Thursday July 28, 2016 to Sunday July 31, 2016. Several activities were arranged with the main event being held at the Johnsons Center in Rodney Bay, Gros Islet, Saint Lucia on Friday July 29, 2016.

A total of approximately nineteen tour operators from across North American

were present to participate in discussions with hoteliers and destination management companies based on island. This was yet another initiative of the Saint Lucia Tourist Board to build relationship and strengthen partnerships with tour operators worldwide, hence creating much needed exposure for the island of Saint Lucia all in an effort to drive sales to this amazing destinations.

Bay Gardens Resorts was represented by Ms. Waltrude Patrick, General Manager of the Bay Gardens Hotel and the Bay Gardens Inn and Ms. Laudra Maurille, Reservations Supervisor. Both ladies were excited to represent such a prestigious brand and were eager to deliver a dynamic presentation.

Fabulous Fall Sale



Save up to 50% off on accommodations at Bay Gardens Resorts starting from

now till December 19, 2016 with our Fabulous Fall Sale. This offer also comes with some fabulous extras, which include complimentary buffet breakfast for two daily, complimentary non-motorized water sports, access to Splash Island Water Park and more. Book longer

stays and you can qualify for Resort credits up to US\$150.00 on food and beverage purchases!

[Click here](#) to make your next unforgettable experience a Bay Gardens Resorts Experience. Offer ends August 30, 2016.

La Mer Spa Feature - Ocean Blue Facial

Longing for that captivating glow? Our team of professional therapist at the La Mer Spa will have your face transformed to its healthiest and most radiant state with its Ocean Blue Facial.

This signature hydrating facial is ideal for everyone and every any skin type. It begins with the steaming of the face, followed by the gentle extraction of dead skin cells, a detailed exfoliating scrub and is topped off with a deep cleansing mask. This facial is guaranteed to reduce skin discoloration, acne and clogged pores. Don't miss out on the opportunity to keep heads turning as they admire your immaculate radiance.



To secure your desired appointment, we recommend that you pre-book treatments via [email](#), call 758.457.8881 or visit our [website](#).

Deluxe Tranquility Massage	50 mins	US\$77.00
Facial & Coffee Body Scrub		US\$66.00
Classic Manicure & Pedicure		US\$66.00
Back Massage & Facial		US\$66.00
Deep Tension Massage	50 mins	US\$88.00
La Mer Hot Stone Massage	50 mins	US\$99.00
Tranquility Massage & Scrub or Facial		US\$99.00
Deep Tension Massage & Paraffin Pedicure		US\$154.00
Tranquility Massage, Scrub & Pedicure or Facial		US\$154.00

Bay Gardens Resorts conducts School Tours



Bay Gardens Resorts hosted students from the Monchy Primary School, Montessori Pre-School and Anse La Raye infant school last month in a continued effort to promote tourism education on island.

Each group of students got the opportunity to learn the basic ins and outs of how a group of hotels operate and even got to take some beverage preparation and towel folding classes.

It is important for a locally owned and operated company, such as Bay Gardens Resorts, to pass on the knowledge and in some cases inspire future employees in the tourism sector.

Recipe of the Month - Saltfish Accra



INGREDIENTS

1 1/2 Cups	Counter Flour
8 Ounces	Saltfish, soaked, deboned, flaked
1 Med	Onion, Chopped
1 Stalk	Escallion, Chopped
1 Med	Tomato, Diced
1 Cup	Water or Milk
1 Med	Egg (Optional)
1 Tsp	Salt (Optional)
1/2 Tsp	Black Pepper
1 Tsp	Scotch Bonnet Pepper, chopped
1/2 Cup	Vegetable Oil

METHOD

1. In a large bowl place counter flour, flaked saltfish, chopped onion, escallion and diced tomatoes and mix
2. Gradually add water to make a smooth batter, then add egg (if used). Batter should be thick and of a dropping consistency.
3. Season with salt (if used), black pepper and scotch bonnet pepper.
4. In a large skillet heat Vegetable Oil, drop batter by tablespoons full into hot oil and fry until brown on one side, turn and continue frying until done.
5. Drain on absorbent paper towel. Serve hot