



“I first started out as a kindergarten teacher.

I loved that but I decided at one point that it was time to move on and look for something else. I started working with a gourmet kitchen shop in Hartsville and after several years of working there they branched out into catering. The owner of that shop, Suzanne, and I were a package deal, so when she decided to come do catering at Victors, I came with her.

Suzanne eventually decided that it was time for her to move on to another profession, but I felt like this is where I needed to be.

So, I stayed put and here I am over ten years later.

Before COVID, I probably worked on 700 to 800 events a year. We do off-site events and then at Victors, we have two rooms, a semi-private space, and a patio, so we can technically run events in each of those spaces at breakfast, lunch, and dinner. In December especially we have days where we have seven or eight events to run in one day.

It adds up in a hurry and it takes a lot of organization. I love the organized part and am very organized.

People here will make fun of me by calling me a hoarder, but any time anybody asks me for something, I have it. Something will break and they will ask if I have any super glue and I say of course I have super glue. Or one of the servers needs to fix her hair and ask if I have a curling iron and I say of course I have a curling iron.

You also have to have a good team behind you. And here at Victors we have a great catering and kitchen team. People will say ‘Jayne, you did such a great job on this event, we loved everything’ and that’s fine, I appreciate that. But without the team behind me none of that can happen. We all work together to make everything perfect.

It took a while after COVID for things to get back to full speed, but they are back to full speed now.

Some days I feel like I just need a nap, but I can’t sit still and I don’t sit still well. Last month I was officially old enough to retire, but I’m not ready to retire. Instead, I’m gearing up to go part-time and work less 80-hour weeks and more 40-hour weeks. I have some grandchildren I want to spend more time with, but it’ll take a while for me to completely give it up.

Because I really do love coming to work every day.”

- **Jayne Murray, Banquet & Event Manager at Victors**