

## 1. Agenda

Documents: [LIQUOR CONTROL COMMITTEE MEETING AGENDA APRIL 17, 2013.PDF](#)

### 1.I. Memorandum 1

Documents: [3 SONS LLC - TRATTORIA PIZZERIA LUIGI REQUEST FOR A BISTRO REDEVELOPMENT.PDF](#)

### 1.II. Memorandum 2

Documents: [PIZZERIA LUIGI FLOOR PLAN.PDF](#)

### 1.III. Memorandum 3

Documents: [CHANGE IN THE PLAN OF OPERATION FOR THE OXFORD INN.PDF](#)

### 1.IV. Memorandum 4

Documents: [CHANGE IN THE PLAN OF OPERATION FOR PIZZERIA BIGA.PDF](#)

### 1.V. Memorandum 5

Documents: [PLAN OF OPERATION CHANGE FOR HAMLINS CORNER.PDF](#)

### 1.VI. Memorandum 6

Documents: [POLICE UPDATE.PDF](#)

**LIQUOR CONTROL COMMITTEE**  
**April 17, 2013**  
**6:30PM**  
**Commission Chambers**  
**Royal Oak City Hall, Room 315**  
**211 Williams Street, Royal Oak, MI 48067**

1. Call to Order
2. Public Comment
3. Approval of Minutes – February 26, 2013 Meeting
4. Public Hearings
  - A. The Royal Oak Police Department has received a request from 3 Sons, L.L.C. (Trattoria Pizzeria Luigi) for a “Bistro” Redevelopment Quota Class C and SDM Liquor License with Sunday Sales (AM/PM) and Specific Purpose Permit (Food) to be located at 415 South Washington, Royal Oak, MI 48067, Oakland County.
  - B. The Royal Oak Police Department has received a request from C & W LTD., L.L.C. (O’Tooles) to add space and eliminate existing Outdoor Service (1 Area) in Class C License issued under MCL 436.1107(2) and SDM Licensed business with Outdoor Service (1 Area), Entertainment Permit and Sunday Sales Permit (PM), located at 205 West Fifth Street, Royal Oak, Michigan 48067, Oakland County.
5. Oxford Inn (308-310 South Main Street ): Request to Change Plan of Operation (Name and format of business)
6. Pizzeria Biga (711 South Main Street): Request to Change Plan of Operation (Hours of operation)
7. Hamlin’s Corner (386-390 North Main Street): Request to Change Plan of Operation (Additional outdoor service and change to interior floor plan)
8. Police Update
9. Adjournment

## **MEMORANDUM**

**To:** Mr. Don Johnson, City Manager

**From:** Gordon Young, Deputy Chief of Police

**CC:** Corrigan O'Donohue, Chief of Police *CO*

**Date:** March 20, 2013

**Re:** TRATTORIA PIZZERIA LUIGI – 3 SONS, LLC, REQUEST FOR A “BISTRO” REDEVELOPMENT QUOTA CLASS C AND SDM LIQUOR LICENSE WITH SUNDAY SALES PERMIT (A.M./P.M.) AND SPECIFIC PURPOSE PERMIT (FOOD) TO BE LOCATED AT 415 S. WASHINGTON, ROYAL OAK, OAKLAND COUNTY, MICHIGAN, 48067

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The Royal Oak Police Department has received a request from 3 Sons, L.L.C. for a “Bistro” Redevelopment Quota Class C and SDM Liquor License with Sunday Sales (A.M./P.M.) and Specific Purpose Permit (Food) to be located at 415 S. Washington, Royal Oak, MI 48067, Oakland County. This license will be in compliance with the Bistro concept as outlined in the City’s Liquor Control Ordinance.

The applicant is Luigi Cutraro. Mr. Cutraro is 100% owner of 3 Sons, L.L.C. Fingerprints are not required by the Michigan Liquor Control Commission. All necessary applications, documentation and background checks have been performed and supplied by the applicant.

Trattoria Pizzeria Luigi will be moving into the building recently vacated by Antica Pizzeria Fellini and will expend \$100,000 for rehabilitation. Mr. Cutraro will lease the property from Washington Properties, L.L.C. The monthly payment will be \$2,450. The rehabilitation and monthly lease payments will come from his personal savings.

The applicant will provide the community a full service restaurant with specialty Italian food being the primary service. The ratio is expected to be 80% food and 20% alcoholic beverages. The total square footage of the building is 2,500. The interior common area for customers is approximately 1,600 square feet. The proposed interior seating will consist of 62 seats, which includes 6 seats at the bar and 8 seats at the Chef’s Table. Trattoria Pizzeria Luigi is located within the Central Business District and parking for customers is available on street or in the parking structures. Employees will be instructed to park in city parking structures.

The hours of operation will be 11:30 a.m. to midnight Monday through Sunday. The kitchen will remain open until closing each night. Alcohol service will end 20 minutes

before closing. There shall be no gaming devices on the premises or direct connections to any other facility.

Trattoria Pizzeria Luigi will serve alcohol to seated customers only. Canned or piped music will be played inside the building. Occasionally, a one-person strolling musician will serenade the customers with a musical instrument.

Final capacity shall be set by the police department and the applicants understand they shall be required to comply with all the requirements of City Codes.

Mr. Cutraro has previously owned two (2) other MLCC licensed businesses; Sangria's (Royal Oak) and Lavilla Restaurant (Clarkston). Mr. Cutraro was a co-owner in Lavilla Restaurant from November 1998 - May 2000. He said he only had financial interest and did not manage the business on a day-to-day basis. During his ownership of Lavilla Restaurant, the business received one (1) MLCC citation for a NSF Check (1999).

Mr. Cutraro had owned Sangria's from September 1999 - February 2013. During his ownership the business received four (4) MLCC violations. They were for the following:

- 1999-NSF Check (MLCC issued)
- 2000-Overcrowding Citation (Royal Oak PD issued)
- 2003-Overcrowding Citation (Royal Oak PD issued)
- 2007-Sale to Minor (Royal Oak PD issued)

Additionally, Mr. Cutraro managed Ultimate Sports Bar in Pontiac from 1989-1994. During this timeframe there were no MLCC violations issued.

Mr. Cutraro's has demonstrated that he can successfully operate a liquor licensed establishment. Trattoria Pizzeria Luigi will comply with Royal Oak's "Bistro" Ordinance and meet the State's requirement for a Redevelopment District License, which includes expending a minimum of \$75,000 in rehabilitation. If approved, the police department does not expect this establishment to cause any significant strain to police resources; and, as such, the police department does not object to this new license request.

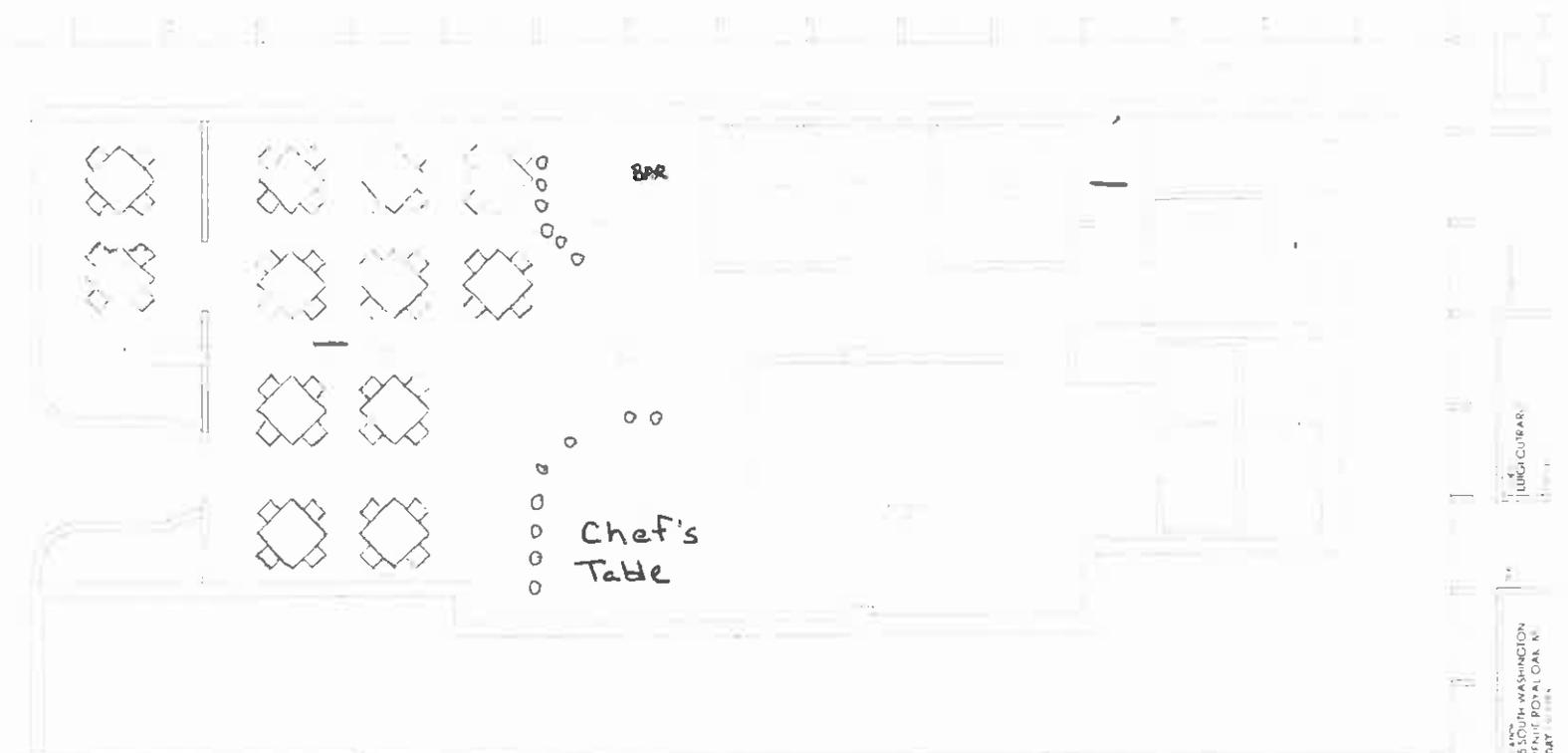
All necessary forms will be completed, including the Business Responsibility Agreement, and Royal Oak Police Business Information Card.

**The application is subject to the approval or denial of the Royal Oak City Commission.**

Respectfully,

A handwritten signature in blue ink, appearing to read 'Gordon Young', with a stylized flourish extending to the right.

Gordon Young  
Deputy Chief of Police  
Royal Oak Police Department



4 FLOOR PLAN

CONSTRUCTION NOTES

WATER AL SCHEDULE

JULY 2014

ALLSOUTH WASHINGTON  
ARCHITECTURAL CO. INC.  
PRJ 14-001

FIRST FLOOR PLAN

**Trattoria Pizzeria Luigi**  
**PLAN OF OPERATION**  
**415 S. Washington, Royal Oak, 48067**

**As of**  
**March 20, 2013**

**PREAMBLE:** We received a copy of the 2001-06 City of Royal Oak ordinance regulating liquor licenses. 3 Sons, Inc. is requesting a "Bistro" Redevelopment Quota Class C Liquor Licenses with Sunday Sales Permit and Official Permit (Food) to be located at 415 S. Washington, Royal Oak, Michigan, Oakland County, Michigan to be Issued Pursuant to MCL 436.1521a(1)(b). The following Plan of Operation is developed in keeping with the spirit and intent of the City's Ordinance. 3 Sons, Inc. will do business as Trattoria Pizzeria Luigi.

**HOURS OF OPERATION:** Hours of operation will be Monday through Sunday 11:30 A.M. to Midnight. Last call will be 30 minutes before closing, last service will be 20 minutes before closing.

**FORMAT/BISTRO CONCEPT:** Trattoria Pizzeria Luigi will operate as a Bistro in strict accordance with §2001-6(E), commonly known as the "Bistro Ordinance" as follows: Food service shall be Trattoria Pizzeria Luigi's primary purpose. It is anticipated that the food to alcohol ratio will be 80% food sales to 20% alcohol sales (primarily wine and craft beers). On occasions there will be a one-person strolling musician serenading the customers with musical instruments. The total square footage of the establishment is 2,500.

Trattoria Pizzeria Luigi will specialize in high quality specialty Italian dishes for the full course meals.

Trattoria Pizzeria Luigi will be a Bistro with a full service kitchen with interior seating, which meets all of the following criteria:

- a. Trattoria Pizzeria Luigi will apply redevelopment district license, as defined in the Michigan Liquor Control Code, MCLA §436.1101 et. seq., and comply with the provisions of the redevelopment district license requirements.
- b. The interior seating, including bar seating, is 64 seats, including 8 seats at the bar.
- c. There is no dance permit.
- d. Trattoria Pizzeria Luigi closes nightly at 12:00 midnight.
- e. There will not be any gaming devices of any kind on the premises.
- f. Alcohol shall only be sold to seated patrons.

- g. The interior seating area is approximately 1,600 square feet.
- h. Trattoria Pizzeria Luigi will never request a direct connection bar permit.
- i. Trattoria Pizzeria Luigi will otherwise comply with all requirements of the Royal Oak City Code.

Trattoria Pizzeria Luigi understands that it must enter into a written agreement with the City setting forth all the operating requirements set forth in (a) through (i) above; and that failure to comply with the terms and conditions of the agreement shall be grounds for the City to recommend revocation of the license to the Michigan Liquor Control Commission.

**CODE COMPLIANCE:** The premises, when remodeled/completed, will fully comply with all applicable health, safety, building, sanitation, electrical, plumbing, and fire codes, as well as zoning requirements.

**PLAN OF OPERATION:** It is acknowledged that Trattoria Pizzeria Luigi shall be operated in accordance with an approved Plan of Operation. We acknowledge that changing the operation of this business in any manner inconsistent with the approved Plan of Operation is a violation of the ordinance and the rules of the Liquor Control Commission, and that any changes to the Plan of Operation must be approved by the City Commission prior to it being placed into effect on the business premises.

**SECURITY:** Security for the customers, building, and community will have the highest priority, and we will undertake whatever measures are necessary to maintain and supervise the expected level.

**PARKING:** There is no on-site parking required as the business is located in the Central Business District of Royal Oak. Employees will park in city parking structures.

**ALCOHOL MANAGEMENT:** Trattoria Pizzeria Luigi will strictly obey all rules and regulations promulgated by the City of Royal Oak and the State of Michigan Liquor Control Commission. There will be neither service to nor consumption of alcoholic beverages by minors at any time. No alcohol will be sold, or permitted to be sold, on a commission basis by any person.

The following policies will be strictly enforced at the establishment:

- a. No alcoholic beverages will be allowed on the premises, other than what is dispensed by the establishment.
- b. All staff will pay attention and be alert to observable clues displayed by an intoxicated individual such as impaired reflexes, impaired coordination, reduced judgment and inhibitions, impaired vision, etc.
- c. All staff will be alert to potential problems at their respective areas at the facility.

- d. All staff will be polite and courteous to the intoxicated individual(s) and will be knowledgeable as to when to request assistance from additional facility staff.
- e. Patrons who appear to be 30 years of age or younger will be asked to show proper identification. Signage will be posted at serving locations. Patrons will be required to produce proper identification.
- f. Patrons who appear to be 30 years of age or younger will be asked to show proper identification. Signage will be posted at serving locations. Patrons must produce proper identification.
  - i. All patrons under age of 21, service will be refused
  - ii. We will check state seal and other markings. We will check for damages or alterations to identification card
- g. If a patron shows signs of intoxication, we will refuse service, politely explain policy, suggest non-alcohol purchase, and/or call management, if necessary.
- h. If a patron is purchasing on behalf of someone else who appears to be less than 30 years old, our staff will request to see identification of recipient or contact supervisory personnel who will seek patron out. Staff will refuse service to minors and will inform all parties involved that policy allows for ejection from premises if illegal activity has occurred.
- i. Alcohol dispensing will be restricted to any of the following practices or any combination thereof:
  - i. No sales to intoxicated persons
  - ii. No sales without proper identification
  - iii. Limited alcoholic choices, if necessary
  - iv. When in doubt, do not serve, call supervisor
- j. No patrons may leave the property with opened alcoholic beverages.
- k. Our staff will approach any person appearing to be impaired and leaving the event to determine if they are driving. If so, staff will attempt to persuade them not to drive and request a non-impaired companion to drive. If unable, staff will refer patron to bus or taxi service.
- l. Supervisory and management personnel will complete documentation of any alcohol-related incidents at the end of any event. Information will be disseminated accordingly.
- m. We shall provide non-alcoholic beverages to all designated drivers for free.
- n. The establishment fully participates in the Techniques in Alcohol Management Program and will continue such participation in that program or a similarly recognized program approved by the Royal Oak Police Chief. TIPS/TAM certification cards for all employees shall be available for inspection by the Police Department 35 days after the date of hire.

**REFUSE DISPOSAL:** The establishment will dispose of refuse in enclosed dumpsters, with locked lids. Pickup will be a minimum of once a week. A water line with spigot will be provided to clean dumpster enclosure as necessary.

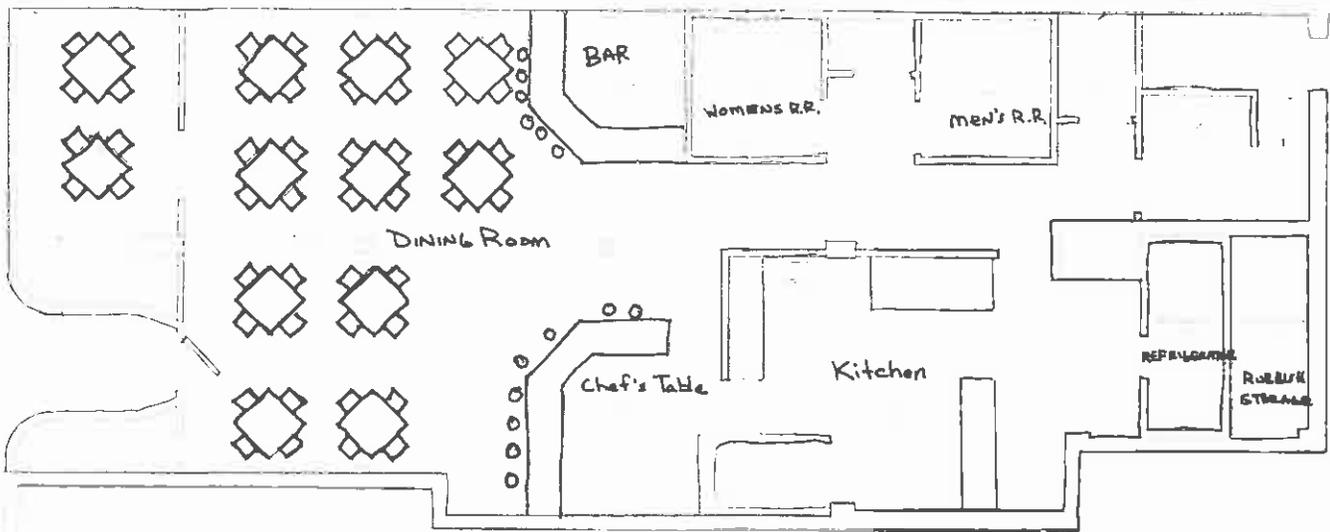
**GENERAL:** Every effort will be made to maintain positive relationships with adjacent and nearby businesses, as well as cooperation with all City departments. Every effort will be made to solve any problems which may arise.

**EMERGENCY CONTACTS:** Luigi Cutraro— (248) 343-2255

Corporate Name: **3 Sons, Inc.**

Signed:

\_\_\_\_\_  
Luigi Cutraro



P4 FLOOR PLAN

CONSTRUCTION NOTES

MATERIAL SCHEDULE

## MEMORANDUM

**To:** Mr. Don Johnson, City Manager

**From:** Gordon Young, Deputy Chief of Police

**CC:** Corrigan O'Donohue, Chief of Police *CP*

**Date:** 3/8/2013

**Re:** CHANGE IN THE PLAN OF OPERATION FOR THE OXFORD INN

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The Oxford Inn, located at 1214 S. Main St., has requested to change their plan of operation. The owner of Oxford Inn, Mr. Robert Higgins, stated his current business format is not keeping his business profitable and changes need to be made to remain open. He further explained the below described changes are intended to attract customers in the 28-65 year old range.

Mr. Higgins is requesting to change their name from Oxford Inn to "Bobby's Nashville Bar & Grill." The format of the business will also change. The new format will be "southern" themed. Bobby's Nashville Bar & Grill will offer gourmet southern specialty dishes, dancing, live bands or Disk Jockey (DJ) playing music. The live bands/DJ will play music from multiple genres (i.e. Country to Rock). The live bands/DJ and dancing *may* be offered every Thursday, Friday and Saturday nights in their "Nashville" room (formerly known as the "Metro" room) from 8:00 p.m. to 1:00 a.m.

Mr. Higgins is also requesting authorization to open early for special events upon approval of the Chief of Police.

Currently, The Oxford Inn has a dance permit and hosts dancing for special events only (i.e. weddings, private parties, etc.).

The dance floor, which is located in the Nashville room, is 7'2" x 14'2" (approx. 102 square feet). The live bands/DJ will be brought in from local and national talent. Mr. Higgins will monitor the noise level of the bands/DJ to assure it does not disturb the surrounding neighborhood. To assist in keeping the noise to a minimum, Mr. Higgins will close all screened windows in the Nashville Room by 10:30 p.m.

Additionally, Mr. Higgins will be making arrangements with 99.5 WYCD-Detroit's county music station to broadcast live twice a month from 7:00 p.m. to 10:00 p.m.

The maximum capacity for the Nashville Room is 74 persons. Mr. Higgins is aware that he will need to strictly monitor the capacity to assure compliance. The room configuration will change dependant upon event scheduled.

The only change to the exterior will be the new signage. Mr. Higgins recently updated the main dining room by replacing the carpeting with hardwood flooring and painted the walls. Mr. Higgins will add three (3) new televisions throughout the restaurant. Also, in the Nashville Room, he is going to add two (2) amusement trivia computer games to the bar top and a dart board to the wall near the fireplace. The trivia games and dart board are for amusement only and will not be used for contests.

The restaurant menu will continue to offer Oxford Inn's most popular dishes. Mr. Higgins will add to the menu many new gourmet southern dishes, such as, Fried Okra, Black-eyed Peas Hummus, Southern Greens Bowl, Beef Brisket, BBQ Chicken, etc.

Mr. Higgins anticipates the above mentioned changes will change the food to alcohol ratio from 80% food / 20% alcohol to 70% food / 30% alcohol. Table seating and bar seating will remain the same (244 seats, which includes 24 bar seats, and 46 outdoor seats, which includes 8 bar seats).

The Nashville Room will continue to host special parties (i.e. wakes, anniversaries, business meetings, etc.) The Oxford Inn catering business will continue to conduct business under "The Oxford Inn" name.

The Oxford Inn is a well run establishment with no significant calls for police service. Over the past year, this department responded to ten (10) calls-for-service. None of these calls involved an issue with the serving of alcohol.

I found two (2) other country bars currently operating in our area: Toby Keiths-I Love This Bar & Grill (Auburn Hills) and Coyote Joe's (Shelby Twp.). I spoke with Deputy Chief Thomas Hardesti, Auburn Hills PD, about their calls-for-service to "Toby Keith's" country bar in Auburn Hills. D/C Hardesti said there were relatively few calls-for-service and they have had no issues.

I then spoke with Lt. Thomas Kohl, Shelby Twp. PD, about their calls-for-service to "Coyote Joe's." Lt. Kohl told me there are no issues to speak of and the owner was a pillar to their community.

This request to change the plan of operation represents a significant change to the business model. Mr. Higgins was asked if he would be willing to sign the City's Dance Permit Agreement. Mr. Higgins stated his tenure in the City and his ability to run a successful business with very few calls for service should exempt him and he declined to sign it.

Although we agree that Mr. Higgins has a long history of running a successful business in Royal Oak, the police department feels that Mr. Higgins should be required to sign the dance permit agreement before approval is given. The recent rule changes at the Michigan Liquor Control Commission (MLCC) allows for the transfer of ownership of a Class C license without the local police or local legislative body approval. The City's plan of operation requirements and Dance/Entertainment agreements help Royal Oak keep local control.

The police department cannot recommend approving the Plan of Operation change without an accompanying Dance Agreement being signed. If Mr. Higgins were to sign the Dance Permit Agreement, the police department would not object to the changes in the plan of operation.

**Approval for this change in the Plan of Operation is subject to the approval or denial of the Royal Oak City Commission.**

Respectfully,



Gordon Young  
Deputy Chief of Staff Services  
Royal Oak Police Department



*A Royal Oak Tradition - Famous for Ribs, Seafood & Steaks*

March 7, 2013

**CITY OF ROYAL OAK**

**CLASS C LIQUOR LICENSE OR TAVERN LICENSED BUSINESS  
PLAN OF OPERATION**

**RE: Oxford Restaurant, Inc., DBA The Oxford Inn/DBA Bobby's Nashville Bar & Grill located at 1214 S. Main, Royal Oak, Michigan 48067**

We have received a copy of the Royal Oak City Ordinances #2001-6, an Ordinance to establish a General Policy for liquor licenses and permits, understand its provisions, and will be governed by it. The following Plan of Operation is developed in keeping with the spirit and intent of this ordinance.

**HOURS OF OPERATION:** Our hours of operation are Monday – Sunday, from 9:00 am – 2:00 am. (Outside dining: West courtyard patio facing residential until 10:30 pm, Patio facing parking lot, regular business hours - this patio will include an eight seat free-standing bar.) Last call will be thirty minutes before closing and last service will be twenty minutes before closing. Bobby's Nashville will be serving a menu brunch Saturday and Sunday until 3:00 pm. For special events, we may request, with the Chief's permission, to open early. We currently have on file an after hours license for food and entertainment. Enclosed is a copy of our State liquor license.

**FORMAT:** The premise operates primarily as a full-service restaurant, offering two full-service bars and a full service kitchen for clientele, providing for 244 seated patrons, which includes 24 bar seats. Additional seating of 46 patrons, which includes an eight seat bar, is available, weather permitting, in the outdoor patios. Bobby's Nashville also provides on site catering for private parties: wakes, birthdays, anniversaries, showers, rehearsal dinners, weddings and corporate meetings and seminars, dancing and/or entertainment for these events will be provided based upon booking request of the client. Offsite catering will be provided by The Oxford Inn. We may provide live entertainment or a DJ on Thursday, Friday and Saturday nights, special events, and holidays. The entertainment will not perform after 1 am. There may be dancing on entertainment nights. The dance floor is 7'2" by 14'2" for a total of approximately 102 square feet. We are also adding two touch screen bar top trivia games and a dart board with plastic darts. Note: Floor & seating chart in the Nashville room changes based on event, example: see floor plan. There are 12 bar seats at the bar. There are high top tables along side of the bar with 12 bar stools to be used on entertainment & dancing nights, but the stand up and bar stool may be converted to regular tables & seating for other specified events (Ex. Showers wakes, weddings, meetings). Note: Most showers and/or wakes request the removal of the bar stools from the room. All windows and screens in the Nashville Room will be closed at 10:30 pm. The square footage of Bobby's Nashville is 5000 square feet. We agree to adhere to the provisions of the **Entertainment Agreement**, which has been signed. It is agreed that we will not change the format of type of business, which is a full service food service establishment serving a 70% food to 30% alcoholic beverages, without written approval of the City Council. This includes changing from a full-service restaurant to a bar.

**CODE COMPLIANCE:** Bobby's Nashville is in full compliance of all applicable health, safety, building, sanitation, electrical, plumbing, and fire codes as well as zoning requirements.

**SECURITY:** Security for the customer, building, and community is the first priority for the corporation, and as such, we will undertake whatever measures are necessary to maintain and supervise the expected level. We have a sixteen camera surveillance system which includes surveillance of the entrance, back of building and alleyway.

**PARKING:** Two parking lots are available with 80 cars meeting all existing requirements including required handicap spaces. We provide valet service free of charge to our customers as business requires, using these two lots. We do not valet cars on city streets.

**ALCOHOL MANAGEMENT:** The establishment will strictly obey all rules and regulations promulgated by the City of Royal Oak and the State of Michigan Liquor Control Commission. There will be neither service to nor consumption of alcoholic beverages by minors at any time. No alcohol will be sold, or permitted to be sold, on a commission basis by any person.

In addition, the following policies will be enforced at the establishment:

1. No alcoholic beverages will be allowed on the premises other than what is dispensed by the establishment.

2. All staff will pay attention and be alert to observable clues displayed by an intoxicated individual such as: (a) impaired reflexes, (b) impaired coordination, (c) reduced judgement and inhibitions, (d) impaired vision, etc.
3. All staff will be alert to potential problems at their respective areas at the facility.
4. All staff will be polite and courteous to the intoxicated individual(s) and will be knowledgeable as to when to request assistance from additional facility staff
5. Patrons who appear to be under 30 years of age or younger will be asked to show proper identification. Signs will be posted at serving locations. Patrons must produce proper identification.
  - 5.1 All patrons under 21 years of age – service for alcoholic beverages will be refused.
  - 5.2 Check "State Seal" and other markings. Check for damage or alterations to the identification card.
  - 5.3 Do not return falsified identification cards. Call management immediately.
6. If a patron shows signs of intoxication, then refuse service, politely explain policy, suggest non-alcohol purchase, and/or call for management if necessary.
7. If a patron is purchasing on behalf of someone else who appears **less than 30 years old**, then request to see identification of recipient or contact supervisory personnel whom will seek patron(s) out. Refuse service to minors. Inform all parties involved that policy allows for ejection off premises if illegal activity has occurred.
8. Alcohol dispensing may be restricted to one or any combination of the following practices:
  - No sales to intoxicated persons.
  - No sales without proper identification.
  - Limit alcoholic choices if necessary.
  - When in doubt, do not serve – call supervisor.
9. Observe all patrons leaving the property. No alcoholic beverages are allowed to leave the facility or property except corked wine per the new state law, 2005.
10. Approach any patron appearing to be impaired and leaving the event. Determine if they are driving. If so, attempt to persuade them not to drive and request a non-impaired companion to drive. If unable, refer to patron(s) to bus or taxi service.
11. Supervisory and management personnel will complete documentation of any alcoholic related incidents at the end of event. Information will be disseminated accordingly.
12. The establishment fully participates in the Techniques of Alcohol Management Program and will continue such participation in that program or a similarly recognized program approved by the Royal Oak Police Chief. TIPS/TAM certification cards for all employees shall be available for inspection by the Police Department 35 days after the date of hire.

**REFUSE DISPOSAL:** Bobby's Nashville will dispose of refused in an enclosed dumpster with lid. This dumpster is located at the end of the closed alley adjacent to our building in a gated area. A water spigot is available to clean dumpster enclosure as necessary.

**GENERAL:** Every effort will be made to maintain positive relationships with adjacent and nearby businesses as well as cooperation with all city departments. Every effort will be made to solve any problems that may arise.

**Emergency Contacts:**

|                |                   |                    |
|----------------|-------------------|--------------------|
| Robert Higgins | (248) 391-6259(H) | (248) 722-7003 (C) |
| Mary Higgins   | (248) 391-6259(H) | (248) 722-7002 (C) |
| Janice Wilson  | (586) 778-1864(H) | (248) 543-6429 (O) |
| Bonni Cloutier | (248) 505-5724(C) |                    |
| Sunnie Haf     | (248) 778-8420(C) |                    |

Oxford Restaurant, Inc. DBA Bobby's Nashville Bar & Grill / *The Oxford*

Robert Higgins  
President



*A Royal Oak Tradition - Famous for Ribs, Seafood & Steaks*

April 19, 2012

**CITY OF ROYAL OAK**

**CLASS C LIQUOR LICENSE OR TAVERN LICENSED BUSINESS  
PLAN OF OPERATION**

**RE: Oxford Restaurant, Inc. doing business as Oxford Inn / *The Oxford* located at  
1214 S. Main, Royal Oak, Michigan  
Mailing Address: 200 S. Washington, Suite 3**

We have received a copy of the Royal Oak City Ordinances #2001-6, an Ordinance to establish a General Policy for liquor licenses and permits, understand its provisions, and will be governed by it. The following Plan of Operation is developed in keeping with the spirit and intent of this ordinance.

**HOURS OF OPERATION:** Our hours of operation are Monday – Sunday, from 9:00 am – 2:00 am. (Outside dining: West courtyard patio facing residential until 10:30 pm, Patio facing parking lot, regular business hours - this patio will include an eight seat free-standing bar.) Last call will be thirty minutes before closing and last service will be twenty minutes before closing. The Oxford will be serving a menu brunch Saturday and Sunday until 3:00 pm. We currently have on file an after hours license for food and entertainment. Enclosed is a copy of our State liquor license.

**FORMAT:** The premise operates primarily as a full-service restaurant, offering two full-service bars and a full service kitchen for clientele, providing for 244 seated patrons, which includes 24 bar seats. Additional seating of 46 patrons is available, weather permitting, in the outdoor patios. The Oxford also provides on site catering for private parties: wakes, birthdays, anniversaries, showers, rehearsal dinners, weddings and corporate meetings and seminars. We also offer occasional live entertainment and dancing. Special arrangements can be made for banquet functions and off premise catering. The square footage of the Oxford is 5000 square feet.

We agree to adhere to the provisions of the **Entertainment Agreement**, which has been signed. It is agreed that we will not change the format of type of business, which is a full service food service establishment serving an 80% food to 20% alcoholic beverages, without written approval of the City Council. This includes changing from a full-service restaurant to a bar.

**CODE COMPLIANCE:** The Oxford is in full compliance of all applicable health, safety, building, sanitation, electrical, plumbing, and fire codes as well as zoning requirements

**SECURITY:** Security for the customer, building, and community is the first priority for the corporation, and as such, we will undertake whatever measures are necessary to maintain and supervise the expected level. We have a sixteen camera surveillance system which includes surveillance of the entrance, back of building and alleyway.

**PARKING:** Two parking lots are available with 80 cars meeting all existing requirements including required handicap spaces. We provide valet service free of charge to our customers as business requires, using these two lots. We do not valet cars on city streets.

**ALCOHOL MANAGEMENT:** The establishment will strictly obey all rules and regulations promulgated by the City of Royal Oak and the State of Michigan Liquor Control Commission. There will be neither service to nor consumption of alcoholic beverages by minors at any time. No alcohol will be sold, or permitted to be sold, on a commission basis by any person.

In addition, the following policies will be enforced at the establishment:

1. No alcoholic beverages will be allowed on the premises other than what is dispensed by the establishment.
2. All staff will pay attention and be alert to observable clues displayed by an intoxicated individual such as: (a) impaired reflexes, (b) impaired coordination, (c) reduced judgement and inhibitions, (d) impaired vision, etc.

3. All staff will be alert to potential problems at their respective areas at the facility.
4. All staff will be polite and courteous to the intoxicated individual(s) and will be knowledgeable as to when to request assistance from additional facility staff
5. Patrons who appear to be under 30 years of age or younger will be asked to show proper identification. Signs will be posted at serving locations. Patrons must produce proper identification.
  - 5.1 All patrons under 21 years of age – service for alcoholic beverages will be refused.
  - 5.2 Check "State Seal" and other markings. Check for damage or alterations to the identification card.
  - 5.3 Do not return falsified identification cards. Call management immediately.
6. If a patron shows signs of intoxication, then refuse service, politely explain policy, suggest non-alcohol purchase, and/or call for management if necessary.
7. If a patron is purchasing on behalf of someone else who appears **less than 30 years old**, then request to see identification of recipient or contact supervisory personnel whom will seek patron(s) out. Refuse service to minors. Inform all parties involved that policy allows for ejection off premises if illegal activity has occurred.
8. Alcohol dispensing may be restricted to one or any combination of the following practices:
  - No sales to intoxicated persons.
  - No sales without proper identification.
  - Limit alcoholic choices if necessary.
  - When in doubt, do not serve – call supervisor.
9. Observe all patrons leaving the property. No alcoholic beverages are allowed to leave the facility or property except corked wine per the new state law, 2005.
10. Approach any patron appearing to be impaired and leaving the event. Determine if they are driving. If so, attempt to persuade them not to drive and request a non-impaired companion to drive. If unable, refer to patron(s) to bus or taxi service.
11. Supervisory and management personnel will complete documentation of any alcoholic related incidents at the end of event. Information will be disseminated accordingly.
12. The establishment fully participates in the Techniques of Alcohol Management Program and will continue such participation in that program or a similarly recognized program approved by the Royal Oak Police Chief. TIPS/TAM certification cards for all employees shall be available for inspection by the Police Department 35 days after the date of hire.

**REFUSE DISPOSAL:** The Oxford will dispose of refused in an enclosed dumpster with lid. This dumpster is located at the end of the closed alley adjacent to our building in a gated area. A water spigot is available to clean dumpster enclosure as necessary..

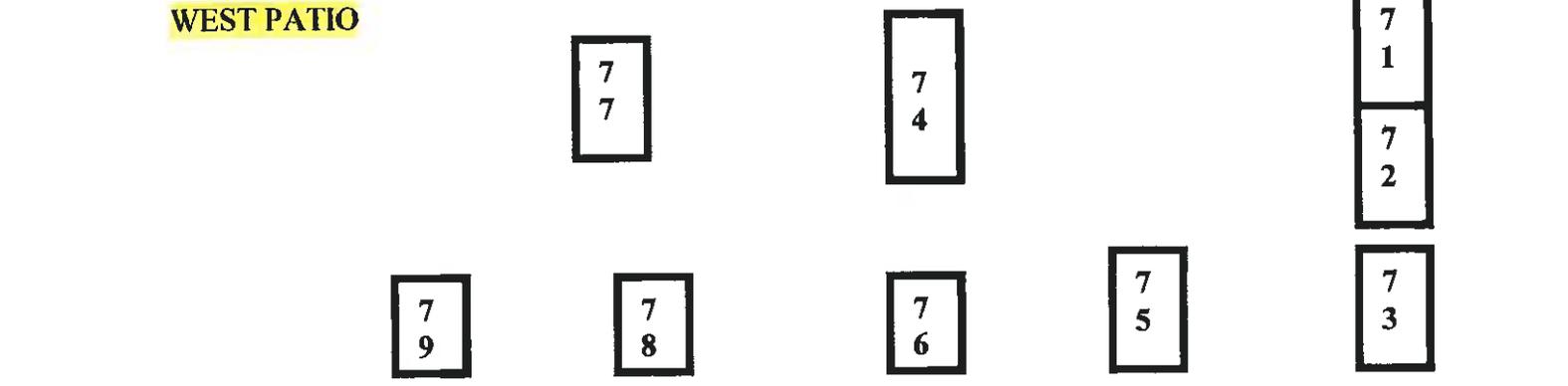
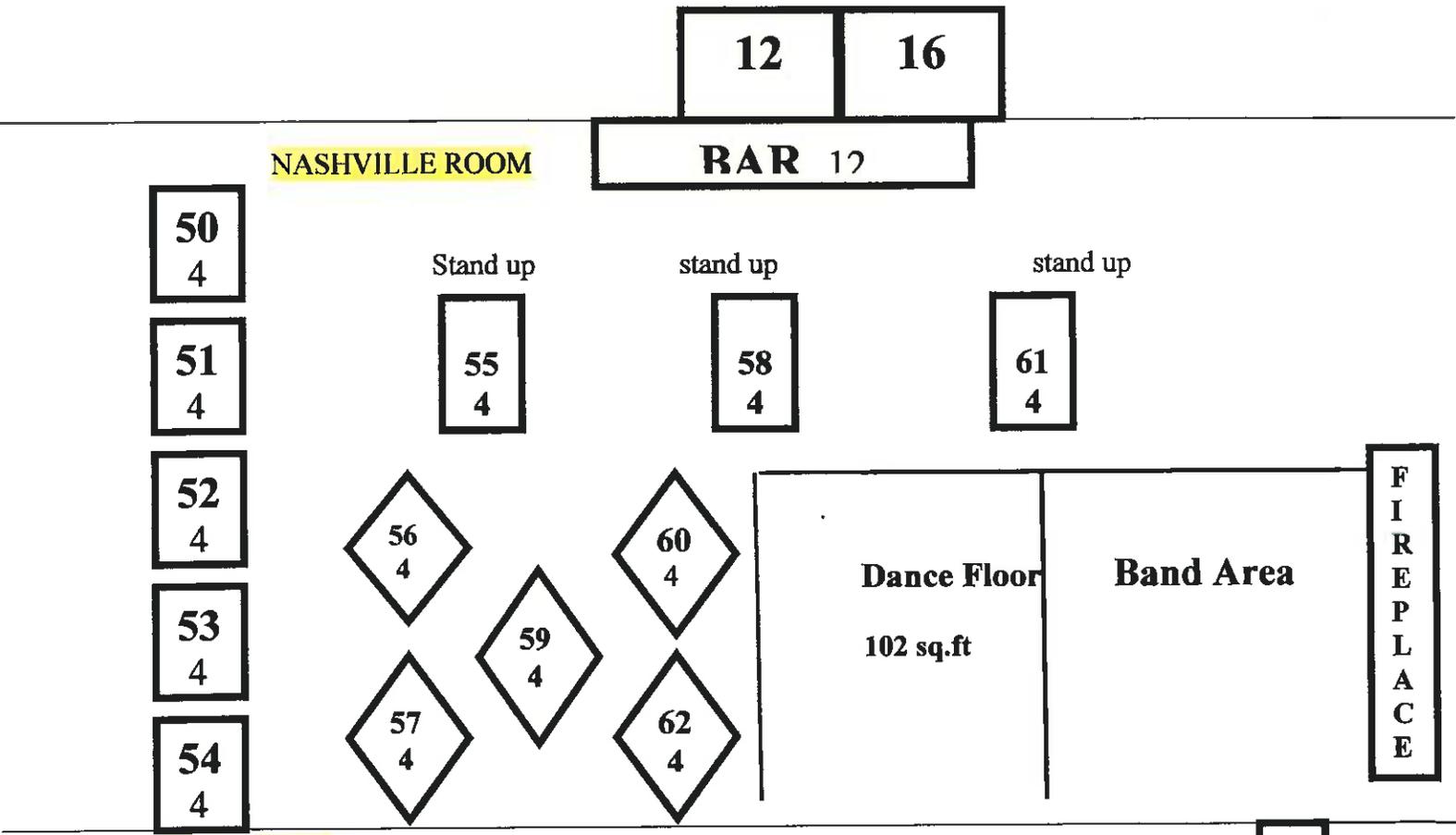
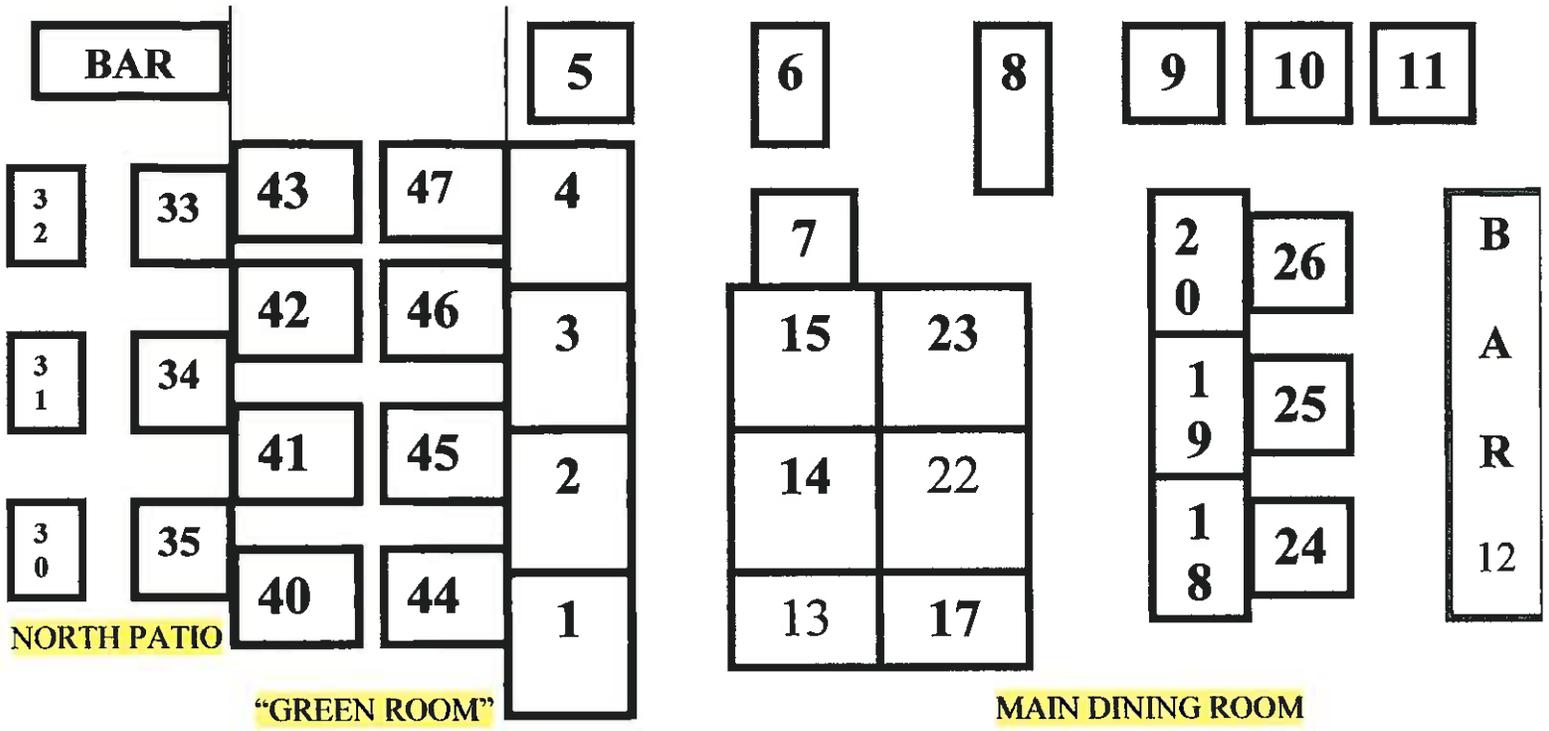
**GENERAL:** Every effort will be made to maintain positive relationships with adjacent and nearby businesses as well as cooperation with all city departments. Every effort will be made to solve any problems that may arise.

**Emergency Contacts:**

|                |                   |                    |
|----------------|-------------------|--------------------|
| Robert Higgins | (248) 391-6259(H) | (248) 772-7003 (C) |
| Mary Higgins   | (248) 391-6259(H) | (248) 722-7002 (C) |
| Janice Wilson  | (586) 778-1864(H) | (248) 543-6429 (O) |
| Bonni Cloutier | (248) 505-5724(C) |                    |
| Sunnie Haf     | (248) 778-8420(C) |                    |

Oxford Restaurant, Inc. DBA Oxford Inn / *The Oxford*

Robert Higgins  
President



**OXFORD INN**  
1214 S. Main

TOTAL CALLS FOR SERVICE – 3/1/2012 – 3/1/2013 = 9

| <u>DATE</u> | <u>REPORT/D-CARD</u> | <u>COMPLAINT</u>   | <u>SYNOPSIS</u>  |
|-------------|----------------------|--------------------|--|
| 3/18/2012   | 12-6322D             | Community Policing | Building check. Officer found screen missing and window that appeared to be ajar. Found window to be locked. Remainder of building checked secure. No report.                          |
| 4/2/2012    | 12-7912D             | Open Alarm         | West door – east bar motion. Cancel per alarm co. No report.   |
| 5/23/2012   | 12-13062D            | Family Trouble     | Male and female subjects screaming at each other in front of restaurant, as employee was leaving the building. Officers checked area but the subjects were gone on arrival. No report. |
| 5/26/2012   | 12-13373D            | Welfare Check      | Checking on an elderly female who is acting odd. Restaurant called a cab for her. No report.   |
| 6/24/2012   | 12-16391D            | Suspicious Persons | Group of 4 people in the parking lot. Gone on arrival. No report.  |
| 7/5/2012    | 12-17606D            | Traffic Crash      | Damage to a parked car in the parking lot.   |
| 11/7/2012   | 12-30865D            | Open Alarm         | Cancel per alarm company. No report.   |
| 11/7/2012   | 12-30927D            | Be On the Look     | Caller is a patron at the bar and says that a male subject is getting into a car and she thinks he is drunk. Be On the Look to all cars. No report.                                    |
| 1/11/2013   | 13-995D              | Open Alarm         | South bar door. Inside checks ok. Resecured door. No report.   |

## **French Onion**

**Savory beef stock, stewed onions, house croutons and topped with oven baked Swiss.**

## **Chicken Chili**

# **Appetizers**

## **Calamari**

**Served with a tomato pesto sauce.**

## **Oysters Rockefeller**

**Three oysters baked with a mixture of spinach, bacon, and onions, topped with parmesan cheese.**

## **Raw Oysters on the Half Shell**

**A half dozen fresh oysters.**

## **Fried Oysters**

## **Spinach Artichoke Dip**

**Voted Best in Detroit.**

## **Pulled Pork Hoe Cake Fritters**

**A nest of tender bbq pulled pork atop crispy cornbread fritters dolloped with whole grain mustard and garnished with pickled okra.**

## **Shrimp and Grits**

**Texas Shrimp sautéed in virgin olive oil, fresh garlic, and green onion. Served over Vermont white cheddar cheese grits and garnished with diced Georgia cobb smoked bacon.**

## **Catfish Torta**

**House breaded farm raised Mississippi catfish layered with crispy cornbread fritters, spicy Srichia coleslaw, tomato, avocado, and cilantro.**

## **Classic Fried Green Tomatoes**

**Slices of green tomato dusted in our mom's special coating and sautéed until crispy and golden. Garnished with our zesty house made Tennessee style chow chow and white bean mash.**

## **Southern Fried Chicken Bucket**

### **Rib Teaser**

A taste of our famous baby back ribs

### **Fried Okra**

### **Hush Puppies**

### **Black-eyed Peas Hummus**

## **The Garden Patch**

### **Southern Greens Bowl**

Turnip greens, mustard greens, and spinach tossed with ripe tomatoes, baby cucumber, green onion, and shaved turnip. Topped with herbed cornbread croutons.

### **Green Power Protein Salad**

Kale, garbanzo beans, carrot, red onion, white beans, tomato, olive oil, sea salt, and live enzyme unfiltered apple cider.

### **Two Seasons Salad**

Turnip greens, mustard greens, and romaine lettuce tossed with honey crisp apple slices, blue cheese, red onions, shaved raw sugar beet, and roasted salted black eyed peas. Michigan raw honey and unfiltered apple cider vinaigrette.

### **Simply Tomatoes and Cucumbers**

Ripe tomatoes and baby cucumbers drizzled with olive oil, apple cider vinegar, salt, cracked pepper.

### **Caesar Salad**

Crisp romaine, croutons, parmesan cheese tossed in our house made dressing.

## **Cobb Salad**

**This classic salad begins with rows of grilled chicken breast, bacon bits, bleu, cheddar cheeses, avocado, diced tomatoes, black olives, red onions & mixed greens.**

**Available With Above Salad Entrées.**

Grilled chicken / Shrimp / Salmon

## **SPECIALTY SANDWICHES**

### **BURGERS**

**1/2 lb. Angus Beef**

**Apple wood bacon**

**Cheeses**

**Fried Egg**

### **Carolina Brisket Sandwich**

**Tender Carolina dry rub brisket stacked on char grilled sourdough with longhorn Colby cheese, cider vinegar slaw, smokey crisp fried red onion strings & lightly dressed with our mustard seed mayo.**

### **Pulled Smoked Chicken Sandwich**

**House Smoked Chicken very lightly dressed with our house bbq sauce and stacked high on sourdough with our chow chow, shaved turnip, mustard greens, and red onion.**

### **Traditional Pulled Pork Sandwich**

**Slow roasted pork dressed with our house bbq sauce and piled high on a fresh baked bun. It would be a shame to ruin this sandwiches natural goodness with toppings but we love our creamy slaw on it. Give it a try.**

### **Catfish Po' Boy**

**House breaded farm fresh catfish, shaved red onion, tomato, romaine lettuce and our zesty remoulade all on a crusty French baguette.**

### **Oyster Po'Boy**

## **Reuben**

Tender, lean corned beef with Swiss cheese, sauerkraut & topped with Russian dressing.

## **Hot Brown**

## **Supper Time**

### **Filet**

8oz. choice tenderloin topped with zip sauce

### **Top Sirloin**

Thick cut 8oz. choice sirloin

### **Roasted Prime Rib**

12oz. cut.

{Available Friday - Sunday after 4pm}

### **Baby Back Ribs**

Fall off the bone caramelized with our famous BBQ sauce.

Full slab / Half slab Ribs that rule!

### **Beef Brisket**

Top quality Brisket seasoned with our special rub and slow roasted with aromatic vegetables until fork cut tender.

### **Roasted Pork Tenderloin with warm fried Michigan Honey crisp apples.**

### **Carolina Dry Rub BBQ Chicken**

A whole half free range chicken marinated in our special brine, rubbed down with our house lightly sweet and sassy bbq seasoning, and then roasted hot and fast.

## **Main Street Chicken**

**An original favorite! A tender marinated breast of chicken coated with Italian bread crumbs and slivered almonds. Grilled and served with a side of mustard sauce**

## **Chicken Pot Pie**

**Our house-made deep dish pot pie is stuffed full of chicken, simmered in a savory gravy with fresh garden vegetables and surrounded by a flaky puff pastry.**

## **Zula Ann's Country Fried Chicken**

**Free range boneless skinless chicken thighs marinated in our house brine, dusted in mom's secret seasoned flour, and fried golden brown. Served with a dollop of our Saw Mill gravy on the side.**

## **Country Fried Steak**

**BBQ Atlantic Salmon glazed with Apricot and Ancho Chile Pepper Preserves**

## **Andouille Sausage with red Beans & rice**

## **~~English Style~~ Fish & Chips**

**Cod fillets batter dipped. Served with English cut fries and house tartar**

## **Lake Perch**

**Lightly seasoned and sautéed.**

## **Catfish**

## **Shrimp and Grits**

**Texas Shrimp sautéed in virgin olive oil, fresh garlic, and green onion. Served over Vermont white cheddar cheese grits and garnished with diced Georgia cobb smoked bacon.**

## **Gourmet Mac & Cheese.**

**This classic dish starts off with cavatappi pasta noodles. Blended with Muenster, extra sharp cheddar & parmesan cheeses then baked with a cracker crust.**

**PLUS PASTA DISHES**

A G R E E M E N T

THIS AGREEMENT, made this 7<sup>th</sup> day of April, 2011, by and between Oxford Restaurant Inc., a Michigan Corporation, doing business as Oxford Inn, whose address is 1214 S. Main, Royal Oak, Michigan 48067 (hereinafter referred to as "Oxford Inn") and the City of Royal Oak with offices at 211 Williams Street, Royal Oak, Michigan 48068 (hereinafter referred to as the "City").

WITNESSETH:

WHEREAS, Oxford Inn is presently conducting a business as a Restaurant/bar at 1214 S. Main, Royal Oak, Michigan; and

WHEREAS, Oxford Inn has been granted a Class C + SDM Liquor License with an Sunday Sales Permit from the Michigan Liquor Control Commission, which license and permits are presently in good standing; and

WHEREAS, Oxford Inn desires to obtain an Entertainment Permit from the Michigan Liquor Control Commission in order to permit it to have allowable MLCC entertainment at its premises, and further desires to obtain the consent of the City to the granting of such Permit; and

WHEREAS, the City, through its Commission, has expressed its reluctance to grant approval to the issuance of Entertainment permit which would permit Oxford Inn or any future owner of the premises located at 1214 S. Main, Royal Oak, Michigan, to have

topless entertainment, lingerie fashion shows, and/or other similar type entertainment on the premises.

WHEREAS, the Michigan Liquor Control Commission has advised the parties hereto that it will not issue an Entertainment permit to Oxford Inn without the approval of the City; and

WHEREAS, Oxford Inn has expressed its desire to enter into an Agreement with the City which would restrict the use and duration of an Entertainment Permit in order to obtain the approval by the City to the granting of such Permit; and

WHEREAS, the parties hereto have discussed entering into an Agreement limiting the use and duration of an Entertainment Permit that may be granted to Oxford Inn and desire to reduce to writing a memorandum of their agreements.

NOW, THEREFORE, in consideration of the premises and the mutual covenants herein contained, the parties hereto agree as follows:

1. Upon the execution of this Agreement, Oxford Inn shall make application to the Michigan Liquor Control Commission requesting the granting to it of Class C and SDM. The City shall, through its Commission, when requested by either Oxford Inn or the Michigan Liquor Control Commission, approve the granting of said Entertainment Permit to Oxford Inn.

2. That in consideration of the approval of the

granting of such a Permit by the City, Oxford Inn  
shall restrict its entertainment to  
allowable MCCC entertainment

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and shall not permit any topless entertainment, lingerie fashion shows and/or other similar type entertainment to be performed at its premises in Royal Oak, Michigan.

3. That upon either a foreclosure, lease, or sale of the premises commonly known as 1214 S. Main, Royal Oak, Michigan, Oxford Inn shall request the Michigan Liquor Control Commission to revoke its Entertainment Permit without cause.

4. That the Entertainment Permit and this Agreement shall be reviewed by the City Commission with the Class C Liquor License on or before **April 30, 2011**, and yearly thereafter; and Oxford Inn shall, if so requested by the City Commission, request the Michigan Liquor Control Commission to revoke its Entertainment Permit without cause.

5. That Oxford Inn shall comply with all of the rules and regulations of the Michigan Liquor Control Commission.

6. That this Agreement shall be contingent upon the City ratifying and approving the execution hereof.

IN WITNESS WHEREOF, the parties hereto have executed this Agreement as of the day and year first above written.

\_\_\_\_\_ A Michigan Corporation

By:  ROBERT HIGGINS

By: \_\_\_\_\_

CITY OF ROYAL OAK

By: \_\_\_\_\_

By: \_\_\_\_\_

CID/5/28/91  
CID/5/19/05

# THE CAPACITY OF THIS ROOM IS LIMITED TO

# 160 PERSONS

## Royal Oak Police Department

Address 1214 S. Main

Date Issued 2/9/05

Location/Room Oxford Inn-E. Dining Rm

Issued By *M. D. Welch*  
Lt. D. Welch, Liquor License Coordinator

*Theodore H. Quisenberry*

Theodore H. Quisenberry, Chief of Police



This occupant capacity placard is to be posted in a conspicuous location.

# THE CAPACITY OF THIS ROOM IS LIMITED TO 74 PERSONS

## Royal Oak Police Department

Address 1214 S. Main

Date Issued 2/9/05

Location/Room Oxford Inn-W Dining Rm

Issued By *Lt. D. Weich*

Lt. D. Weich, Liquor License Coordinator



*Theodore H. Quisenberry*

Theodore H. Quisenberry, Chief of Police



This occupant capacity placard is to be posted in a conspicuous location.

## **MEMORANDUM**

**To:** Mr. Don Johnson, City Manager

**From:** Gordon Young, Deputy Chief of Police

**CC:** Corrigan O'Donohue, Chief of Police *CR*

**Date:** 3/11/2013

**Re:** CHANGE IN THE PLAN OF OPERATION FOR PIZZERIA BIGA

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Pizzeria Biga, located at 711 S. Main St., has requested to change their plan of operation.

Changes include:

- Hours of Operation
  - Opening at 8:00 a.m. on Saturday and Sunday. Currently, they open at 11:00 a.m.
    - Pizzeria Biga will offer a brunch menu each morning.
  - Pizzeria Biga will seek the approval of the Chief of Police to open early for special occasions, such as St. Patrick's Day, Dream Cruise week and Arts, Beats and Eats.

The format will not change and the patron seating will not change (69 interior and 24 exterior). Pizzeria Biga is a well run establishment with no significant calls for police service. Over the past year, this department responded to 35 calls-for-service. None were related to the service of alcohol. The Royal Oak Police Department does not object to any of the requested changes in the Plan of Operation for Pizzeria Biga.

**Approval for this change in the Plan of Operation is subject to the approval or denial of the Royal Oak City Commission.**

Respectfully,



Gordon Young  
Deputy Chief of Police  
Royal Oak Police Department

**Pizzeria Biga**  
**PLAN OF OPERATION**  
**711 S. Main, Suite 200, Royal Oak, 48067**

As of  
February 22, 2013

Deleted: June 23, 2011

**PREAMBLE:** We received a copy of the 2001-06 City of Royal Oak ordinance regulating liquor licenses. 711 Bistro, LLC is requesting a "Bistro" Redevelopment Quota Class C Liquor Licenses with Sunday Sales Permit, Outdoor Service Area Permit and Official Permit (Food) to be located at 711 S Main, Suite 200, Royal Oak, Michigan, Oakland County, Michigan to be Issued Pursuant to MCL 436.1521a(1)(b). The following Plan of Operation is developed in keeping with the spirit and intent of the City's Ordinance. 711 Bistro, LLC will do business as Pizzeria Biga ("Pizzeria Biga")

**HOURS OF OPERATION:** Hours of operation will be Monday through Friday 11:00 A.M. to Midnight and Saturday and Sunday from 8:00 A.M. to Midnight. Last call will be 30 minutes before closing, last service will be 20 minutes before closing. Pizzeria Biga may open earlier for special occasions, such as St Patrick's Day, Dream Cruise week and Arts, Beats and Eats with the prior approval of the Chief of Police.

Deleted: Sunday

**FORMAT/BISTRO CONCEPT:** Pizzeria Biga will operate as a Bistro in strict accordance with §2001-6(E), commonly known as the "Bistro Ordinance" as follows: Food service shall be Pizzeria Biga's primary purpose. It is anticipated that the food to alcohol ratio will be 80% food sales to 20% alcohol sales (primarily wine and craft beers).

Pizzeria Biga will specialize in high quality specialty pizzas, accompanied by cheese and salami plates, small plates, soups and salads. Pizzeria Biga will also have specialty Italian dishes for the full course meals. Biga is a natural non-commercial starter of pizza dough created to perfection.

Pizzeria Biga will be a Bistro with a full service kitchen with interior seating, which meets all of the following criteria:

- a. Pizzeria Biga has applied for a redevelopment district license, as defined in the Michigan Liquor Control Code, MCLA §436.1101 et. seq., and complies with the provisions of the redevelopment district license requirements.
- b. The interior seating, including bar seating, is 69 seats, including 46 seats on the main floor, 16 seats in the mezzanine level and 7 seats at the bar.
- c. Pizzeria Biga will have seasonal sidewalk café seating, or outdoor seating on its garden level, depending on the City's determination that there is sufficient space. There will be no more than 24 seats in the seasonal outdoor café(s).

- d. Bar Seating is 7 seats.
- e. There is no dance permit.
- f. Pizzeria Biga closes nightly at 12:00 midnight.
- g. There will not be any gaming devices of any kind on the premises.
- h. Alcohol shall only be sold to seated patrons.
- i. The interior seating area is approximately 1,700 square feet.
- j. Pizzeria Biga will never request a direct connection bar permit.
- k. Pizzeria Biga will otherwise comply with all requirements of the Royal Oak City Code.

Pizzeria Biga understands that it must enter into a written agreement with the City setting forth all the operating requirements set forth in (a) through (k) above; and that failure to comply with the terms and conditions of the agreement shall be grounds for the City to recommend revocation of the license to the Michigan Liquor Control Commission.

Pizzeria Biga may occasionally offer live musical entertainment restricted to non-amplified acoustic instruments such as piano or guitar.

**CODE COMPLIANCE:** The premises, when remodeled/completed, will fully comply with all applicable health, safety, building, sanitation, electrical, plumbing, and fire codes, as well as zoning requirements.

**OUTDOOR SERVICE:** There will be Outdoor Service Area located on the garden level, which will have seating for no more than 24 patrons [subject to Planning approval]. The Outdoor Service Area will operate in accordance with and consistent with all City policies, practices, and procedures regulating outdoor service, including, but not limited to:

- a. The Outdoor Service Area will not be permanently enclosed;
- b. The fence and/or other barricades or rail surrounding the Outdoor Service Area will be anchored in accordance with the Uniform Engineering Anchoring System as promulgated by the Engineering Department of the City of Royal Oak;
- c. The manner in which the Outdoor Service Area is enclosed shall be subject to prior approval and inspection by the Police and Engineering Department;
- d. The use of alcohol will be allowed in accordance with the rules of the Michigan Liquor control Commission and the City's Ordinances from April 15th to October 15th;
- e. The Outdoor Service Area will be clean free of debris of trash. The Area shall be cleaned at the close of each business day; and,

- f. Pizzeria Biga will pay fees in accordance with the City's Sidewalk Café License Agreement application, if applicable.

**PLAN OF OPERATION:** It is acknowledged that Pizzeria Biga shall be operated in accordance with an approved Plan of Operation. We acknowledge that changing the operation of this business in any manner inconsistent with the approved Plan of Operation is a violation of the ordinance and the rules of the Liquor Control Commission, and that any changes to the Plan of Operation must be approved by the City Commission prior to it being placed into effect on the business premises.

**SECURITY:** Security for the customers, building, and community will have the highest priority, and we will undertake whatever measures are necessary to maintain and supervise the expected level.

**PARKING:** There is no on-site parking required as the business is located in the Central Business District of Royal Oak. Employees will park in city parking structures.

**ALCOHOL MANAGEMENT:** Pizzeria Biga will strictly obey all rules and regulations promulgated by the City of Royal Oak and the State of Michigan Liquor Control Commission. There will be neither service to nor consumption of alcoholic beverages by minors at any time. No alcohol will be sold, or permitted to be sold, on a commission basis by any person.

The following policies will be strictly enforced at the establishment:

- a. No alcoholic beverages will be allowed on the premises, other than what is dispensed by the establishment.
- b. All staff will pay attention and be alert to observable clues displayed by an intoxicated individual such as impaired reflexes, impaired coordination, reduced judgment and inhibitions, impaired vision, etc.
- c. All staff will be alert to potential problems at their respective areas at the facility.
- d. All staff will be polite and courteous to the intoxicated individual(s) and will be knowledgeable as to when to request assistance from additional facility staff.
- e. Patrons who appear to be 30 years of age or younger will be asked to show proper identification. Signage will be posted at serving locations. Patrons will be required to produce proper identification.
- f. Patrons who appear to be 30 years of age or younger will be asked to show proper identification. Signage will be posted at serving locations. Patrons must produce proper identification.

- i. All patrons under age of 21, service will be refused
  - ii. We will check state seal and other markings. We will check for damages or alterations to identification card
  - iii. Falsified ID cards will not be returned.
- g. If a patron shows signs of intoxication, we will refuse service, politely explain policy, suggest non-alcohol purchase, and/or call management, if necessary.
- h. If a patron is purchasing on behalf of someone else who appears to be less than 30 years old, our staff will request to see identification of recipient or contact supervisory personnel who will seek patron out. Staff will refuse service to minors and will inform all parties involved that policy allows for ejection from premises if illegal activity has occurred.
- i. Alcohol dispensing will be restricted to any of the following practices or any combination thereof:
  - i. No sales to intoxicated persons
  - ii. No sales without proper identification
  - iii. Limited alcoholic choices, if necessary
  - iv. When in doubt, do not serve, call supervisor
- j. No patrons may leave the property with opened alcoholic beverages.
- k. Our staff will approach any person appearing to be impaired and leaving the event to determine if they are driving. If so, staff will attempt to persuade them not to drive and request a non-impaired companion to drive. If unable, staff will refer patron to bus or taxi service.
- l. Supervisory and management personnel will complete documentation of any alcohol-related incidents at the end of any event. Information will be disseminated accordingly.
- m. We shall provide non-alcoholic beverages to all designated drivers for free.
- n. The establishment full participates in the Techniques in Alcohol Management Program and will continue such participation in that program or a similarly recognized program approved by the Royal Oak Police Chief. TIPS/TAM certification for all employees shall be available for inspection by, the Chief of Police within 35 days of date of hire.

Deleted: provided to

**REFUSE DISPOSAL:** The establishment will dispose of refuse in enclosed dumpsters, with locked lids. Pickup will be a minimum of once a week. A water line with spigot will be provided to clean dumpster enclosure as necessary.

**GENERAL:** Every effort will be made to maintain positive relationships with adjacent and nearby businesses, as well as cooperation with all City departments. Every effort will be made to solve any problems which may arise.

**EMERGENCY CONTACTS:** Michael Chetcuti — (734) 320-4711  
Michael Collins — (248) 761-2013

Corporate Name: 711 Bistro, LLC

Signed:

---

Michael Chetcuti  
Member

**Pizzeria Biga**  
**PLAN OF OPERATION**  
**711 S. Main, Suite 200, Royal Oak, 48067**

**As of**  
**February 22, 2013**

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- g. There will not be any gaming devices of any kind on the premises.
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- a. The Outdoor Service Area will not be permanently enclosed;
- b. The fence and/or other barricades or rail surrounding the Outdoor Service Area will be anchored in accordance with the Uniform Engineering Anchoring System as promulgated by the Engineering Department of the City of Royal Oak;
- c. The manner in which the Outdoor Service Area is enclosed shall be subject to prior approval and inspection by the Police and Engineering Department;
- d. The use of alcohol will be allowed in accordance with the rules of the Michigan Liquor control Commission and the City's Ordinances from April 15th to October 15th;
- e. The Outdoor Service Area will be clean free of debris of trash. The Area shall be cleaned at the close of each business day; and,

- f. Pizzeria Biga will pay fees in accordance with the City's Sidewalk Café License Agreement application, if applicable.

**PLAN OF OPERATION:** It is acknowledged that Pizzeria Biga shall be operated in accordance with an approved Plan of Operation. We acknowledge that changing the operation of this business in any manner inconsistent with the approved Plan of Operation is a violation of the ordinance and the rules of the Liquor Control Commission, and that any changes to the Plan of Operation must be approved by the City Commission prior to it being placed into effect on the business premises.

**SECURITY:** Security for the customers, building, and community will have the highest priority, and we will undertake whatever measures are necessary to maintain and supervise the expected level.

**PARKING:** There is no on-site parking required as the business is located in the Central Business District of Royal Oak. Employees will park in city parking structures.

**ALCOHOL MANAGEMENT:** Pizzeria Biga will strictly obey all rules and regulations promulgated by the City of Royal Oak and the State of Michigan Liquor Control Commission. There will be neither service to nor consumption of alcoholic beverages by minors at any time. No alcohol will be sold, or permitted to be sold, on a commission basis by any person.

The following policies will be strictly enforced at the establishment:

- a. No alcoholic beverages will be allowed on the premises, other than what is dispensed by the establishment.
- b. All staff will pay attention and be alert to observable clues displayed by an intoxicated individual such as impaired reflexes, impaired coordination, reduced judgment and inhibitions, impaired vision, etc.
- c. All staff will be alert to potential problems at their respective areas at the facility.
- d. All staff will be polite and courteous to the intoxicated individual(s) and will be knowledgeable as to when to request assistance from additional facility staff.
- e. Patrons who appear to be 30 years of age or younger will be asked to show proper identification. Signage will be posted at serving locations. Patrons will be required to produce proper identification.
- f. Patrons who appear to be 30 years of age or younger will be asked to show proper identification. Signage will be posted at serving locations. Patrons must produce proper identification.

- i. All patrons under age of 21, service will be refused
  - ii. We will check state seal and other markings. We will check for damages or alterations to identification card
  - iii. Falsified ID cards will not be returned.
- g. If a patron shows signs of intoxication, we will refuse service, politely explain policy, suggest non-alcohol purchase, and/or call management, if necessary.
- h. If a patron is purchasing on behalf of someone else who appears to be less than 30 years old, our staff will request to see identification of recipient or contact supervisory personnel who will seek patron out. Staff will refuse service to minors and will inform all parties involved that policy allows for ejection from premises if illegal activity has occurred.
- i. Alcohol dispensing will be restricted to any of the following practices or any combination thereof:
  - i. No sales to intoxicated persons
  - ii. No sales without proper identification
  - iii. Limited alcoholic choices, if necessary
  - iv. When in doubt, do not serve, call supervisor
- j. No patrons may leave the property with opened alcoholic beverages.
- k. Our staff will approach any person appearing to be impaired and leaving the event to determine if they are driving. If so, staff will attempt to persuade them not to drive and request a non-impaired companion to drive. If unable, staff will refer patron to bus or taxi service.
- l. Supervisory and management personnel will complete documentation of any alcohol-related incidents at the end of any event. Information will be disseminated accordingly.
- m. We shall provide non-alcoholic beverages to all designated drivers for free.
- n. The establishment full participates in the Techniques in Alcohol Management Program and will continue such participation in that program or a similarly recognized program approved by the Royal Oak Police Chief. TIPS/TAM certification for all employees shall be available for inspection by the Chief of Police within 35 days of date of hire.

**REFUSE DISPOSAL:** The establishment will dispose of refuse in enclosed dumpsters, with locked lids. Pickup will be a minimum of once a week. A water line with spigot will be provided to clean dumpster enclosure as necessary.

**GENERAL:** Every effort will be made to maintain positive relationships with adjacent and nearby businesses, as well as cooperation with all City departments. Every effort will be made to solve any problems which may arise.

**EMERGENCY CONTACTS:** Michael Chetcuti — (734) 320-4711  
Michael Collins — (248) 761-2013

Corporate Name: 711 Bistro, LLC

Signed:

---

Michael Chetcuti  
Member

**PIZZERIA BIGA**  
711 S. Main

TOTAL CALLS FOR SERVICE – 3/1/2012 – 3/1/2013 = 35

\*\*Just opened in April 2012

| <u>DATE</u> | <u>REPORT/D-CARD</u> | <u>COMPLAINT</u> | <u>SYNOPSIS</u>   |
|-------------|----------------------|------------------|---|
| 4/24/2012   | 12-10191D            | Open Alarm       | Alarm to the south entry door. Cancel per alarm company.  |
| 5/11/2012   | 12-11809D            | Open Alarm       | Southwest dining motion. Checked secure. No report.   |
| 5/12/2012   | 12-11936D            | Open Alarm       | Cancel per alarm company. Employee forgot to turn off motion sensors. Checks o.k.   |
| 5/18/2012   | 12-12478D            | Open Alarm       | Cancel per caller. No report.   |
| 5/20/2012   | 12-12733D            | Burglary Alarm   | South entry door. Cancelled prior to arrival.   |
| 5/21/2012   | 12-12811D            | Open Alarm       | South entry door. Cancelled per Alarm Co.   |
| 5/22/2012   | 12-12900D            | Open Alarm       | South entry door. Alarm company called and cancelled.   |
| 5/27/2012   | 12-13460D            | Open Alarm       | Front motion. Manager at pizza shop next door said that one of his employees took the elevator to the bottom floor which opens to Clover Leaf and accidentally set off the alarm. Checked o.k. at this time. No report. |
| 5/28/2012   | 12-13514D            | Burglary Alarm   | Front door. Cloverleaf is closed but they share the same elevator with Pizza Bigga & the manager used the elevator for a handicap customer and opened the front door. The alarm is going to be reset. No report.        |
| 6/9/2012    | 12-14803D            | Business Walk    | Business check, no report.  |
| 6/10/2012   | 12-14920D            | Open Alarm       | Front door. Cancelled per the alarm company. No report.   |
| 6/13/2012   | 12-15171D            | Open Alarm       | South entry door. Cancel per caller.  |
| 6/15/2012   | 12-15401D            | Open Alarm       | South door checks secure. Same vehicle in lot as yesterday, alarm co. called to cancel. No report.  |
| 6/20/2012   | 12-15960D            | Open Alarm       | Check's o.k. No report.   |
| 6/20/2012   | 12-15963D            | Open Alarm       | Duplicate: officer's already on scene.  |

**PIZZERIA BIGA**  
711 S. Main

|            |           |   |   |
|------------|-----------|---|---|
| 6/22/2012  | 12-16136D | Open Alarm                              | South entry glass break – cancel per caller.  |
| 6/29/2012  | 12-16870D | Open Alarm                              | South west dining room area motion. Cancelled per Alarm Co. No report.  |
| 7/2/2012   | 12-17304D | Open Alarm                              | Cancelled per alarm co., spoke to employees, trouble with south door. No report.  |
| 7/9/2012   | 12-18077D | Open Alarm                              | South entry door. Cancelled per audio century. No report.   |
| 8/4/2012   | 12-20984D | Open Alarm                              | Secure, no broken glass. Train going by set off alarm. No report  |
| 8/7/2012   | 12-21385D | Open Alarm                              | Cancel per Alarm Co. No report.   |
| 8/31/2012  | 12-24171D | Solicitors/Peddlers – No Permit/License | Restaurant was not on the list of approved places to sell parking spaces. Owner was issued a citation and complied with officer's request to cease operation. |
| 9/1/2012   | 12-24347D | Soliciting – No Permit                  | Pizzeria owner advised on passing out coupons. No report.   |
| 9/3/2012   | 12-24617D | Open Alarm                              | Front door. Cancel per Alarm Co. No report.   |
| 9/4/2012   | 12-24754D | Open Alarm                              | Front door alarm. Call cancelled per the alarm company. No report.  |
| 9/5/2012   | 12-24780D | Open Alarm                              | Second floor motion secure. No report.  |
| 9/14/2012  | 12-25602D | Open Alarm                              | South entry glass break. Cancelled. No report.  |
| 9/17/2012  | 12-26025D | Open Alarm                              | Alarm to the south entry door. Cancelled per Alarm Co. No report.   |
| 10/31/2012 | 12-30193D | Open Alarm                              | South doors. Checks ok. No report.  |
| 10/31/2012 | 12-30241D | Property Damage                         | Vehicle was hit while in the parking lot. Both drivers known. Crash report taken.   |
| 11/14/2012 | 12-31576D | Open Alarm                              | Front door. Delivery van parked outside. Checks ok per co-owner's arrival. No report.   |
| 12/9/2012  | 12-34141D | Open Alarm                              | Front door. Set off by manager. Checks ok. No report.   |

**PIZZERIA BIGA**  
711 S. Main

|            |           |            |   |
|------------|-----------|------------|---|
| 12/26/2012 | 12/35750D | Open Alarm | Alarm to the front door. Checks secure ground level. No report. |
| 1/1/2013   | 13-92D    | Open Alarm | Front door. Cancel per alarm co.                                |
| 1/25/2013  | 13-2391D  | Open Alarm | Front door. Checks ok. No report.                               |

## **MEMORANDUM**

**To:** Mr. Don Johnson, City Manager  
**From:** Gordon Young, Deputy Chief of Police  
**Cc:** Corrigan O'Donohue, Chief of Police *et al*  
**Date:** 4/2/2013  
**Re:** Plan of Operation Change for Hamlin's Corner

---

Hamlin's Corner, located at 386-390 N. Main St., has made the following requests:

- Add an additional outdoor patio (Patio #2-16 seats).
- Add an elevated Disc Jockey (DJ) stand next to the dance floor.

Hamlin's Corner was approved by the City Commission to transfer their Class C license from Snookers at the April 16, 2012 meeting. At that time, Hamlin's Corner was approved for a 20 seat outdoor patio on the south side of their Main St. entrance. The present interior seating is 250 which include 30 seats at bar #1 and 6 seats at bar #2.

The request for the additional outdoor patio (Patio #2), consisting of 16 seats, will be located north of their Main St. entrance (see attached floor plan). Service for the outdoor patios will continue to be by wait staff only.

The DJ stand will be located on the south side of the dance floor area. This area is strictly to be used for the DJ services only. Hamlin's Corner has agreed that no other activity, including dancing by patrons, will take place on the stand.

If this request is approved, the outdoor seating will increase by 16 seats (36 outdoor seats total). Even though the available seating is increasing, we do not think this request will actually increase the overall capacity to Hamlin's Corner on any given day. It is not anticipated that Hamlin's Corner will have maximum capacity levels in the interior and exterior at the same time.

Additionally, our experience with restaurant sidewalk cafés has been positive and the Police Department expends minimal resources on their supervision. To wit, the Royal Oak Police Department does not object to the additional outdoor patio (Patio #2) and the addition of the DJ stand. If approved, the applicant will need a second outdoor

patio permit from MLCC and will be required to meet all City code and ordinance requirements as dictated by the Building, Planning, Zoning and Fire Departments.

**Approval for this change in the Plan of Operation is subject to the approval or denial of the Royal Oak City Commission.**

Respectfully,

A handwritten signature in black ink, appearing to read "Gordon Young". The signature is fluid and cursive, with a long horizontal stroke extending to the right.

Gordon Young  
Deputy Chief of Police  
Royal Oak Police Department

Client: **Hamlin Corner**  
 3401 14th St  
 NE, Seattle, WA 98105

Project: **Outdoor Patio**  
 3401 14th St  
 NE, Seattle, WA 98105

Issue: \_\_\_\_\_  
 Date: \_\_\_\_\_  
 Drawn by: \_\_\_\_\_  
 Checked by: \_\_\_\_\_  
 Scale: \_\_\_\_\_

Scale: \_\_\_\_\_

North Arrow: 

Note: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

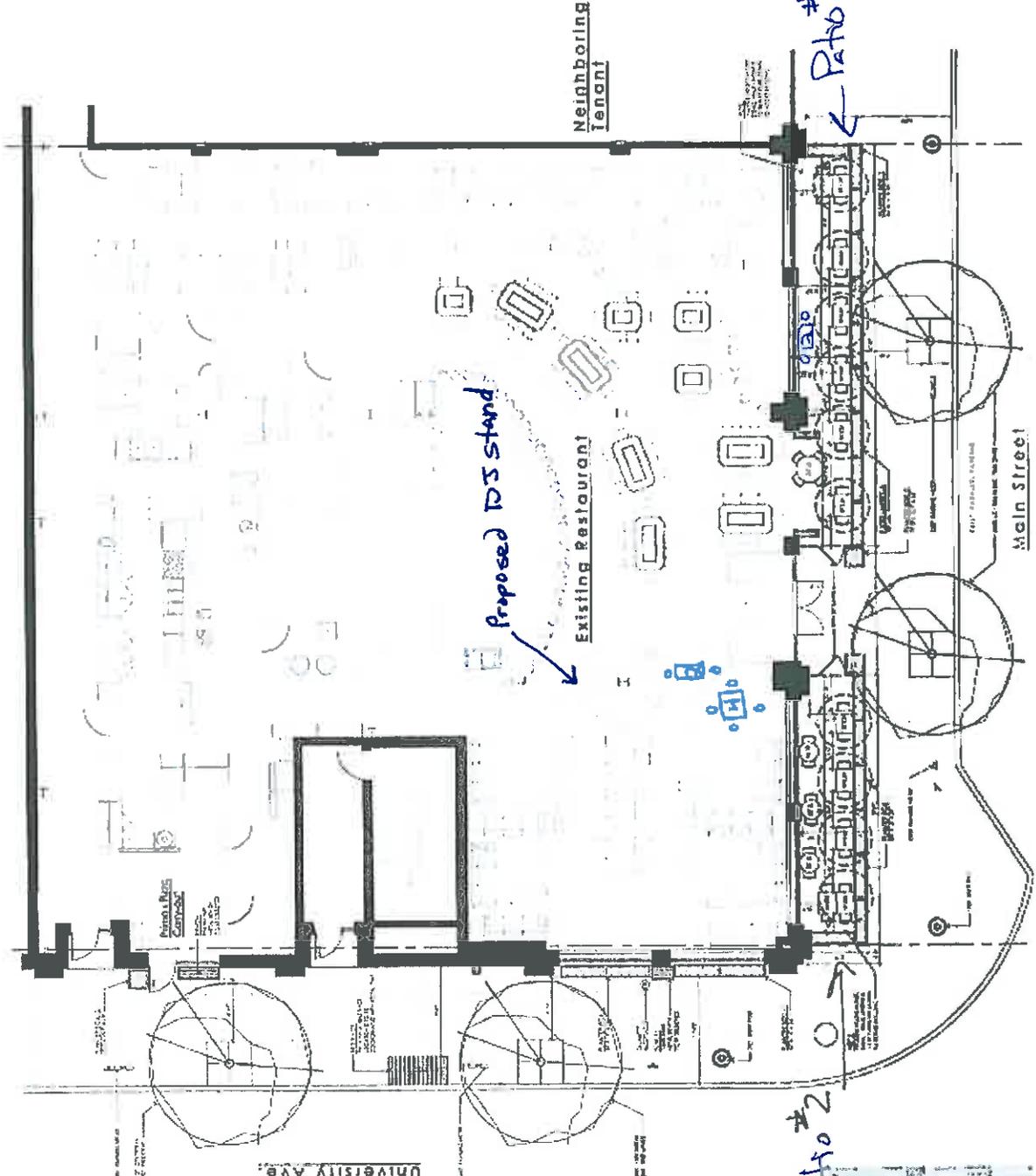
Sheet Title: **Outdoor Seating Plan**

Scale: **3/16" = 1'-0"**

Project Number: **134013**

Sheet Number: \_\_\_\_\_

**A.1**



**Seating Count**

|                     |          |
|---------------------|----------|
| Main Patio          | 14 Seats |
| South Patio         | 18 Seats |
| Total Photo Seating | 34 Seats |



**Outdoor Seating Plan**  
 Scale: 3/16" = 1'-0"

**CITY OF ROYAL OAK  
CLASS C LIQUOR LICENSE OR TAVERN LICENSED BUSINESS  
PLAN OF OPERATION**

March 4, 2013

Deleted: April 13, 2012

ROYAL ONE, LLC, d/b/a Hamlin's Corner, 386-390 N. Main St, Spaces 1 & 2, Royal Oak, Michigan. Phone: TBD Fax: TBD

Preamble: We have received a copy of 90-3 2001-6, the City of Royal Oak ordinance regulating liquor licenses. Royal One, LLC ("Royal One") is requesting approval to transfer ownership and location of a Class C Liquor License and request a new SDM license from Samira, LLC for operation at 386-390 N. Main, Spaces 1 & 2, Royal Oak. The following Plan of Operation is developed in keeping with the spirit and intent of this policy. Royal One, LLC will do business as Hamlin's Corner ("Hamlin's Corner").

- I. **HOURS OF OPERATION:** Hours of operation for the business are Monday – Sunday from 10:00 A.M. – 2:00 A.M. Last call will be 30 minutes before closing and last service 20 minutes before closing. The Kitchen will be open until 1:00 A.M. Hamlin's Corner may open earlier than 10:00 A.M. for special occasions, such as St Patrick's Day, Dream Cruise week and Arts, Beats and Eats with the prior approval of the Chief of Police. The hours of operation for the Seasonal Outdoor Service Areas are from 11:00 A.M., daily, closing at 11:00 P.M. on Sunday, Monday, Tuesday and Wednesday, and closing at midnight on Thursday, Friday and Saturday.
  
- II. **FORMAT:** Hamlin's Corner will be operated as an upscale sport themed restaurant, offering a full-service bar for clientele; and full-service kitchen facility; serving appetizers, pizza's, soups, salads, burgers, Big Boxed Detroit Sandwiches, and traditional fish & chips. There are 4 platform seating areas for 6 patrons each for small private areas to view sporting and other events.

There will be total dining seating for 250 patrons, which includes 30 seats at bar #1 and 6 seats at bar #2. The first outdoor patio will have seating for 20 dining patrons. The second patio will have seating for 16 patrons. Service on the outdoor patio will be by wait staff only. There will be no walk up bar service on the outdoor patio. The square footage of this establishment is 6,700.

The ratio of food sales to alcohol sales is anticipated to be 70/30%.

The proposed floor plan is attached hereto as Exhibit A.

The final occupancy will be approved by the Royal Oak Police Department.

- III. **ENTERTAINMENT:** Hamlin's Corner will offer occasional live entertainment, including bands, DJ's, and interaction with trivia and sports personalities. All live music will end at 1:00 A.M. All of the windows and doors will be closed when there is live music or DJ music being played.
- IV. **DANCE PERMIT:** Hamlin's Corner will have a dance floor which will be approximately 10' x 20'. The area to be used as the dance floor will also be used for tables/dining during the dinner and lunch hours. The dance permit will be used in conjunction with a "Dance Permit Agreement" executed between Royal One and the City.
- V. **CODE COMPLIANCE:** The premises will comply with all applicable health, safety, building, sanitation, electrical, plumbing, and fire codes, as well as zoning requirements.

The Seasonal Outdoor Service Areas will operate in accordance with and consistent with all City policies, practices, and procedures regulating outdoor service, including, but not limited to:

- a. The fence and/or other barricades or rail surrounding the Seasonal Outdoor Service Areas should be anchored in accordance with the Uniform Engineering Anchoring System as promulgated by the Engineering Department of the City of Royal Oak;
- b. The manner in which the Seasonal Outdoor Service Areas is enclosed shall be subject to prior approval and inspection by the Police and Engineering Department;
- c. The use of alcohol will be allowed in accordance with the rules of the Michigan Liquor Control Commission from April 15<sup>th</sup> to October 31<sup>st</sup>;
- d. The Seasonal Outdoor Service Areas will be clean and free of debris or trash. The Areas shall be cleaned at the close of each business day; and,
- e. Hamlin's Corner will pay fees in accordance with the City's Sidewalk Café License Agreement application.
- f. There will be no music or entertainment in the Seasonal Outdoor Service Areas.

- VI. **SOUND:** Piped or canned music, DJs or bands ("Sound") will be restricted to a level which will not adversely impact neighboring and adjoining property owners, and Hamlin's Corner will strictly comply with the City and the provisions of the Sound Ordinance. Hamlin's Corner pledges its full cooperation with the Police Department and/or adjacent and adjoining property owners in this regard.
- VII. **PLAN OF OPERATION:** It is acknowledged that under Section 430-4(A), the business shall be operated in accordance with an approved Plan of Operation. Changing the operation of the business in any manner inconsistent

with the approved Plan of Operation is a violation of the ordinance and the rules of the Liquor Control Commission. Any change to the Plan of Operation must be approved by the City Commission prior to it being placed into effect on the business premises.

**VIII. SECURITY:** Security for the customer, building, and community are the first priorities for the corporation. Hamlin's Corner will undertake whatever measures are necessary to maintain, secure, and supervise its customers and premises.

**IX. PARKING:** There is parking on the public streets and the various public parking garages. Additionally, there is a parking lot/garage connected to the east of the establishment.

Employees will park at areas designated by management, such as the Farmers Market and Center Street parking structure.

Hamlin's Corner will seek permission from the City to designate two (2) public parking spots on University for carry-out customers.

**X. ALCOHOL MANAGEMENT:** Hamlin's Corner strictly obeys all rules, regulations, and ordinances established by the City of Royal Oak and the State of Michigan Liquor Control Commission. Minors will not be serviced or allowed to consume alcoholic beverages at any time. The establishment fully participates in the Techniques in Alcohol Management Program and will continue such participation in that program or a similarly recognized program approved by the Royal Oak Police Chief. TIPS/TAM certification cards for all employees shall be available for inspection by the Police Department 35 days after the date of hire.

In addition, the following policies are enforced at Hamlin's:

- No alcoholic beverages are allowed on the premises other than what is dispensed by the establishment.
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- All staff will be alert to potential problems at their respective areas at the facility.
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- Patrons who appear to be under 30 years of age or younger will be asked to show proper valid identification. Signs will be posted at serving locations. Patrons must produce proper identification.
  - All patrons under 21 years of age - service will be refused.

- Check 'State Seal' and other markings. Check for damage or alterations to identification card.
- Do not return falsified identification cards. Call management immediately.
- If a patron shows signs of intoxication, then refuse service, politely explain policy, suggest non-alcoholic purchase, and call for management immediately.
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**XIII. EMERGENCY CONTACTS:**

Anthony Mancini  
586-709-2126

John DeAngelis

248-496-6660

**XIV. REFERENCE TO VALET SERVICE:** Hamlin's Corner will utilize a valet service if necessary during the busy hours of operation

Date: \_\_\_\_\_

Royal One, LLC, d/b/a Hamlin's Corner

By: \_\_\_\_\_  
Name/Title

By: \_\_\_\_\_  
Name/Title



**CITY OF ROYAL OAK**  
**CLASS C LIQUOR LICENSE OR TAVERN LICENSED BUSINESS**  
**PLAN OF OPERATION**  
March 4, 2013

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Date: \_\_\_\_\_

Royal One, LLC, d/b/a Hamlin's Corner

By: \_\_\_\_\_  
Name/Title

By: \_\_\_\_\_  
Name/Title



\*\*\*

**ROYAL ONE LLC REQUEST TO TRANSFER LICENSE  
HAMLIN CORNER, 386-390 MAIN STREET**

Moved by Commissioner Poulton  
Seconded by Commissioner Rasor

BE IT RESOLVED, that the City Commission hereby recommends that the request from Royal One, L.L.C. to transfer ownership of a 2011 Class C Licensed Business with Entertainment Permit, located at 30295 Woodward Avenue, Royal Oak, MI 48073, Oakland County (DBA Snookers), transfer location to 386-390 Main Street, Spaces 1 and 2, Royal Oak, MI 48067, Oakland County, and request new SDM License to be held in conjunction, new Dance Permit, New Outdoor Service Area and New Official Permit (Food) with hours 7:00 a.m. to 12:00 p.m. Sundays, and Additional Bar Permit (For a total of 2 Bars) be approved, for the following reasons:

- Appropriate relationship between buildings and land uses,
- Input from residents and surrounding business owners,
- The licensed premises being part of a multi-use project with substantial new retail, office, or residential components,
- Parking availability,
- Association/integration with a multi-use development,
- Amount invested in the establishment,
- Location in an undeveloped area,
- Business history,
- Business experience,
- Liquor Control Commission violation history,
- Overall benefit of the plan to the City, and
- Other unspecified factors having a positive impact upon the health, safety and welfare or the best interests of the community.

BE IT FURTHER RESOLVED, that the proposed Plan of Operation for Royal One, L.L.C. d/b/a Hamlin's Corner dated April 13, 2012 is hereby approved.

BE IT FURTHER RESOLVED, that the proposed Agreement Regarding Dance Permit between the City and Royal One, L.L.C., is hereby approved, and the Mayor and City Clerk are authorized to execute the same on behalf of the City.

AYES: Commissioners DuBuc, Fournier, Poulton, Rasor and Mayor Ellison

NAYS: Commissioner Goodwin and Mayor Pro Tem Capello

MOTION ADOPTED

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**TRAFFIC COMMITTEE RECOMMENDATIONS**

Commissioner Poulton left the Table at 9:51 p.m. and returned at 9:53 p.m.

Moved by Mayor Pro Tem Capello  
Seconded by Commissioner Fournier

- 5.A. BE IT RESOLVED; The request to remove restricted parking signage on the south side of W. Farnum between N. West Street and CN RR be approved; parking restrictions on the north side of W. Farnum to remain.

## **MEMORANDUM**

**To:** Mr. Don Johnson, City Manager  
**From:** Gordon Young, Deputy Chief of Police  
**CC:** Corrigan O'Donohue, Chief of Police  
**Date:** 4/2/2013  
**Re:** Royal Oak Class C License Review-April 2013

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### **ESCROWED LICENSES**

- **Fiddleheads**, 4313 W. Thirteen Mile Rd.- No pending transfer on record.
- **Leo's Bar & Grill #2**, 112 S. Main – No pending transfer on record. This license will need City Commission approval to reactivate.
- **Rumors**, 112 S. Main – MLCC transfer pending. Current License holder, Lawrence L. Sophiea & Sons, INC., request license transfer to 212 W. Fifth, Royal Oak. License approved to transfer upon completion of construction.
- **Four Green Fields**, 30919 Woodward Avenue – MLCC transfer on record. This department had not received any request to transfer.
- **Snookers**, 30295 Woodward Avenue-MLCC Transfer Pending to Hamlin's Corner upon completion of construction.

### **PENDING LICENSE APPLICATIONS**

- **Northern United Brewing Company, L.L.C. (d/b/a Jolly Pumpkin)**, 218 S. Main St. This is a small wine maker, micro brewer, and small distiller licensed business. This license was approved by the City Commission on January 23, 2012. At this time, there is no timetable for completion of construction.
- **Lawrence L. Sophiea & Sons, INC.**, requested license transfer of Rumors escrowed 2011 Class C & SDM with Sunday Sales (pm) permit and Outdoor to 212 W. Fifth, Royal Oak. This license was approved by the City Commission on December 17, 2012. The new business will be d/b/a Local 212. Construction is anticipated to be completed in April of 2013.

- **Royal One L.L.C. (d/b/a Hamlin Bar and Grille)**, 376-386 N. Main St. This license was transferred from 30295 Woodward (Snookers). This application was approved by the City Commission on April 16, 2012. Construction is anticipated to be completed in April of 2013.
- **Dexter Hospitality Holdings, L.L.C.**, requested license transfer of ownership of Class C and SDM liquor licenses from Royal Oak Dining, L.L.C. (d/b/a Sangria and Sky Bar) located at 401 S. Lafayette, Royal Oak, MI. This license was approved by the City Commission on December 17, 2012. The new business will be d/b/a Up/Down. At this time, there is no timetable for completion of construction.
- **3 SONS, LLC. (d/b/a Trattoria Pizzeria Luigi)**, 415 S. Washington, requesting a new "bistro" redevelopment Class C and SDM license with Sunday Sales (A.M./P.M.) and Specific Purpose Permit (Food). This request is scheduled for the April 17<sup>th</sup> LCC Meeting.

**CBD patrol detail and highlights not available at this time.**

Respectfully,



Gordon Young  
Deputy Chief of Police  
Royal Oak Police Department