

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

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.

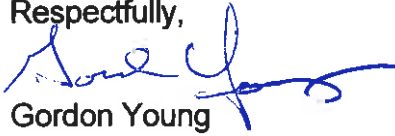
This request to change the plan of operation represents a significant change to the business model. Mr. Higgins was asked if he would be willing to sign the City's Dance Permit Agreement. Mr. Higgins stated his tenure in the City and his ability to run a successful business with very few calls for service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

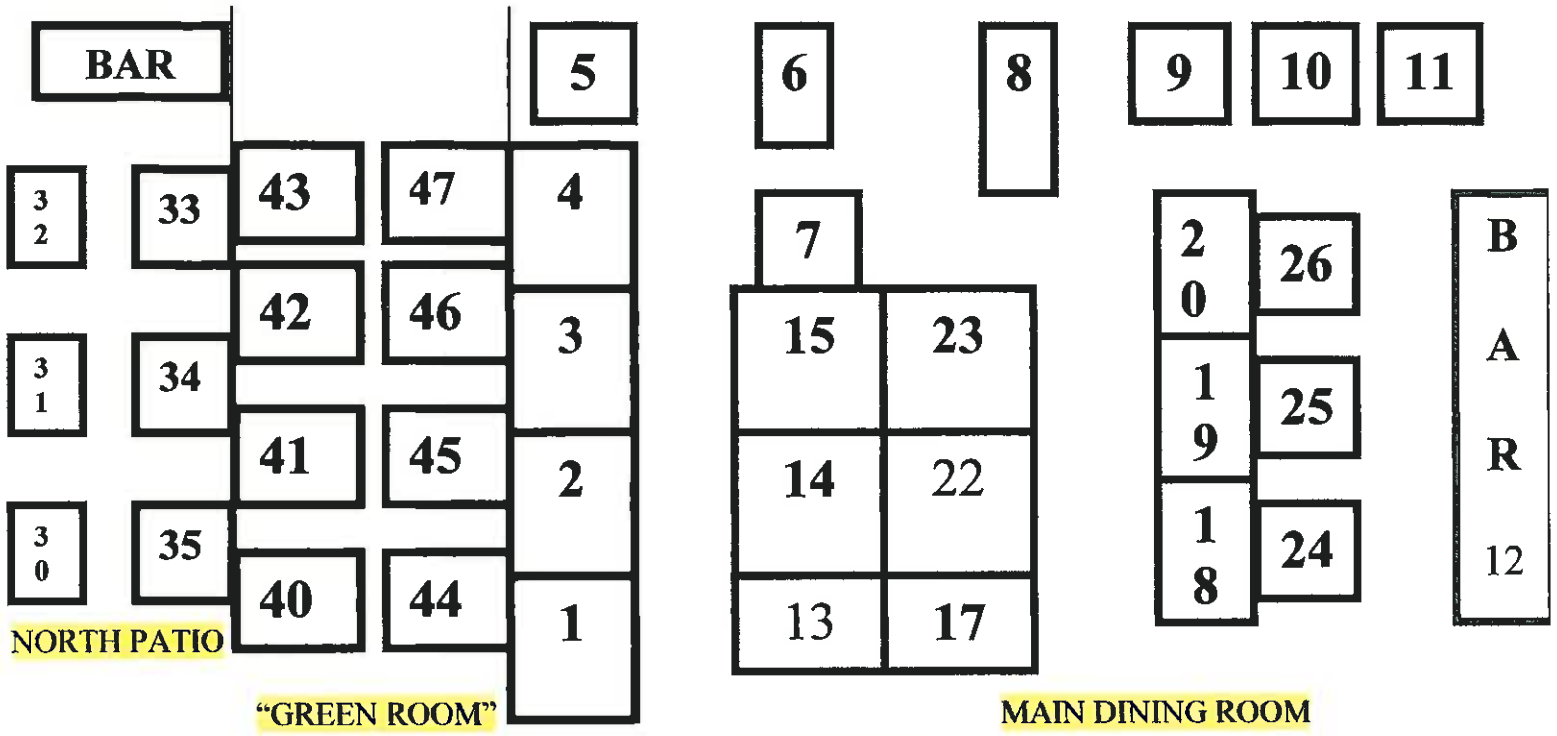
GENERAL: Every effort will be made to maintain positive relationships with adjacent and nearby businesses as well as cooperation with all city departments. Every effort will be made to solve any problems that may arise.

Emergency Contacts:

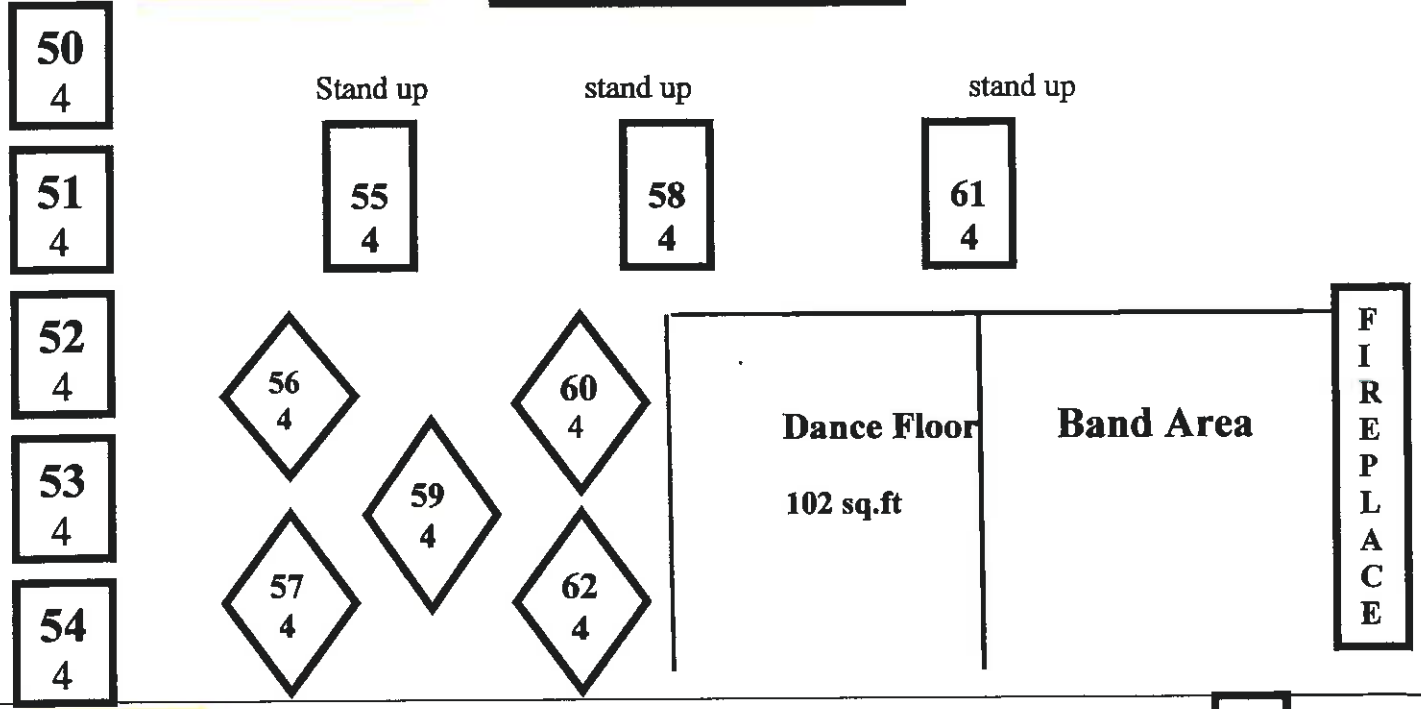
Robert Higgins	(248) 391-6259(H)	(248) 772-7003 (C)
Mary Higgins	(248) 391-6259(H)	(248) 722-7002 (C)
Janice Wilson	(586) 778-1864(H)	(248) 543-6429 (O)
Bonni Cloutier	(248) 505-5724(C)	
Sunnie Haf	(248) 778-8420(C)	

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

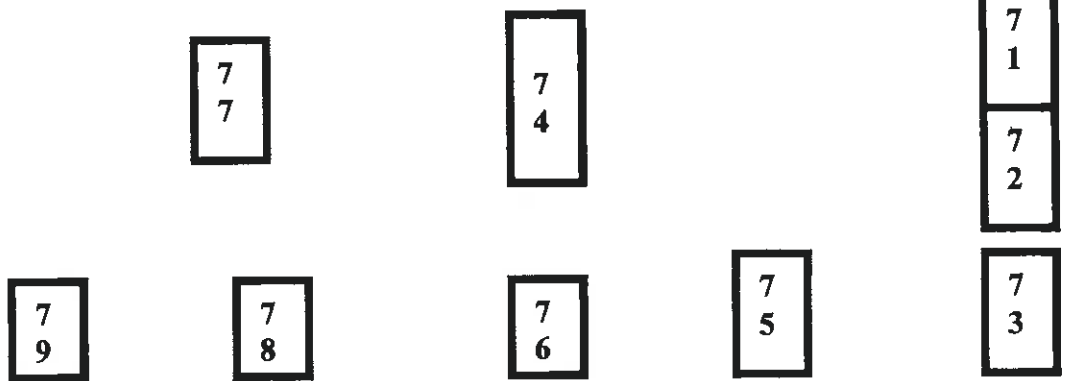
Robert Higgins
President



NASHVILLE ROOM



WEST PATIO



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

16oz TEXAS RIB EYES

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 7th 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

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.