



THE AI TOOLKIT FOR RESTAURANT & FOOD BUSINESS OWNERS

50+ Copy-Paste AI Prompts to Attract More Guests,
Automate Operations, and Grow Revenue

10 Chapters • 50+ Prompts • Bonus 15-Minute Weekly Workflow • AI Tools Appendix
By Omni AI | useomniai.com

Welcome

Running a restaurant is one of the hardest businesses in the world. Thin margins. High turnover. Demanding guests. Constant competition. You can't afford to waste time on tasks that AI can handle in seconds.

This toolkit gives you 50+ proven AI prompts built specifically for restaurant owners, food truck operators, caterers, bakery owners, and coffee shop managers. Every prompt is copy-paste ready — just fill in your specifics and watch AI do in 30 seconds what used to take 30 minutes.

HOW TO USE THIS TOOLKIT:

- 1. Open ChatGPT, Claude, or any AI assistant
- 2. Copy the prompt and replace [brackets] with your specifics
- 3. Review, adjust tone, and use immediately

What's Inside

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CHAPTER 1: MENU WRITING THAT SELLS

Great menu copy doesn't just describe food — it sells the experience. These prompts help you write descriptions that make mouths water and drive higher average ticket size.

PROMPT 1.1 — Craft a Mouth-Watering Menu Description

Write an evocative, sensory-rich menu description for the following dish. Use vivid language that highlights the flavor profile, texture, key ingredients, and the experience of eating it. Keep it under 40 words. Avoid clichés like "delicious" or "mouth-watering."

Dish name: [DISH NAME]

Key ingredients: [INGREDIENT 1], [INGREDIENT 2], [INGREDIENT 3]

Cooking method: [METHOD, e.g., wood-fired, slow-braised, hand-rolled]

Cuisine style: [CUISINE TYPE]

Target emotion: [e.g., comforting, adventurous, indulgent, fresh]

PROMPT 1.2 — Rewrite Flat Menu Descriptions

Rewrite the following menu description to be more evocative, sensory-focused, and sales-oriented. Keep it under 40 words. Do not use the words "delicious," "yummy," or "tasty."

Current description: [PASTE YOUR CURRENT DESCRIPTION]

Restaurant vibe: [e.g., upscale casual, family-friendly, fast-casual, fine dining]

Price point: [\$XX per dish]

PROMPT 1.3 — Seasonal Menu Introduction Copy

Write a 3-sentence introduction for our seasonal menu. The copy should create excitement about the season, reference 2-3 key ingredients we're featuring, and invite guests to experience it. Keep the tone [TONE: warm/sophisticated/playful/rustic].

Season: [SPRING/SUMMER/FALL/WINTER]

Seasonal highlight ingredients: [INGREDIENT 1], [INGREDIENT 2], [INGREDIENT 3]

Restaurant name: [NAME]

PROMPT 1.4 — High-Margin Item Spotlight Description

Write a menu spotlight description for a high-margin item we want to drive guests toward. Make it feel premium, exclusive, and worth the price. Include a subtle anchor phrase that justifies the cost.

Item name: [ITEM NAME]

Price: [\$XX]

Why it's special: [2-3 sentences about what makes this dish unique]

Key ingredients or technique: [DETAILS]

PROMPT 1.5 — Dietary & Allergen Menu Notes

Write friendly, clear dietary accommodation notes for our menu. These should reassure guests with restrictions that they're welcome, not make them feel like an afterthought. Include notes for: gluten-free, dairy-free, vegan, and nut allergy options.

Restaurant style: [STYLE]

Accommodation approach: [e.g., "we modify dishes upon request" or "dedicated prep area"]

CHAPTER 2: SOCIAL MEDIA THAT FILLS TABLES

Instagram, TikTok, and Facebook drive walk-in traffic. These prompts help you create content that stops scrolling and drives reservations.

PROMPT 2.1 — Instagram Caption for a Dish Post

Write 3 Instagram captions for a photo of [DISH NAME]. Each caption should be under 150 characters for the hook, followed by 2-3 lines of copy. Include one with a question to drive comments, one with a call-to-action for reservations or ordering, and one that's purely atmospheric/storytelling.

Dish name: [DISH NAME]

Restaurant vibe: [VIBE]

Instagram handle: @[HANDLE]

Reservation link or ordering: [LINK OR "link in bio"]

PROMPT 2.2 — Weekly Social Media Content Calendar

Create a 7-day Instagram/Facebook content calendar for a [TYPE] restaurant. Include the content type (photo, Reel, Story, carousel), topic, caption hook, and best posting time. Focus on: food beauty shots, behind-the-scenes, guest spotlights, special offers, and educational content.

Restaurant type: [RESTAURANT TYPE]

Weekly specials or events: [LIST ANY]

Target audience: [e.g., date-night couples, business lunch crowd, families]

Brand tone: [TONE]

PROMPT 2.3 — TikTok/Reel Script for a Recipe or Process Video

Write a 30-second TikTok/Reel script for showing how we make [DISH OR PROCESS]. Include: a strong hook in the first 2 seconds, the key steps shown visually, and a call-to-action at the end. Script the voiceover and on-screen text separately.

Dish or process: [WHAT YOU'RE SHOWING]

Hook angle: [e.g., "the secret ingredient," "why ours is different"]

Call to action: [e.g., "Visit us this weekend," "Order online"]

PROMPT 2.4 — Special Event Announcement Post

Write a social media announcement for an upcoming event or special. Create versions for Instagram caption, Facebook post, and a short SMS/story text. Each should build excitement, state the key details clearly, and include a clear call to action.

Event: [EVENT NAME]

Date/time: [DATE AND TIME]

Special details: [WHAT MAKES IT UNIQUE]

Reservation/ticket link: [LINK OR CALL IN]

Price or minimum spend: [IF APPLICABLE]

PROMPT 2.5 — Google/Yelp Review Response Templates

Write 3 professional, warm responses to online reviews — one for a 5-star glowing review, one for a 3-star mixed review (acknowledging the concern without being defensive), and one for a 1-star negative review (de-escalating and inviting them back). Keep each under 100 words.

Restaurant name: [NAME]

Common issues: [e.g., wait times, parking]

Brand voice: [e.g., warm and personal, casual and fun]

CHAPTER 3: REPUTATION MANAGEMENT & GOOGLE PRESENCE

Your Google Business Profile is your most powerful free marketing tool. These prompts help you optimize it and actively manage your reputation.

PROMPT 3.1 — Google Business Profile Description

Write an optimized Google Business Profile description for our restaurant. It should: be 250-300 words, include our cuisine type and signature dishes, mention our atmosphere, highlight what makes us different, include key local keywords, and end with a clear call to action.

Restaurant name: [NAME]
Cuisine/concept: [TYPE]
Location/neighborhood: [AREA]
Signature dishes: [2-3 ITEMS]
What makes us special: [YOUR DIFFERENTIATOR]
Hours/reservation info: [DETAILS]

PROMPT 3.2 — Review Request Message (Post-Visit)

Write a text message and email version of a review request to send to guests after their visit. The message should feel personal (not automated), express genuine appreciation, and make leaving a review feel easy and low-effort.

Restaurant name: [NAME]
From: [OWNER NAME or restaurant name]
Platform priority: Google first, Yelp second
Review link placeholder: [YOUR GOOGLE REVIEW LINK]

PROMPT 3.3 — Handling a Fake or Unfair Review

Write a professional, calm, factual public response to what appears to be an unfair or potentially fake review. The response should acknowledge the review, state our standard clearly, not be defensive, invite offline resolution, and make us look good to other readers.

Review content: [PASTE THE REVIEW]
Actual facts about this situation: [YOUR SIDE]
Restaurant name: [NAME]

PROMPT 3.4 — Local Press / Food Blogger Pitch

Write a short, compelling pitch email to a local food blogger, restaurant critic, or lifestyle publication inviting them to visit and review us. The email should be personal, highlight our unique story, mention one or two must-try dishes, and make it easy to say yes.

Restaurant name: [NAME]
Our story: [2-3 SENTENCE ORIGIN STORY]
Must-try dishes: [2 DISHES]
Media contact name: [IF KNOWN]
Our differentiator: [WHAT MAKES US PRESS-WORTHY]

CHAPTER 4: EMAIL & SMS MARKETING TO FILL SEATS

Email and SMS marketing have the highest ROI of any restaurant marketing channel — when used right. These prompts help you fill slow nights, promote specials, and keep your regulars coming back.

PROMPT 4.1 — Weekly Email Newsletter

Write a short, engaging weekly email newsletter for our restaurant guests. Include: a warm personal opening (from the owner or chef), this week's specials or featured dish, one behind-the-scenes or story moment, and a clear call to action. Keep it under 250 words.

Restaurant name: [NAME]

This week's special: [DISH AND PRICE]

Story angle: [e.g., "Chef Marco just returned from Italy," "We sourced a new local farm"]

Call to action: [RESERVE LINK or VISIT CTA]

PROMPT 4.2 — Slow Night Fill Campaign

Write an email and an SMS message to send on a slow day to drive reservations for that Tuesday or Wednesday evening. The message should create urgency without sounding desperate, offer a clear value, and have a single strong CTA.

Restaurant name: [NAME]

Slow night incentive: [e.g., 20% off, complimentary dessert, free wine bottle with entrées]

Valid: [DAY AND EXPIRATION]

Reservation link: [LINK]

PROMPT 4.3 — Holiday / Special Occasion Email

Write a marketing email for an upcoming holiday or special occasion (Valentine's Day, Mother's Day, New Year's Eve, etc.). Create emotional resonance, describe our special menu, create urgency around limited seating, and make reservation easy.

Holiday/occasion: [HOLIDAY]

Special menu or experience: [DETAILS]

Seating capacity or limitation: [e.g., "Only 30 seats available"]

Reservation deadline: [DATE]

Price or menu range: [DETAILS]

PROMPT 4.4 — Win-Back Campaign for Lapsed Guests

Write a "we miss you" email to guests who haven't visited in 60+ days. The tone should be warm and personal (not salesy), acknowledge time has passed, tease something new at the restaurant, and include a genuine offer to welcome them back.

Restaurant name: [NAME]

What's new since they last visited: [1-2 UPDATES]
Win-back offer: [e.g., 15% off next visit, complimentary appetizer]
Offer code: [CODE]
Offer expiration: [DATE]

PROMPT 4.5 — Birthday Club Welcome Email

Write an automated welcome email for guests who sign up for our birthday club. It should thank them for joining, explain the benefit they'll receive on their birthday, build anticipation, and feel personal and warm.

Restaurant name: [NAME]
Birthday benefit: [e.g., Free dessert, 20% off, free entrée up to \$25]
When they receive it: [e.g., On their birthday, during their birthday month]

CHAPTER 5: CATERING & PRIVATE EVENT SALES

Catering and private events can double your revenue. These prompts help you write winning proposals, market your event capabilities, and close more bookings.

PROMPT 5.1 — Catering Inquiry Response Email

Write a professional, enthusiastic response to a catering inquiry. The email should express genuine excitement, ask the 5 most important qualifying questions (date, guest count, budget, dietary needs, vibe), briefly introduce our catering capabilities, and propose a quick call.

Restaurant name: [NAME]
Catering specialties: [YOUR STRENGTHS, e.g., buffet, stations, plated, food truck]
Contact name or booking lead: [NAME]

PROMPT 5.2 — Catering Proposal / Quote Template

Write a professional catering proposal including: a personalized opening, proposed menu, pricing breakdown, what's included, logistics/delivery information, deposit and payment terms, and a warm closing that moves toward booking.

Event type: [CORPORATE LUNCH, WEDDING, BIRTHDAY, etc.]
Guest count: [NUMBER]
Date and time: [DETAILS]
Menu items to include: [YOUR MENU ITEMS]
Price per person or total: [\$XX]
Deposit required: [AMOUNT or %]

PROMPT 5.3 — Private Dining Room Marketing Page

Write compelling website copy for our private dining room page. Include: a headline that sells the experience, key features (capacity, AV, menu options), ideal use cases (corporate dinners, celebrations, rehearsal dinners), and a clear CTA.

Room name: [NAME]

Capacity: [MIN-MAX GUESTS]

Features: [AV, DEDICATED SERVER, CUSTOM MENU, etc.]

Price or minimum spend: [DETAILS]

Booking contact: [EMAIL or PHONE]

PROMPT 5.4 — Corporate Lunch Sales Outreach

Write a prospecting email to local businesses and HR managers about our corporate catering. Under 150 words, lead with value, include a social proof hook, and have a simple low-friction CTA.

Restaurant name: [NAME]

Distance from business districts: [e.g., "2 blocks from the Financial District"]

Corporate offering: [DETAILS]

Price range: [e.g., \$12-18 per person]

What makes us different: [DIFFERENTIATOR]

CHAPTER 6: DELIVERY APP OPTIMIZATION

DoorDash, Uber Eats, and Grubhub can be significant revenue channels — but only if your listing is optimized. Most restaurants leave 30-40% of potential delivery revenue on the table.

PROMPT 6.1 — Delivery App Restaurant Description

Write a compelling restaurant description for DoorDash/Uber Eats/Grubhub. Hook the customer in the first line, clearly describe our cuisine and vibe, highlight popular items, mention delivery-specific benefits, and be under 150 words.

Restaurant name: [NAME]

Cuisine: [TYPE]

Best delivery items: [2-3 ITEMS THAT TRAVEL WELL]

Average delivery time: [XX MINUTES]

PROMPT 6.2 — Delivery-Specific Menu Item Descriptions

Write 5 menu item descriptions optimized for delivery app listings. Each should be under 30 words, include the key flavor notes, and mention ingredients that reassure the customer the item travels well.

Items to describe:

1. [ITEM 1 + KEY INGREDIENTS]
2. [ITEM 2 + KEY INGREDIENTS]
3. [ITEM 3 + KEY INGREDIENTS]
4. [ITEM 4 + KEY INGREDIENTS]
5. [ITEM 5 + KEY INGREDIENTS]

PROMPT 6.3 — Delivery App Review Response

Write professional responses to delivery app reviews:

- (a) 5-star: glowing review
- (b) 3-star: food was good but arrived late
- (c) 1-star: order missing items

For each: under 80 words, acknowledge specifically, don't make excuses, offer resolution, make other potential customers feel confident ordering.

Restaurant name: [NAME]

PROMPT 6.4 — Promotion/Bundle Offer for Delivery Apps

Create a compelling delivery app promotional bundle to increase average order value. Design a "Meal for Two" or "Family Feast" bundle that sounds abundant and value-driven and travels well.

Available items and individual prices: [LIST YOUR MENU ITEMS AND PRICES]

Target bundle price: [\$XX - typically 10-15% below individual item total]

Target occasion: [e.g., Date Night, Family Dinner, Office Lunch for 4]

CHAPTER 7: STAFF MANAGEMENT & HIRING

Staff turnover is the silent killer in food service. These prompts help you hire better, train faster, and retain your best people.

PROMPT 7.1 — Server/FOH Job Posting

Write an engaging job posting for a [POSITION] at our restaurant. Open with our culture (not just requirements), describe the role clearly, list requirements honestly, highlight benefits that matter to hospitality workers, and end with a simple application instruction.

Position: [SERVER / BARTENDER / HOST / MANAGER]

Restaurant name: [NAME]
Cuisine/vibe: [TYPE]
Shifts available: [e.g., weekend nights, full-time, part-time]
Benefits: [TIPS, HEALTH, MEALS, etc.]
How to apply: [LINK or EMAIL]

PROMPT 7.2 — New Hire Welcome Message

Write a warm, enthusiastic welcome message to send to a new team member before their first shift. Make them feel genuinely excited to join, give them 3-4 practical things to know before day one, and have it come from the owner or GM personally.

New hire name: [NAME]
Position: [ROLE]
First shift: [DATE AND TIME]
Who to ask for: [NAME]
Owner/GM name: [NAME]

PROMPT 7.3 — Performance Review Framework

Create a structured quarterly performance review framework for restaurant service staff. Include: 5 core evaluation categories with scoring guidance, 3 questions to ask the employee, 3 questions for self-reflection, a development goal section, and a clear rating scale.

Position being reviewed: [SERVER / COOK / MANAGER]
Restaurant name: [NAME]

PROMPT 7.4 — Difficult Conversation Script

Write a script for a manager to address a recurring performance issue with an employee. Open neutrally (not accusatory), state the specific behavior and its impact, ask for the employee's perspective, state the expectation going forward, and close with a clear next step.

Issue: [e.g., "Arriving 10-15 minutes late 3 times in 2 weeks"]
Employee role: [ROLE]
Manager name: [NAME]

PROMPT 7.5 — Shift Schedule Communication Templates

Write 3 templates for weekly shift schedule communications:

- (a) Standard schedule release with any special notes
- (b) Last-minute shift coverage request
- (c) Schedule change/swap approval message

Each under 100 words and appropriate for text/WhatsApp group messaging.

Restaurant name: [NAME]

Manager name: [NAME]

CHAPTER 8: LOYALTY, RETENTION & GUEST EXPERIENCE

It costs 5x more to attract a new guest than to keep an existing one. These prompts help you build a loyalty engine that keeps people coming back.

PROMPT 8.1 — Loyalty Program Launch Announcement

Write an in-restaurant table card, email announcement, and Instagram post announcing our new loyalty program. Each version should explain the program simply, highlight the immediate sign-up benefit, and make joining feel easy.

Program name: [NAME]

How it works: [e.g., "Earn 1 point per dollar, 100 points = \$10 off"]

Sign-up bonus: [e.g., "Earn 50 points just for signing up"]

How to sign up: [APP, WEBSITE, TEXT CODE]

PROMPT 8.2 — Post-Dining Thank You Text/Email

Write a thank-you message to send guests within 2 hours of their visit. Feel personal (not automated), acknowledge their visit, invite genuine feedback, and subtly plant the seed for their next visit.

Restaurant name: [NAME]

Guest name placeholder: [FIRST NAME]

Feedback channel: [LINK or "reply to this message"]

Next visit hook: [e.g., "Our spring menu launches next Friday"]

PROMPT 8.3 — Guest Complaint Recovery Message

A guest left unhappy or complained to a server/manager. Write a personal follow-up message from the owner or GM acknowledging the issue, taking full responsibility, offering a meaningful make-good, and inviting them back. Goal: turn a detractor into a loyal guest.

What happened: [BRIEF DESCRIPTION]

Make-good offer: [e.g., Complimentary meal for two, full refund + \$25 credit]

From: [OWNER/GM NAME]

Restaurant name: [NAME]

PROMPT 8.4 — VIP/Regular Guest Recognition Note

Write a personal note (handwritten card or personal email) to a regular guest we want to make feel truly seen and appreciated. Reference something specific about their visits, express genuine appreciation, and surprise them with an exclusive perk.

Guest name: [NAME]

What we know about them: [SPECIFIC DETAILS]

Exclusive perk: [e.g., Reserved table, complimentary wine on next visit]

From: [OWNER/GM NAME]

CHAPTER 9: FOOD COST & OPERATIONAL COMMUNICATIONS

Running the business side of a restaurant requires constant communication with vendors, staff, and partners. These prompts handle the operational writing that eats your time.

PROMPT 9.1 — Menu Price Increase Announcement

Write a transparent, respectful message to announce a menu price increase to our guests. Acknowledge the increase directly, explain the honest reason without making it feel like a complaint, express continued commitment to quality, and thank them for their support.

Average price increase: [AMOUNT or %]

Primary reason: [e.g., "Food costs have increased 22% since last year"]

Effective date: [DATE]

Restaurant name: [NAME]

PROMPT 9.2 — Vendor/Supplier Price Negotiation Email

Write a professional but firm email to a food supplier requesting a price review or volume discount. Reference our relationship, mention our order volume, cite the specific pricing concern, and propose a specific outcome.

Vendor name: [VENDOR]

What we order: [PRODUCT CATEGORY]

Current monthly spend: [\$XX]

Request: [e.g., "5% volume discount" or "Hold current prices for 6 months"]

Alternative: [e.g., "We're evaluating other suppliers"]

PROMPT 9.3 — Recipe/Menu Item Costing

Help me calculate the food cost percentage for this menu item. Based on the ingredient costs I provide, calculate: total recipe cost, suggested selling price at [TARGET FOOD COST %], and the profit margin at my current selling price.

Menu item: [DISH NAME]

Selling price: [\$XX]

Ingredients and costs: [LIST EACH INGREDIENT, QUANTITY, AND COST]

Target food cost %: [e.g., 28-32%]

PROMPT 9.4 — Health Inspection Preparation Checklist

Create a comprehensive pre-health inspection checklist for our restaurant. Organize by area: kitchen (storage, temps, cross-contamination), front of house (cleanliness, pest evidence), bathrooms, receiving dock, and documentation (logs, certifications). Include the most commonly cited violations to specifically verify.

State/city: [LOCATION]

Restaurant type: [FULL SERVICE / FAST CASUAL / FOOD TRUCK]

PROMPT 9.5 — Business Interruption / Closure Communication

Write communications for an unexpected temporary closure: an in-person door sign, a social media post, and a text/email to reservations. Tone should be apologetic but confident, give a clear timeline, and retain goodwill.

Reason for closure: [REASON]

Duration: [e.g., "Today and tomorrow"]

Expected reopen date: [DATE if known]

Compensation for affected reservations: [e.g., Priority rebooking, voucher]

CHAPTER 10: CONTENT MARKETING & PR

Content marketing builds long-term brand equity and keeps guests engaged between visits. These prompts position you as a destination, not just a restaurant.

PROMPT 10.1 — Restaurant Origin Story / About Page

Write a compelling "Our Story" page for our restaurant website. Open with a hook (a moment, a memory, an epiphany — not "we opened in [YEAR]"), build emotional connection through the founder's journey, explain the culinary philosophy, and close with an invitation to be part of the story.

Founder name(s): [NAME(S)]

How the restaurant started: [THE REAL STORY]

Culinary philosophy: [WHAT YOU BELIEVE ABOUT FOOD]

When you opened: [YEAR]

PROMPT 10.2 — Chef or Owner Interview Q&A:

Write a Q&A-format; interview with our chef/owner for press or social media. Create 8 questions and answers that reveal personality, passion, and point of view — covering: cooking origin story, philosophy, proudest dish, biggest mistake, what hospitality means, and vision for the future.

Chef/owner name: [NAME]

Background: [BRIEF BIO]

Signature dish: [DISH NAME]

Restaurant name and cuisine: [NAME and TYPE]

PROMPT 10.3 — Blog/Newsletter Article: Food Philosophy

Write a 400-500 word article for our website or newsletter on our food philosophy or sourcing approach. Make it personal, specific, and educational — make guests feel proud to eat at our restaurant. Include 1-2 specific supplier or ingredient stories.

Philosophy focus: [e.g., "Farm to table," "Zero waste cooking," "Celebrating my grandmother's recipes"]

Specific supplier or ingredient story: [DETAILS]

Author: [CHEF or OWNER NAME]

PROMPT 10.4 — Seasonal Pairing Recommendations

Write a guest-facing guide on wine/cocktail/beer pairings for our current seasonal menu. Create 4-5 pairing suggestions in a conversational, accessible (non-intimidating) format. Include what to order, why it works, and the experience it creates.

Seasonal menu items: [LIST 4-5 DISHES]

Beverage program type: [WINE / CRAFT BEER / COCKTAILS / ALL]

Guest sophistication level: [e.g., Casual guests, food enthusiasts]

PROMPT 10.5 — Award/Accolade Announcement Post

Write a social media post and email announcement celebrating a recent award, recognition, or press mention. Be genuinely grateful (not braggy), credit the team, thank the guests, and use the moment to drive visits.

Award or recognition: [NAME and AWARDED BY]

Team members to mention: [NAMES if appropriate]

Restaurant name: [NAME]

Thank you CTA: [e.g., "Come celebrate with us this weekend"]

BONUS: THE 15-MINUTE WEEKLY AI WORKFLOW

Every Sunday evening, spend 15 minutes with AI to set your week up for success:

MINUTES 0-3: CONTENT

- Prompt 2.2: Generate this week's social media content calendar
- Pick 3 posts to create and schedule them Monday morning

MINUTES 3-7: MARKETING

- Prompt 4.1: Write this week's email newsletter
- Prompt 4.2: If you have slow nights this week, prepare the fill campaign now

MINUTES 7-10: REPUTATION

- Check Google/Yelp/DoorDash for new reviews from the week
- Use Prompt 2.5 or 3.2 to draft responses to any reviews that need attention

MINUTES 10-13: OPERATIONS

- Any new hire starting this week? Use Prompt 7.2 for their welcome message
- Any vendor conversation needed? Use Prompt 9.2 to draft the email

MINUTES 13-15: GUEST RELATIONSHIPS

- Any regulars to surprise? Use Prompt 8.4
- Any complaints from this week to resolve? Use Prompt 8.3

Result: 15 minutes → week's marketing done, reputation managed, team communication handled.

APPENDIX: AI TOOLS FOR RESTAURANT OWNERS

WRITING & CONTENT

- ChatGPT (chatgpt.com) — Best all-purpose AI assistant. Use for all prompts in this guide.
- Claude (claude.ai) — Superior for longer-form writing, menus, and nuanced tone.
- Canva AI (canva.com) — AI-powered design for social media graphics and menus.

SOCIAL MEDIA

- Later (later.com) — Schedule Instagram/Facebook posts, \$18+/month
- Buffer (buffer.com) — Multi-platform scheduling with AI suggestions, \$6+/month
- Metricool (metricool.com) — Scheduling + analytics, free plan available

REVIEW MANAGEMENT

- Birdeye (birdeye.com) — Review collection + response management
- Podium (podium.com) — Text marketing + reviews for local businesses

RESERVATIONS & POS

- Toast (pos.toasttab.com) — Restaurant-specific POS with loyalty and online ordering
- Resy (resy.com) — Reservation management with CRM
- OpenTable (opentable.com) — Reservations + guest data + marketing

SCHEDULING

- 7shifts (7shifts.com) — Restaurant staff scheduling + communication, free up to 30 employees
- When I Work (wheniwork.com) — General scheduling, \$4/user/month

Thank You

You now have 50+ AI prompts ready to deploy across every area of your restaurant business. The operators who will win in the next 5 years are the ones who learn to use AI as a force multiplier — not a replacement for hospitality, but an amplifier of it.

Every great restaurant is built on two things: extraordinary food and genuine human connection. AI handles the operational writing so you can spend more time on both.

Ship the menu. Fill the room. Take care of your people.

Browse all AI toolkits: useomnial.com/shop/

Questions? support@thisisomni.ai

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