CLEARPATH AI

100 AI PROMPTS FOR

RESTAURANTS

Across 10 Restaurants Workflows · owneroperated.ai

Menu Development — 10

- Seasonal menu writing
- Dish description copy
- Menu pricing strategy

Staffing & Scheduling — 10

- Shift scheduling templates
- Staff training outlines
- Performance review scripts

Marketing & Promotions — 10

- Social media captions
- Email campaign writing
- Promo event ideas

Customer Service — 10

- Complaint response scripts
- Review management
- Guest recovery playbook

Food Safety & Operations — 10

- HACCP plan writing
- Opening & closing checklists
- Health inspection prep

Inventory & Cost Control — 10

- Waste tracking systems
- Supplier negotiation prep
- Recipe costing templates

Catering & Private Events — 10

- Event proposal writing
- BEO creation assistance
- Upsell scripts for events

Online Presence & Reviews — 10

- Review response templates
- Google profile optimization
- Social media strategy

Financial Management — 10

- P&L analysis narratives
- Break-even calculations
- Investor & loan prep

Hiring & Culture — 10

- Job posting writing
- Culture & values statements
- Team recognition ideas

GET YOUR FREE COPY · owneroperated.ai/prompt-libraries

WORKSHOP: MAY 7–8, 2026 →

MENU DEVELOPMENT

1 Write 5 compelling menu descriptions for these dishes: {dish_list}. Evoke flavor and texture. Keep each under 30 words.

2 Create a seasonal menu concept for {season} featuring {cuisine_type}. Include 6 appetizers, 8 entrees, 4 desserts.

3 Analyze our current menu and suggest which items to cut, keep, and add based on this sales data: {sales_data}

4 Write a prix fixe menu for a {event_type} event at ${price_point} per person. Include pairings and dietary notes.

5 Create a kids menu for a {cuisine_type} restaurant: 6 items, fun names, simple descriptions, under ${max_price} each.

6 Draft menu copy for a new {dish} using these ingredients: {ingredients}. Highlight the story or origin.

7 Write a daily specials script our servers can use to describe tonight's specials confidently and enticingly.

8 Create a beverage menu description for our new cocktail program featuring {spirits}. Include 8 signature drinks.

9 Redesign our appetizer section to increase attach rate. Current items: {items}. Suggest names, descriptions, upsell cues.

10 Write allergy-friendly menu callouts for our {cuisine_type} menu. Create GF, vegan, and nut-free labels and disclaimers.

STAFFING & SCHEDULING   10 prompts

1 Build a weekly schedule for a {restaurant_type} with {covers}/week. Staff: {server_count} servers, {cook_count} cooks, {num_hosts} hosts.

2 Write a server training outline for a new hire at a {cuisine_type} restaurant. Cover steps of service, menu knowledge, POS training.

3 Create a 90-day performance review template for front-of-house staff: attendance, sales metrics, guest feedback, teamwork.

4 Draft a staff meeting agenda covering last week's sales, upcoming events, menu changes, and service feedback.

5 Write a job posting for a line cook at a {cuisine_type} restaurant. Competitive pay, growth opportunity, honest about hours.

6 Create an onboarding checklist for a new server: day 1 paperwork, day 2-3 training, day 4-5 shadowing, day 6 solo.

7 Write talking points for a difficult conversation with an employee about {performance_issue}.

8 Draft an employee handbook section on tip reporting and pooling policies for a {restaurant_type}.

9 Create a cross-training plan to have every server able to cover the bar during slow periods.

10 Write a disciplinary action script for a manager dealing with repeated tardiness — professional, documented, clear.

MARKETING & PROMOTIONS

10 prompts

1 Write 10 Instagram captions for a {cuisine_type} restaurant. Mix food photography, behind-the-scenes, and community posts.

2 Create a monthly email newsletter for our restaurant: specials, events, team spotlight, loyalty program reminder.

3 Draft a Facebook ad for our {event_type} event on {date}. Target local food lovers. Budget: ${budget}.

4 Write a Valentine's Day promotion for a {restaurant_type}: special menu teaser, reservation CTA, urgency language.

5 Create a loyalty program description for our email list. Explain the points system and top-tier benefits clearly.

6 Draft 3 Google Business Profile posts for this week: one about a new menu item, one about hours, one about an event.

7 Write a press release for our {restaurant_name} {anniversary_num}-year anniversary celebration on {date}.

8 Create a referral promotion email: 'Bring a friend this month and you both get {offer}.' Make it shareable.

9 Write a Yelp response to this 3-star review: {review_text}. Acknowledge, apologize where warranted, invite them back.

10 Draft a local business partnership proposal to {partner_biz}: co-promote their event with dinner packages, split the marketing.

CUSTOMER SERVICE

10 prompts

1 Write a guest recovery script for when a customer's order was wrong. Steps: acknowledge, apologize, fix, follow-up.

2 Draft a response to this 1-star Google review: {review_text}. Stay professional, offer a path to resolution.

3 Create a front-of-house training guide on handling difficult guests: wait times, complaints, dietary emergencies.

4 Write a template for following up with a large-party reservation 24 hours after their visit.

5 Draft a phone script for handling reservation requests, waitlist management, and takeout orders.

6 Create a 'service recovery' toolkit: gift card message, apology note, and follow-up email templates.

7 Write a response to a social media comment where a customer complains publicly about {specific_complaint}.

8 Draft a catering inquiry response email that gathers all the information we need to provide an accurate quote.

9 Create an FAQ document for our website: hours, parking, reservations, dietary accommodations, private events.

10 Write a 'thank you for dining with us' follow-up text message to send the next day to large-party reservations.

FOOD SAFETY & OPERATIONS

10 prompts

1 Create an opening checklist for a {restaurant_type}: food temps, equipment checks, prep list, line setup.

2 Write a closing checklist for kitchen and FOH staff: cleaning, temp logs, storage, lockup, alarm set.

3 Draft a HACCP critical control point summary for our {menu_type} menu. Include CCPs, critical limits, and corrective actions.

4 Create a temperature log training guide for line staff: what to check, when, how to record, what to do if out of range.

5 Write a health inspection preparation checklist: top 20 items health inspectors look for in a {restaurant_type}.

6 Draft a food allergy protocol for our kitchen and service staff — communication system from guest to plate.

7 Create a cleaning schedule for our kitchen: daily, weekly, monthly tasks with responsible party and verification.

8 Write a receiving and storage SOP for produce, proteins, and dry goods: temp requirements, FIFO, labeling.

9 Draft a pest control log and reporting procedure for maintaining health code compliance.

10 Create a kitchen safety training outline for new hires: knife safety, burns, slips, equipment lockout.

INVENTORY & COST CONTROL

1 Create a weekly inventory count sheet for a {restaurant_type}. Organize by station: bar, garde manger, grill, pastry.

2 Analyze our food cost percentage at {current_pct}% vs. target {target_pct}%. Suggest 5 specific ways to close the gap.

3 Write a supplier negotiation script for renegotiating our {product_category} pricing. We've been with them {years} years.

4 Build a recipe cost card for: {dish_name}. Ingredients: {ingredient_list}. Target food cost: {target_pct}%.

5 Create a waste log system that kitchen staff will actually use: simple, quick, and generates useful weekly data.

6 Draft a par level guide for our prep list: how to set pars for {menu_items} based on cover counts.

7 Write a daily manager's log template: covers, sales, labor hours, food cost notes, waste incidents, issues.

8 Create a menu engineering matrix for our current {num_items}-item menu. Format: item, food cost %, sales volume, contribution.

9 Draft a purchasing SOP: who can order, approved vendors, approval thresholds, delivery receiving checklist.

10 Write a labor cost analysis framework for a {restaurant_type}: target labor %, by daypart breakdown, overtime triggers.

CATERING & PRIVATE EVENTS

10 prompts

1 Write a catering proposal for a {event_type} for {guest_count} guests at ${per_person} per person. Include menu highlights and logistics.

2 Create a banquet event order (BEO) template for a {event_type}: timeline, menu, staffing, setup, AV, special requests.

3 Draft an upsell script for our events coordinator to upgrade clients from buffet to plated service.

4 Write a wedding catering inquiry response that gathers event details and positions us as the premium choice.

5 Create a corporate lunch catering menu and price sheet for {company_type} clients — ordered online, delivered on time.

6 Draft a deposit and cancellation policy for private dining events. Be fair but protect our revenue.

7 Write a post-event follow-up email asking for a review and referral after a successful private party.

8 Create a catering staff briefing template: event name, guest count, timeline, menu, dietary restrictions, service style.

9 Draft a venue partnership proposal to {venue_name} about becoming their preferred catering partner.

10 Write a floor plan narrative for a {guest_count}-person seated dinner using our private dining room.

ONLINE PRESENCE & REVIEWS

1 Write a 5-star review response for: {review_text}. Thank them, personalize it, invite them back.

2 Respond to this 2-star review professionally: {review_text}. Acknowledge the issue, show we care, offer to make it right.

3 Rewrite our Google Business Profile description to be more compelling. Current version: {current_description}

4 Create a 30-day Instagram content calendar for a {cuisine_type} restaurant: mix of food, staff, stories, UGC.

5 Write 5 TikTok video concepts for our kitchen team: behind-the-scenes, recipe reveals, day-in-the-life.

6 Draft a 'How we respond to reviews' policy for our management team: response time, tone, escalation process.

7 Create a UGC (user-generated content) strategy: how to encourage guests to post and how to repost their content.

8 Write a bio for our head chef for the website and social profiles. Background: {chef_bio}

9 Generate 5 email subject lines for our monthly newsletter. Seasonal focus: {season}. Goal: increase open rate.

10 Draft a Yelp business owner response strategy: when to respond, what to say, how to handle fake reviews.

FINANCIAL MANAGEMENT

10 prompts

1 Analyze our P&L for {month}: revenue ${rev}, COGS ${cogs}, labor ${labor}, other costs ${other}. Identify where to focus.

2 Calculate our break-even point given: fixed costs ${fixed}/month, variable cost {var_pct}%, average check ${avg_check}.

3 Write a financial narrative for a bank loan application for a {restaurant_type} expansion. Current revenue: ${rev}/year.

4 Create a daily sales report template our managers send at end of shift: covers, revenue, labor hours, key issues.

5 Draft a 12-month revenue projection for a new {cuisine_type} restaurant: ramp-up period, seasonal swings, targets.

6 Write a cash flow crisis communication plan: how to prioritize payments when cash is tight — vendors, staff, rent.

7 Create a restaurant valuation summary for potential investors. Include EBITDA, multiples, growth projections.

8 Draft a cost reduction plan identifying 10 places to cut expenses without reducing guest experience.

9 Write a franchise disclosure document overview for a {restaurant_type} considering franchising.

10 Create a KPI dashboard for our restaurant: 10 metrics, what each means, and what action to take if off target.

HIRING & CULTURE

10 prompts

1 Write a job posting for a {position} at a {restaurant_type}. Honest about the work, compelling about the opportunity.

2 Create a culture statement for our restaurant that reflects our values of {values}. Use it in hiring and onboarding.

3 Draft an employee recognition program: weekly shout-outs, monthly award, quarterly bonus criteria.

4 Write a 'why work here' section for our careers page: real reasons, honest voice, no corporate fluff.

5 Create a team communication plan for shift handoffs: what to share, how to share it, who owns what.

6 Draft a manager development plan for a high-potential line cook moving into a supervisor role.

7 Write an exit interview questionnaire for departing employees: what's working, what's not, would they return?

8 Create a diversity and inclusion statement for our hiring materials. Authentic, not performative.

9 Draft a paid time off and sick leave policy for hourly restaurant staff that meets {state} requirements.

10 Write a 6-month performance review for a server named {name} based on these notes: {notes}.