

AI Prompt Pack for Bars and Restaurants

8 copy-paste prompts for schedules, promos, par sheets, menus and reviews, with allergen and alcohol cautions.

Read this first: allergens and alcohol rules. Never rely on AI for allergen information. The kitchen must verify allergens from real recipes and supplier labels, every time. Alcohol advertising, happy hours, licensing and serving rules vary by state and city, so check your local rules before you publish any promo. AI can be wrong; you are responsible for what you post and serve.

This free pack gives you 8 copy-paste prompts for the writing and planning side of a bar or restaurant: weekly schedule drafts, event promos, social posts, par-level sheets, menu descriptions, review replies and pre-shift notes.

Fill in the [BRACKETS] with your own facts, paste the prompt into the AI tool you use, and treat the answer as a first draft. AI can make mistakes or invent details, so check every ingredient, price, date and claim before it reaches a guest or your team.

How to use these prompts

1. Replace every [BRACKET] with your own facts: real ingredients from your recipe cards, real hours, real events.
2. Leave out staff and guest personal details. Use roles or first names only if your team agrees, and never share contact details.
3. Ask follow-ups: "shorter", "more fun", "make it a text", "give me two more options".
4. Read, fact-check and edit the result, then make it sound like your place. You are responsible for what you post and serve.

What's inside

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|-----------------------------|---|
| → 1. Weekly schedule draft | → 2. Event or special promo copy |
| → 3. Weekly social posts | → 4. Par-level and inventory sheet layout |
| → 5. Menu item descriptions | → 6. Positive review reply |
| → 7. Negative review reply | → 8. Pre-shift team notes |
| → Safety checklist | |

The 8 prompts

01 Weekly schedule draft

When to use it: Building a first-pass schedule from availability you already have.

Create a draft weekly schedule for my [BAR/RESTAURANT] for the week of [DATE]. Roles and shifts needed each day: [ROLES, SHIFT TIMES AND HEADCOUNT]. Team availability (use first names or initials only): [AVAILABILITY]. Rules: [MAX HOURS, REQUIRED DAYS OFF, ANY LOCAL SCHEDULING RULES I MUST FOLLOW]. Show it as a table and list any gaps or conflicts at the end. Do not exceed anyone's stated availability.

TIP Check the schedule against your local labor and scheduling rules, and against minors' hour limits if you employ anyone under 18.

02 Event or special promo copy

When to use it: Announcing a trivia night, live music, tasting or special.

Write promo copy for [EVENT OR SPECIAL] at [VENUE NAME] on [DATE AND TIME]. Give me: a 2-sentence website blurb, a 3-sentence email, and a short social caption. Facts to use (only these): [WHAT'S HAPPENING, FOOD AND DRINK ITEMS, HOW TO RESERVE]. Do not mention prices, discounts or drink specials unless I give them here: [PRICES/SPECIALS, OR "none"]. Do not encourage heavy drinking or use terms like "unlimited" or "all you can drink".

TIP Alcohol advertising and drink-special rules differ by state and city. Check yours before posting.

03 Weekly social posts

When to use it: Keeping your channels active with honest, simple posts.

Write 5 short social posts for [PLATFORM] for my [TYPE OF PLACE] in [TOWN]. This week we have: [SPECIALS, NEW DISHES, EVENTS, HOURS]. Tone: [FUN/RELAXED/UPSCALE]. Add a note for the photo to take with each post. Do not invent awards, reviews or claims, and do not promote drinking in an unsafe way. Include "Please drink responsibly" on any post that mentions alcohol.

TIP Check the platform's alcohol advertising rules and any age-gating options.

04 Par-level and inventory sheet layout

When to use it: Setting up a simple ordering sheet.

Design a simple par-level inventory sheet I can paste into a spreadsheet for my [BAR/KITCHEN]. Columns: item, unit, par level, on hand, to order, vendor, notes. Group by [CATEGORIES, e.g., liquor, beer, produce, dry goods]. Use these items: [YOUR ITEMS WITH PARS I HAVE SET]. Add a formula for "to order" as par minus on hand, never below zero. Do not guess par levels; use blanks for anything I did not provide.

TIP Set par levels from your own sales and delivery schedule. Test the formula with a few numbers before you rely on it.

05 Menu item descriptions

When to use it: Writing appealing, accurate descriptions of dishes and drinks.

Write a menu description of 15-25 words for each item below. Use only the ingredients and methods I list and do not add any ingredient, origin or claim (such as "organic", "local", "gluten-free" or "vegan") that I did not state. Items: [ITEM NAME: INGREDIENTS FROM THE RECIPE CARD AND HOW IT IS PREPARED]. Do not include any allergen statements.

TIP Allergen information must come from your recipe cards and supplier labels, checked by the kitchen, never from AI.

06 Positive review reply

When to use it: Thanking guests in a way that sounds like you.

Write a warm reply under 60 words to this review of my [BAR/RESTAURANT]: [PASTE THE REVIEW TEXT, WITHOUT THE REVIEWER'S FULL NAME]. Thank them for something specific they mentioned, invite them back, and sign off as [YOUR NAME, ROLE]. Do not offer anything free and do not repeat private details.

TIP Vary your replies. If every reply sounds the same, guests notice.

07 Negative review reply

When to use it: Responding calmly to a complaint in public.

Write a calm, respectful public reply under 90 words to this critical review: [PASTE THE REVIEW TEXT]. Acknowledge the specific issue, apologize for the experience, do not argue or blame the guest or staff, and invite them to contact [EMAIL OR PHONE] so I can make it right. Do not admit legal fault, mention health or safety incidents, or share details about their visit beyond what they posted.

TIP If the review mentions illness or an allergic reaction, do not answer with AI. Take it seriously, talk to your insurer or attorney if needed, and follow your food safety procedures.

08 Pre-shift team notes

When to use it: Briefing the staff before service.

Create a one-page pre-shift briefing for [DATE AND SHIFT]. Include: specials: [SPECIALS], items sold out: [86'D ITEMS], reservations and events: [NOTES], service focus for tonight: [FOCUS], and these reminders: check IDs for every guest who appears under [LOCAL AGE RULE, e.g., 30], never serve a guest who appears intoxicated, and send any allergy question to [MANAGER OR CHEF]. Format as a short, easy-to-read list.

TIP Rules for checking ID and refusing service depend on your state and license. Match the wording to your own policies and training.

Safety checklist

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Run through this before every prompt and before you send or publish anything.

- ☐ Never use AI for allergen information. Verify allergens from recipes and supplier labels, and have the kitchen check them before they are printed or posted.
- ☐ Do not describe a dish as gluten-free, vegan, organic, local or similar unless you can verify it.
- ☐ Check your state and local rules on alcohol advertising, happy hours, drink specials and serving before you publish any promo.
- ☐ Do not use AI to decide licensing, serving, ID-check or labor-law questions. Check with your licensing authority and an attorney.
- ☐ Do not paste guest or staff personal details into a general AI tool.
- ☐ Do not respond to a review about illness or an allergic reaction with an AI draft. Follow your food safety and incident procedures.

For more on allergens, alcohol and labor rules, see the guide on allergens, alcohol and labor rules with AI in the AI for Bar and Restaurant Owners hub. This pack is general information, not legal advice or food-safety guidance. <https://plainaiguide.pages.dev/ai-for-bars-allergens-and-alcohol-rules/>

More from the AI for Bar and Restaurant Owners hub

These prompts complement our step-by-step guides.

Find them all at <https://plainaiguide.pages.dev/ai-for-bar-and-restaurant-owners/>

New prompts may be added over time.

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