

CHATGPT USER PROMPT EXAMPLES FOR HOSPITALITY

By Alexander Eaton, Resolute Hotels & Resorts

1st USER PROMPT – Concept for a new restaurant

Hi AIDen! Congratulations, you have been successfully appointed as my Chief Executive Officer for my new company! My new company concept is a lifestyle entertain dining restaurant based on Authentic Latin/Central American food. This restaurant is based in Bangtao, Phuket. Please come up with 20 name suggestions for my new restaurant.

1ST CHATGPT OUTPUT

Thank you for appointing me as your Chief Executive Officer! I'm thrilled to be part of this exciting venture. Here are 20 name suggestions for your new lifestyle entertainment dining restaurant based on Authentic Latin/Central American food in Bangtao, Phuket:

1. Sabor Latino
2. Fiesta Central
3. Amigos & Sazon
4. Azteca Bay
5. Tango Tropico
6. Cielo y Mar
7. Pura Vida Cocina
8. Latin Vibes Bistro
9. Rumba Republic
10. Caliente Coast
11. TropiCarnival
12. Cocos y Comida
13. Sabores del Caribe
14. Palmas & Platos
15. Salsa Solstice
16. Mestizo Oasis
17. Island Sazón
18. Caribeño Cantina
19. Latin Fusion Cove
20. Tico Bites

I hope these name suggestions help spark some inspiration for your new restaurant! If you have any preferences or need further assistance, feel free to let me know. Best of luck with your venture!

2ND USER PROMPT – 3 Brand pillars, a tagline & mission

I like the name Cielo y Mar! Again, this restaurant will be focused on "entertainment dining" and "interactive food". With that, please provide me with my 3 brand pillars, a brand tagline, and a mission statement.

2ND CHATGPT OUTPUT

Great choice with Cielo y Mar! It's a wonderful name for your restaurant. Now, let's establish your 3 brand pillars, a brand tagline, and a mission statement for your lifestyle entertainment dining restaurant:

Brand Pillars:

1. **Authentic Experiences:** We strive to transport our guests to the heart of Latin and Central America through immersive entertainment, cultural elements, and genuine flavors, ensuring an unforgettable dining experience.
2. **Interactive Food:** At Cielo y Mar, food is not just a meal; it's an adventure. We encourage guests to engage with their dishes, participate in culinary workshops, and explore the richness of Latin/Central American cuisine firsthand.
3. **Vibrant Celebration:** Our restaurant is a place of celebration, where the spirit of Latin and Central American festivities come alive. We embrace music, dance, and joyful ambiance to create an atmosphere that ignites the soul.

Brand Tagline:

Discover, Savor, Celebrate - Where Latin Flavors Dance with You.

Mission Statement:

At Cielo y Mar, our mission is to be the leading destination for lifestyle entertainment dining that celebrates the diverse heritage of Latin and Central American cuisine. Through authentic experiences and interactive food, we aim to bring people together in vibrant celebration, fostering a sense of community and appreciation for the rich cultural tapestry of the region. We are committed to delivering exceptional service and innovative culinary delights, ensuring every visit is a memorable journey into the heart of Latin/Central American traditions.

With these brand pillars, tagline, and mission statement, your restaurant will have a strong foundation to convey its unique identity and offerings to your guests. If you need further assistance or have any other requests, feel free to ask!



3RD USER PROMPT – Tone of voice

Ok, Alden, this is great. But I would like you to change the "tone of voice" of the writing style. Please adopt a more playful, "W Hotels" style tone of voice.

3RD CHATGPT OUTPUT

Absolutely, let's give it a playful and "W Hotels" style tone of voice for your brand elements:

Brand Pillars:

1. **Authentic Experiences:** Get ready to embark on a flavorful fiesta as we whisk you away to the heart of Latin and Central America. We've got the real deal, from sizzling street food to secret family recipes that'll make your taste buds dance the salsa!
2. **Interactive Food:** Forget boring old meals; here, we're all about culinary playtime! Roll up your sleeves, amigos, because at Cielo y Mar, eating is an adventure. Customize your dishes, mix up flavors, and learn the art of Latin/Central American cooking in our lively workshops.
3. **Vibrant Celebration:** Party like there's no mañana! It's not just a restaurant; it's a carnival of flavor and fun. Music's pumping, hips are swaying, and the energy's infectious. Say adiós to dull dinners, and hola to a non-stop celebration of life!

Brand Tagline:

Spice It Up! - Where Latin Flavors Tango with You.

Mission Statement:

Here at Cielo y Mar, we live to ignite your taste buds and set your soul on fire with the vibrant spirit of Latin and Central American cuisine. Our mission is to be the ultimate hotspot for lifestyle entertainment dining, where every bite feels like a caliente adventure. We're all about sharing the love for food, culture, and unforgettable moments that'll make you shout "¡Olé!" From our authentic experiences to interactive food escapades, this is where the party never stops, and the flavors never miss a beat. Get ready to salsa your way into the heart of Latin/Central American traditions, where the only rule is to have a blast! There you go! With this playful and energetic tone, your restaurant's brand elements will embody the spirit of excitement and fun. If you have any more requests or need further assistance, just let me know! Vamos a la fiesta! 🎉

4TH USER PROMPT – Topics for launch

This is perfect! Thank you! Moving on, I need to prepare a brand presentation for my new restaurant. What topics should I include?

4TH CHATGPT OUTPUT

You're welcome! I'm glad I could help. When preparing a brand presentation for your new restaurant, here are some essential topics you should include to effectively communicate your brand identity and vision:

1. **Introduction and Vision:** Start by introducing your restaurant, Cielo y Mar. Share your vision and the unique concept behind the restaurant, emphasizing the focus on lifestyle entertainment dining and interactive food experiences.
2. **Brand Pillars:** Present the three key brand pillars that define Cielo y Mar: Authentic Experiences, Interactive Food, and Vibrant Celebration. Explain each pillar's significance and how they align with your restaurant's identity.
3. **Brand Story:** Share the story behind the establishment of Cielo y Mar. Highlight any personal experiences, inspirations, or cultural connections that led to the creation of the restaurant.
4. **Target Audience:** Define your target audience, the people you believe will resonate most with your restaurant's offerings and experience. Describe their characteristics and preferences, and explain how your restaurant caters to their needs.
5. **Competitive Analysis:** Provide an overview of the competitive landscape in the area and how Cielo y Mar stands out from other dining establishments. Highlight your unique selling points and what sets you apart from the competition.
6. **Menu Highlights:** Showcase some of the signature dishes and culinary delights that your restaurant will offer. Use mouthwatering visuals and vivid descriptions to entice the audience.
7. **Restaurant Design and Ambiance:** Present the interior design and ambiance of Cielo y Mar. Explain how the restaurant's decor and atmosphere will enhance the overall dining and entertainment experience.
8. **Entertainment and Events:** Describe the entertainment options and events that your restaurant will host regularly. This could include live music, dance performances, themed nights, or any other interactive experiences.
9. **Location and Market Analysis:** Share information about the chosen location in Bangtao, Phuket, and the reasoning behind it. Include insights from the market analysis and why the area is a perfect fit for your restaurant concept.
10. **Marketing and Branding Strategy:** Outline your marketing and branding strategy to attract customers and create brand awareness. Discuss your plans for social media, collaborations, promotions, and any other marketing initiatives.
11. **Staff and Training:** Talk about your approach to hiring and training staff. Emphasize the importance of excellent customer service and how your team will contribute to the overall guest experience.

12. **Sustainability and Social Responsibility:** If applicable, discuss any sustainability initiatives or social responsibility programs your restaurant will be involved in, showcasing your commitment to the community and the environment.
13. **Financial Projections:** Provide a summary of your financial projections, including anticipated revenue, expenses, and profitability. This will help investors and stakeholders understand the business potential.
14. **Timeline and Milestones:** Present a timeline of key milestones and the expected opening date of the restaurant. This will demonstrate your organization and planning skills.
15. **Call to Action:** Conclude the presentation with a compelling call to action, whether it's inviting investors to support the project or encouraging potential customers to visit once the restaurant is open.

Remember to use engaging visuals, compelling storytelling, and a consistent brand tone throughout the presentation. By covering these topics thoroughly, you'll effectively showcase the excitement and potential of your new lifestyle entertainment dining restaurant, Cielo y Mar. Good luck with your brand presentation! If you need any further assistance, feel free to ask.

5TH USER PROMPT – Content for the launch topics

Awesome! Please generate the content for each of these topics

5TH CHATGPT OUTPUT

Certainly! Below is the content for each of the topics to include in your brand presentation for Cielo y Mar:

1. Introduction and Vision:

Welcome to Cielo y Mar, where Latin flavors dance with you! Our vision is to create a vibrant lifestyle entertainment dining destination in the heart of Bangtao, Phuket. We're not just another restaurant; we're a celebration of Latin and Central American culture, offering a unique fusion of authentic experiences and interactive food adventures.

2. Brand Pillars:

- a. **Authentic Experiences:** Prepare to be transported to the streets of Latin and Central America, where every dish is a culinary journey. From the zesty spices of Mexico to the tropical delights of the Caribbean, our menu boasts genuine flavors curated from family recipes and traditional delights.
- b. **Interactive Food:** At Cielo y Mar, food is art, and we invite you to be the artist! Customize your tacos, blend your mojitos, and engage in hands-on workshops to craft your own empanadas. Dining becomes an adventure, and every bite is a brushstroke on your palate canvas.
- c. **Vibrant Celebration:** Life is meant to be celebrated, and we take the fiesta to a whole new level. Join us for lively music, colorful decorations, and energetic dance performances. Let your spirit soar as you immerse yourself in the infectious energy of Latin and Central American festivities.

3. Brand Story:

Cielo y Mar was born out of a passion for Latin and Central American cultures, sparked by a journey of culinary exploration across the region. Our founder, Maria, fell in love with the heartwarming hospitality and diverse flavors she encountered. Determined to share this vibrant experience, she envisioned a



place where people could connect, celebrate, and savor the essence of Latin/Central American traditions – thus, Cielo y Mar came to life.

4. Target Audience:

Our restaurant caters to adventurous souls who crave more than just a meal. We welcome locals and tourists alike, from young professionals seeking an exciting night out to families eager to introduce their children to new cultures. Our audience seeks a sensory feast, and they'll find it here at Cielo y Mar.

5. Competitive Analysis:

While Bangtao boasts various dining options, Cielo y Mar stands out with its fusion of entertainment, interactivity, and Latin/Central American authenticity. Unlike typical restaurants, we don't just serve food; we offer a complete experience that tantalizes all the senses and leaves a lasting impression.

6. Menu Highlights:

Prepare to indulge in mouthwatering delights like the "Taco Tango" – a dance of flavors from savory to spicy. Our "Salsa Soiree" will have you grooving with delight as you mix and match salsas to your heart's content. And don't miss our "Churros Cha-Cha," a sweet, crispy treat dipped in rich chocolate.

7. Restaurant Design and Ambiance:

Cielo y Mar's ambiance is an explosion of colors, patterns, and textures that mirror the liveliness of Latin and Central American festivals. Our restaurant is a chic yet comfortable space, designed to make you feel right at home while embracing a sense of adventure.

8. Entertainment and Events:

From live salsa bands to thrilling dance performances, our entertainment calendar is packed with excitement. Join us on "Rumba Fridays" to dance the night away, or attend our "Flavor Fiesta" workshops, where you can learn secret cooking techniques from our skilled chefs.

9. Location and Market Analysis:

Bangtao, Phuket, was chosen as the perfect location for Cielo y Mar due to its diverse and dynamic community. The area's vibrant atmosphere and tourist influx align perfectly with our brand concept, ensuring a steady stream of enthusiastic guests.

10. Marketing and Branding Strategy:

Our marketing strategy is all about immersion and interaction. We'll leverage social media to share behind-the-scenes glimpses, tantalizing food shots, and invite our audience to participate in online polls and contests. Collaborations with local influencers and partnerships with travel agencies will further spread the word.

11. Staff and Training:

Our team members are not just servers; they are cultural ambassadors. With thorough training in Latin/Central American customs, they'll engage guests in a warm and knowledgeable manner, ensuring each visit feels like a genuine Latin/Central American experience.

12. Sustainability and Social Responsibility:

Cielo y Mar is committed to being an environmentally conscious and socially responsible restaurant. We source local ingredients, reduce single-use plastics, and actively participate in community initiatives to give back and foster a positive impact.

13. Financial Projections:



Based on thorough market research and an enthusiastic response from focus groups, our financial projections show a promising growth trajectory. With strategic planning and operational efficiency, we forecast a steady increase in revenue and a healthy profit margin.

14. Timeline and Milestones:

We're excited to announce that construction is underway, and our anticipated opening date is just a few months away. We're right on track to bring the magic of Cielo y Mar to life!

15. Call to Action:

Join us in creating a unique culinary haven where Latin/Central American flavors come alive! Whether you're an investor seeking an opportunity to be part of this thrilling venture or a future guest eagerly anticipating our grand opening, we invite you to be a part of our journey and celebrate life at Cielo y Mar!

There you have it! A complete brand presentation for Cielo y Mar with playful and engaging content to showcase the excitement and appeal of your lifestyle entertainment dining restaurant. Feel free to tweak and personalize the content as needed to best represent your vision. Best of luck with your presentation and the grand opening of your fantastic restaurant! If you need any further assistance, don't hesitate to ask. ¡Vamos a la fiesta! 🎉

6TH USER PROMPT – Food menu

Great! Now, you are appointed as my Executive Chef! Congrats! Please prepare a draft food menu, consisting of: 1. 5 appetizers 2. 7 mains 3. 4 Desserts Also, Phuket is very well known for fresh seafood, for example, Phuket Lobster. Please try to incorporate local produce into your menu item recommendations

6TH CHATGPT OUTPUT

Thank you for appointing me as your Executive Chef! I'm excited to create a mouthwatering menu for Cielo y Mar that celebrates the flavors of Latin/Central America while incorporating the freshest local produce from Phuket. Here's a draft of the food menu:

Appetizers:

1. **Ceviche Tropical:** Fresh Phuket lobster and local seafood marinated in zesty citrus juices, coconut milk, and cilantro, served with plantain chips.
2. **Empanadas del Mar:** Flaky pastry filled with a delectable mix of local shrimp, squid, and fish, complemented by a tangy rocoto pepper dipping sauce.
3. **Tostones Guacamole:** Green plantains fried to perfection and topped with creamy avocado guacamole, diced tomatoes, and crumbled queso fresco.
4. **Yucatan Shrimp Tacos:** Grilled local prawns marinated in achiote and citrus, served on soft corn tortillas with pickled red onions and habanero-cilantro salsa.
5. **Tuna Tiradito:** Thinly sliced fresh tuna drizzled with passion fruit and tamarind glaze, garnished with pickled daikon and Peruvian cancha corn.

Mains:

6. **Caribbean Lobster Thermidor:** Succulent Phuket lobster tail baked with a rich blend of cheese, mushrooms, and brandy sauce, served with garlic yucca fries.

7. **Chimichurri Grilled Steak:** Local grass-fed beef grilled to perfection, topped with zesty chimichurri sauce, and served with coconut rice and black beans.
8. **Peruvian Causa Rellena:** A vibrant potato terrine layered with local crabmeat, avocado, and rocoto pepper aioli, accompanied by a side of fresh salad.
9. **Brazilian Feijoada:** Hearty stew featuring slow-cooked local pork, black beans, chorizo, and collard greens, served with white rice and farofa.
10. **Argentinian Patagonian Lamb Chops:** Grilled to your liking and seasoned with Patagonian herbs, served with sweet potato mash and chimichurri sauce.
11. **Mexican Seafood Paella:** A flavorsome medley of local seafood, saffron-infused rice, chorizo, and vegetables, cooked to perfection in a traditional paella pan.
12. **Costa Rican Casado:** Grilled local fish fillet served with Gallo Pinto (rice and beans), fried plantains, and fresh avocado salad.

Desserts:

13. **Tres Leches Cake:** A Latin classic featuring sponge cake soaked in three types of milk, topped with whipped cream and fresh tropical fruits.
14. **Passionfruit Flan:** Creamy custard infused with the exotic flavor of Phuket's sweet passionfruit, served with caramel sauce.
15. **Churros with Spiced Chocolate Sauce:** Light and crispy churros served with a dipping sauce of rich dark chocolate infused with local spices.
16. **Guava and Cream Cheese Pastelitos:** Flaky pastries filled with sweet guava and cream cheese, served warm and dusted with powdered sugar.

Phuket's bounty of fresh seafood and tropical fruits truly enhances the Latin/Central American dining experience at Cielo y Mar. This draft menu highlights the fusion of local produce with authentic Latin/Central American recipes, promising a delightful and unforgettable culinary journey for our guests. If you have any preferences or need further adjustments, feel free to let me know! I'm eager to perfect the menu to your liking. Buen provecho! 🍴

7TH USER PROMPT - Recipes

Awesome! Can you give me recipes for all of these items?

7TH CHATGPT OUTPUT

Absolutely! Here are the recipes for the items on the draft menu:

Appetizers:

1. **Ceviche Tropical:**

Ingredients:

- 300g fresh Phuket lobster (or any local seafood of your choice)
- 1 cup fresh lime juice
- 1 cup fresh coconut milk
- 1/4 cup chopped cilantro
- 1/4 cup diced red onion
- 1/4 cup diced bell peppers (assorted colors)
- 1-2 small Thai chili peppers, finely chopped (adjust to taste)
- Salt and pepper to taste
- Plantain chips for serving

Instructions:

1. Dice the lobster (or seafood) into bite-sized pieces and place them in a bowl.
2. Add lime juice, coconut milk, cilantro, red onion, bell peppers, and Thai chili peppers to the bowl. Mix well.
3. Season with salt and pepper to taste. Cover and refrigerate for at least 30 minutes before serving.
4. Serve the ceviche chilled with plantain chips on the side.
5. **Empanadas del Mar:**

Ingredients:

- 1 package pre-made empanada dough (or make your own dough)
- 200g local shrimp, peeled and deveined
- 150g squid, cleaned and sliced
- 150g local white fish, diced
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- Salt and pepper to taste
- Cooking oil for frying
- Rocoto pepper dipping sauce (recipe below) for serving

Instructions:

1. In a skillet, heat some oil over medium heat. Sauté the onion and garlic until softened.

2. Add the shrimp, squid, and white fish to the skillet. Cook until the seafood is cooked through.
3. Season with ground cumin, paprika, salt, and pepper. Mix well and remove from heat.
4. Roll out the empanada dough and cut it into circles. Place a spoonful of the seafood filling on one half of each circle.
5. Fold the dough over the filling and press the edges together to seal. Use a fork to create a decorative edge.
6. Heat oil in a deep pan or fryer. Fry the empanadas until golden brown and crispy.
7. Serve the empanadas hot with rocoto pepper dipping sauce.

Rocoto Pepper Dipping Sauce:

Ingredients:

- 2-3 rocoto peppers (adjust to desired spiciness), seeds removed and finely chopped
- 1/4 cup mayonnaise
- 1 tablespoon lime juice
- Salt and pepper to taste

Instructions:

1. In a small bowl, combine the chopped rocoto peppers, mayonnaise, and lime juice.
2. Season with salt and pepper to taste. Stir until well combined.
3. Refrigerate the sauce until ready to serve.

4. Tostones Guacamole:

Ingredients:

- 2 green plantains, peeled and sliced into 1-inch thick rounds
- Cooking oil for frying
- 2 ripe avocados, peeled and pitted
- 1 small tomato, diced
- 1/4 cup chopped cilantro
- 1 tablespoon lime juice
- Salt and pepper to taste
- Queso fresco (Mexican fresh cheese) for garnish (optional)

Instructions:

1. In a skillet, heat oil over medium heat. Fry the plantain rounds until lightly golden on both sides.
2. Remove the plantains from the skillet and flatten each round with a tostonera (or use a heavy flat surface).
3. Return the flattened plantains to the skillet and fry again until crispy and golden brown. Drain excess oil on paper towels.
4. In a bowl, mash the avocados with a fork until smooth. Stir in diced tomato, chopped cilantro, and lime juice.
5. Season the guacamole with salt and pepper to taste.
6. Serve the tostones with guacamole on top and garnish with crumbled queso fresco if desired.
7. **Yucatan Shrimp Tacos:**

Ingredients:

- 200g local prawns, peeled and deveined
- 2 tablespoons achiote paste

- Juice of 1 orange
- Juice of 1 lime
- 1 tablespoon vegetable oil
- Salt and pepper to taste
- 8 small corn tortillas
- Pickled red onions (recipe below) for topping
- Habanero-cilantro salsa (recipe below) for topping

Instructions:

1. In a bowl, mix the achiote paste, orange juice, lime juice, vegetable oil, salt, and pepper.
2. Add the prawns to the marinade and toss to coat. Let them marinate for at least 30 minutes.
3. Heat a grill or skillet over medium-high heat. Cook the prawns for 2-3 minutes per side until they are cooked through.
4. Warm the corn tortillas on the grill or skillet.
5. Fill each tortilla with grilled prawns and top with pickled red onions and habanero-cilantro salsa.

Pickled Red Onions:

Ingredients:

- 1 large red onion, thinly sliced
- 1/2 cup white vinegar
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/2 cup water

Instructions:

1. In a small saucepan, combine the white vinegar, sugar, salt, and water.
2. Bring the mixture to a boil, stirring until the sugar and salt are dissolved.
3. Add the sliced red onions to a jar or bowl. Pour the hot vinegar mixture over the onions.
4. Let the onions cool to room temperature, then cover and refrigerate until ready to use.

Habanero-Cilantro Salsa:

Ingredients:

- 1-2 habanero peppers (adjust to desired spiciness)
- 1 cup fresh cilantro leaves
- 2 cloves garlic
- Juice of 1 lime
- 1/4 cup water
- Salt to taste

Instructions:

1. In a blender or food processor, combine the habanero peppers, cilantro, garlic, lime juice, and water.
2. Blend until smooth. Add more water if needed to reach the desired consistency.
3. Season the salsa with salt to taste. Refrigerate until ready to use.

4. **Tuna Tiradito:**

Ingredients:

- 300g fresh tuna, thinly sliced

- Juice of 2 passion fruits
- Juice of 1 tamarind pod (or 2 tablespoons tamarind paste)
- 1 tablespoon soy sauce
- 1 tablespoon honey
- 1 tablespoon finely chopped cilantro
- Pickled daikon (recipe below) for garnish
- Peruvian cancha corn (toasted corn kernels) for garnish

Instructions:

1. Arrange the sliced tuna on a serving platter.
2. In a bowl, whisk together passion fruit juice, tamarind juice

ETC..

8TH USER PROMPT – Social Media Calendar

Hi AIDen, you are now my Director of Social Media for Cielo y Mar. Please write me a 1 month social media calendar for facebook and include the following parameters:

1. Post 5 days per week
2. Include the following content: guest instagram post to be shared, restaurant positioning, 1 happy hour promotions, i.e. ladies night or salsa night, 1 5 star guest TripAdvisor review.
3. Please include post Heading and Body text for each post.
4. Please include Hashtags and Emojis suitable for my hotel and for my posts.
5. This will be for the month of September, 2023.
6. Please adopt a W Hotels writing style and tone of voice.

8TH CHATGPT OUTPUT

As your Director of Social Media, I'm excited to create an engaging and vibrant social media calendar for Cielo y Mar in August 2023. The calendar will be tailored to Facebook and will include guest Instagram posts, restaurant positioning, happy hour promotions, and a 5-star guest TripAdvisor review. Here's the one-month social media calendar:

Week 1:

Post 1 (August 1): *Heading:* " 🌮 Taco Tuesday Vibes 🌮 " *Body:* Let's kick off August with some sizzling Latin flavors! Our Taco Tuesday is calling your name. Tag a friend who you'd love to enjoy this fiesta with! 🎉 #TacoTuesday #LatinFlavors #FoodieFiesta 🌮 🎉

Post 2 (August 3): *Heading:* " 📸 Guest Instagram Post 📸 " *Body:* A big gracias to @foodieexplorer23 for sharing this stunning shot of our Ceviche Tropical! 🍷🍷 We love seeing your delicious moments at Cielo y Mar. Keep tagging us for a chance to be featured! #CieloExperience #CevicheTropical #FoodieParadise 📸🍷🍷

Post 3 (August 4): *Heading:* " 🌴 Taste of the Tropics 🌴 " *Body:* Transport yourself to a tropical paradise with our mouthwatering Caribbean Lobster Thermidor. 🍷🌴🍷 Savory, succulent, and oh-so-satisfying! Come join the flavor fiesta! #CaribbeanVibes #LobsterLove #TropicalIndulgence 🍷🌴🍷



Week 2:

Post 4 (August 8): *Heading:* " 🍹 Salsa Night Specials 🍹 " *Body:* Get ready to dance the night away at our electrifying Salsa Night! 🎉🎵 Ladies, enjoy 50% off our signature cocktails from 7-9 PM. Olé! #SalsaNight #LatinDanceParty #CocktailFiesta 🎉🎵🍹

Post 5 (August 10): *Heading:* " 🌟 5-Star Delight 🌟 " *Body:* We're over the moon with gratitude for this glowing 5-star TripAdvisor review from one of our delightful guests. 🌟 Thank you for making Cielo y Mar a part of your journey! #CustomerLove #5StarReview #ThankfulHeart 🌟❤️🙌

Post 6 (August 11): *Heading:* " 🍹 Happy Hour Haven 🍹 " *Body:* It's the weekend, and we're ready to celebrate with Happy Hour! 🎉 Enjoy two-for-one cocktails from 5-7 PM. Bring your amigos and let's raise a glass to the good times! #WeekendVibes #HappyHourHaven #CheersToYou 🍹🎉🙌

Week 3:

Post 7 (August 15): *Heading:* " 🥑 Tostones Guacamole Goodness 🥑 " *Body:* Let's add some crunch to your Tuesday! Our Tostones Guacamole is a tropical delight you won't want to miss. Double tap if you love guac! 🥑🌴 #GuacamoleAddict #TostonesCrunch #LatinDelights 🥑🌴

Post 8 (August 17): *Heading:* " 🏆 Award-Winning Cuisine 🏆 " *Body:* At Cielo y Mar, we're proud to serve you award-winning dishes crafted with love and passion. Thank you for making us a part of your culinary journey! #CulinaryExcellence #AwardWinningCuisine #GratefulHeart 🏆🙌🌟

Post 9 (August 18): *Heading:* " 🎉 Friday Fiesta 🎉 " *Body:* The weekend is here, and the party is just getting started! Join us for live music, dancing, and the best Latin/Central American food in town. Vamos a la fiesta! 🎉🎵🍹 #WeekendFiesta #FridayNightVibes #LatinParty 🎉🎵🍹

Week 4:

Post 10 (August 22): *Heading:* " 🥰 Interactive Food Fun 🥰 " *Body:* Dive into the flavors of Latin/Central America with our Interactive Food Experience! Customize your dishes, mix up flavors, and discover your culinary creativity. #InteractiveFood #FoodieAdventure #FlavorFusion 🥰🎨🙌

Post 11 (August 24): *Heading:* " 🍹 Mixology Magic 🍹 " *Body:* Our talented mixologists are ready to dazzle you with their craft! Try our signature cocktails and get ready for a flavor journey that'll make your taste buds salsa. #CocktailMagic #MixologyMasters #CraftedDelights 🍹🍹🙌

Post 12 (August 25): *Heading:* " 🍰 Sweet Delights 🍰 " *Body:* Save room for dessert because our Tres Leches Cake is calling your name! Savor the divine combination of light sponge cake soaked in three milks. Dessert dreams come true! 🍰🍰🌟 #TresLechesLove #DessertDreams #DivineIndulgence 🍰🍰🌟

Post 13 (August 29): *Heading:* " 🌟 Guest Spotlight 🌟 " *Body:* We're thrilled to feature @travelwithjoy in our guest spotlight! Your love for our authentic Latin/Central American cuisine brightens our day. Keep shining and spreading the joy! #GuestAppreciation #CieloExperience #CustomerLove 🌟❤️🙌

Post 14 (August 31): *Heading:* " 🙌 Cheers to an Amazing August! 🙌 " *Body:* As the sun sets on August, we raise a glass to all the unforgettable moments shared at Cielo y Mar. Thank you for being a part of our familia. Stay tuned for more Latin/Central American adventures ahead! #FarewellAugust #GratefulHeart #CheersToYou 🙌🍷🎉

Hashtags and Emojis:

- #CieloExperience #LatinFlavors #TacoTuesday #FoodieFiesta 🥰🎉



- #CevicheTropical #FoodieParadise 📷 🍷 🍷
- #CaribbeanVibes #LobsterLove #TropicalIndulgence 🍷 🌴 🍷
- #SalsaNight #LatinDanceParty #CocktailFiesta 🍷 🎵 🍷
- #CieloExperience #CustomerLove #5StarReview 🌟 🍷 🍷
- #WeekendVibes #HappyHourHaven #CheersToYou 🍷 🍷 🍷
- #GuacamoleAddict #TostonesCrunch #LatinDelights 🍷 🥑 🌴
- #CulinaryExcellence #AwardWinningCuisine #GratefulHeart 🏆 🍷 🌟
- #WeekendFiesta #FridayNightVibes #LatinParty 🎵 🎵 🍷
- #InteractiveFood #FoodieAdventure #FlavorFusion 🍷 🍷 🍷
- #CocktailMagic #MixologyMasters #CraftedDelights 🍷 🍷 🍷
- #TresLechesLove #DessertDreams #DivineIndulgence 🍰 🍰 🌟
- #GuestAppreciation #CustomerLove #CieloExperience 🌟 🍷 🍷
- #FarewellAugust #GratefulHeart #CheersToYou 📷 🍷 🍷

With this social media calendar, we'll showcase the vibrant, energetic, and delicious experiences guests can expect at Cielo y Mar. If you need any further adjustments or have any specific themes in mind, don't hesitate to let me know. Let's make August at Cielo y Mar one to remember! 🍷 🍷 🌴

9TH USER PROMPT - Hashtags

Please provide me with hashtag recommendations that are relevant to Phuket and dining in Phuket.

9TH CHATGPT OUTPUT

Certainly! Here are some hashtag recommendations that are relevant to Phuket and dining in Phuket:

1. #PhuketEats
2. #PhuketFoodie
3. #PhuketDining
4. #PhuketFoodScene
5. #PhuketRestaurants
6. #PhuketFoodAdventures
7. #PhuketCuisine
8. #PhuketGastronomy
9. #TasteOfPhuket
10. #PhuketFlavors
11. #FoodInPhuket
12. #PhuketFoodFestival
13. #PhuketSeafood
14. #PhuketLocalEats
15. #PhuketFoodDiscoveries
16. #PhuketFoodCulture
17. #PhuketFoodTour



18. #PhuketFoodExperience

19. #PhuketFoodBloggers

20. #PhuketFoodPhotography

Using these hashtags in your social media posts will help reach a wider audience who are interested in dining experiences and the vibrant food scene in Phuket. They will also connect your restaurant's content to the local dining community and potential tourists exploring culinary delights on the island. Happy hashtagging! 🌴 📷 🌴