

# AI Phone Assistant for Restaurants

## Technical & Product Brief

### What it is

- A 24/7 AI-powered phone assistant that answers calls, reads your menu, takes accurate orders, and sends them into your existing workflow.
- Designed specifically for busy, understaffed restaurants that are losing orders to missed calls, long holds, or outdated phone systems.

### Who this is for

- Independent restaurants and small chains that rely heavily on phone orders.
- Stores that already have a POS but don't want to rip it out or change vendors.
- Owners who want more orders without adding another body on payroll.

### Core capabilities

- Answers every call instantly with a branded greeting.
- Handles pickup and delivery orders with rule-based guardrails you define.
- Reads and maintains your menu so callers always hear current items and prices.
- Confirms orders back to the caller so mistakes are minimized.
- Sends orders into your existing system (POS or dashboard) in real time.

### Business headlines (2-page product brief, plus technical appendix)

- Stop losing revenue to missed calls and busy signals.
- Let staff focus on food and in-person guests instead of the phone.
- Get a clean record of every call and order, automatically.

# What the restaurant needs to provide

You do NOT need to send me your menu file. I take care of that.

During onboarding, I capture and structure your menu for you so the AI can read it back clearly and keep it consistent for every caller.

## From your side, I only need:

- Pickup / delivery rules
  - How far you deliver, any zones, delivery fees, and minimum order amounts.
  - Clear timing rules for pickup and delivery (prep time, cut-off windows, etc.).
- Hours
  - Standard open/close times by day of week.
  - Any special cases: holidays, closures, or slow periods you want to block.
- Access to your POS (if available)
  - Either an integration point or a simple way to inject orders (API, printer, email-to-kitchen, or tablet).

## Included: a new phone number for your restaurant

- I provide you with a dedicated local or toll-free phone number for the AI assistant.
- You can:
  - Publish this as your main number, or
  - Forward your existing number to it so you don't change what customers dial.

## Restaurant dashboard (especially when POS tech is not up to date)

- If your POS does not have modern or reliable integrations, the system falls back to a simple, always-on web dashboard for your store.
- The dashboard is where you:
  - See every live and recent order.
  - Mark orders as accepted, in progress, ready, or cancelled.
  - View caller details and order history.
- This "dashboard fallback" mode is specifically designed for restaurants whose POS does not have up-to-date tech — you still get all of the AI benefits without needing a new POS.

# Technical architecture (high level)

- Inbound call handling
  - Calls hit a cloud telephony provider and are routed to the AI conversation engine.
  - Call audio is streamed in real time so the assistant can respond with natural voice.
- Conversation + ordering logic
  - The assistant is guided by guardrails based on your rules, hours, and menu.
  - It keeps an internal order state (items, modifiers, prices, pickup vs delivery).
  - It confirms key details (name, phone, pickup/delivery, address for delivery).

## Per-restaurant SQL database (not SQLite)

Each restaurant is backed by a structured SQL database that:

- Stores your menu in a clean, structured format (categories, items, sizes, modifiers).
- Tracks your business rules:
  - Hours and exceptions
  - Pickup and delivery rules
  - Delivery zones, fees, minimums, and throttling logic
- Logs every order and every call event for reporting and QA.
- Keeps a basic caller history so repeat guests get a smoother experience.

This SQL layer is what keeps each restaurant separate, safe, and configurable while still letting the AI behave consistently across multiple locations.

## Business benefits (full list)

- Fewer missed calls and fewer abandoned callers.
- Higher order volume without adding front-of-house headcount.
- More consistent upsells and menu explanations than a rushed staff member.
- Clear, searchable record of calls and orders for dispute resolution and training.
- Works with modern POS systems or falls back cleanly to a restaurant dashboard.
- Scales from a single location to many without adding more phone lines or staff.

## Contact

For a live demo or to talk through your restaurant's setup:

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